



STARTERS

- Brussel Sprouts** crispy / sriracha buttermilk ranch / bacon gremolata **12**
- Scallops** crispy leeks / stewed blood oranges / wilted watercress / pancetta / taggiasca olive crumb **17**
- Smoked Salmon Rilette** crispy capers / garlic-marinated onions / arugula / cornichon / fig gastrique / naan **15**
- Spanish Octopus** saffron-carrot puree / lime confit / crispy smashed fingerling potato / fluid gel / chorizo marmalade **16**
- Butternut Squash Fritters** curry-lime yogurt / toasted spiced pumpkin seeds / greens / dried cherries **15**
- Roasted Cauliflower & Chickpea Soup** crispy chickpea / thyme **12**

SALADS

- | chicken +8 | lobster +12 | shrimp +10 | burger patty +10 | scallops +11 |
- Farm Greens** shallots / white beans / local greens / fingerling potatoes / sherry vinaigrette **13**
- Steak Salad** endive / gorgonzola / candied walnuts / pickled grapes / red onion / horseradish-balsamic vinaigrette **21**
- Spinach Salad** marcona almonds / crispy wontons / cauliflower rice / dried cherries / honey mustard vinaigrette **14**
- Baby Arugula** roasted apple / chickpea / red onion / mozzarella / lemon-poppy vinaigrette **14**

ENTREES

| all served with a choice home fries, french fries, sweet potato fries (+2) or market green salad |

- Eggs Benedict** poached eggs / hollandaise / applewood smoked bacon **16**
- | baby spinach +3 | lobster +7 | pork belly +7 |
- Local Vegetable Omelet** aged cheddar / seasonal vegetables **15**
- Vegan Tofu Scramble** red miso / scallions / seasonal vegetables / green salad **15**
- Lobster BLT** maine lobster / bacon / lettuce / tomato / parmesan aioli / sourdough bread **22**
- Fruit Lovers French Toast** brioche / toasted pecans / baked apples / whipped pumpkin butter **15**
- Biscuits and Gravy** buttermilk biscuits / southern style lamb sausage gravy / sunny side up eggs **16**
- Beer Battered Fish Sandwich** citrus tzatziki sauce / pea shoots / shaved vegetables / lettuce / warmed hoagie roll **16**
- Asian Pork Belly Tacos** sweet & sour BBQ / house kimchi / fermented cucumber / scallion / sesame seeds / flour tortilla **16**
- Pastrami "Rachel"** pickles / creamy coleslaw / house thousand island / smoked gouda / griddled marble rye bread **16**
- Roasted Vegetable Panini** kale pesto / zucchini / piquillo pepper / caramelized onion / tomato / brie / 7 grain bread **14**
- Sesame-Ginger Chicken Wrap** kimchi / crispy wontons / ginger-hoisin compote / lettuce / pressed whole wheat wrap **16**
- Classic Burger** grass-fed beef patty / special sauce / lettuce / american cheese / tomato / onion / brioche roll **17**
- 50-50 Burger** 50% dry-aged grass-fed beef & 50% bacon patty / brioche roll **17**
- Get it "Stacked"** with a fried egg, sriracha aioli & VT cheddar +3

SIDES

- Applewood Smoked Bacon** | 6
- House-made Lamb Sausage** | 6
- Homefries** | 4
- Artisan Grits** | 4
- Toast** | 2

BRUNCH

WINTER 2018

OUR FARMS

- Arethusa - CT
- Snow Hill - NY
- Fossil - NJ
- Henny Penny - CT
- Marble Valley - NY
- Hudson Valley Harvest - NY

COCKTAILS

- Mimosa** | 10
- prosecco / fresh orange juice
- House Bloody Mary** | 12
- house bloody mix / black peppercorn vodka
- Pineapple**
- Upside-Down** | 12
- gin / pineapple / amaretto
- amarena cherry
- Autumn Cobbler** | 12
- house-aged bourbon / sherry / lemon shrub / rosemary
- Aunt Ethel's Punch** | 11
- red wine / pomegranate / vodka / triple sec / cinnamon

* Executive Chef Zachariah Campion *

* Although super tasty, eating raw or undercooked foods can mess ya' up. But hey! "You take a chance getting up in the morning, crossing the street, or sticking your face in a fan" - Frank Drebin