



APPETIZERS

**Corn Chowder \$14**  
*Crab Meat, Diced Peppers, Cumin Foam*

**Crab Cake \$18**  
*Green Papaya Salad, Thai Curry Sauce*

**Fried Calamari \$17**  
*Charred Tomato & Chipotle Sauce*

**Grilled Bread, Lemon Herb Butter \$9**  
*Ciabatta & Cranberry Pecan*

**Salmon Tartare\* \$17**  
*Ginger Cured Vegetables, Avocado, Soy & Citrus*

**Housemade Guacamole & Chips \$16**

SALADS

(app/entree with chicken or shrimp)

**Baby Arugula Salad \$17/25**  
*Frisée, Endive, Quinoa, Blue Cheese, Pecans, Honeycrisp Apples, Red Wine Vinaigrette*

**Apple & Radish Salad \$17/25**  
*Watercress, Frisée, Arugula, Radishes, Apples, Almonds, Ramp & Lemon Vinaigrette*

**Harvest Grain Bowl \$20/28**  
*Barley, Quinoa, Freekeh, Wild Rice, Fresh Herbs, Asparagus, Carrots, Peas, Cherry Tomatoes, Sunflower Seeds, Kaffir Lime Labneh*

SANDWICHES

**Lamb Burger\* \$21**  
*Pickled Vegetables, Lettuce, Tomato, Onion, Lemon Aioli, Fries*

**Grilled Sirloin Burger\* \$19**  
*Cheddar Cheese, Lettuce, Tomato, Pickled Onion, Barrel Aged Pickle, Fries*

**Chicken Club Sandwich \$19**  
*Roasted Red Peppers, Arugula, Bacon, Fontina, Sundried Tomato Aioli, Field Green Salad*

**Grilled Turkey Sandwich \$19**  
*Roasted Tomato, Arugula, Provolone Cheese, Pesto Mayo; Served on Rye Bread, Apple & Radish Salad*

**Mushroom & Poblano Pepper Quesadilla \$17**  
*Oaxaca & Ricotta Cheese, Spring Onions, Guacamole & Salsa Cruda*

ENTRÉES

**Coriander Crusted Salmon\* \$30**  
*Coconut & Wakame Rice, Shiitake Mushrooms, Citrus Soy Sauce*

**Herb Crusted Rack of Lamb\* \$41**  
*Potato & Leek Galette, Grilled Asparagus, Rosemary Wine Au Jus*

**Spice Roasted Duck Breast\* \$33**  
*Farro & Spring Vegetable Timbale, Ginger Honey Soy Glaze, Kumquat Relish*

**Marinated Citrus Yellowfin Tuna\* \$33**  
*Sautéed Dandelion Greens, Spring Vegetables, Quinoa Succotash, Pickle Green Peppercorn Sauce*

**Marinated Bottom Sirloin Steak\* \$33**  
*Roasted Sunchokes, Spring Onions, Haricot Verts, Bourbon Au Jus*

**Vegan Thai Curry \$21**  
*With Grilled Chicken Breast or Shrimp \$29*  
*Thai Eggplant, Cherry Tomatoes, Haricot Verts, peppers, Bamboo Shoots, Green Peppercorn, Peanuts, Coconut Jasmine Rice*

SIDES \$9

~ Grilled Asparagus  
~ French Fries  
~ Quinoa Succotash  
~ Potato & Leek Galette  
~ Mesclun Salad

~ Sautéed Spinach with Garlic  
~ Crispy Onion Rings & Rosemary Aioli  
~ Coconut Jasmine Rice with Cilantro  
~ Haricot Verts with Garlic & Herb Butter  
~ Roasted Cauliflower with Raisins & Almonds

SWEETS \$15

**Chocolate Mousse Cake**  
*Caramel & Chocolate Sauces, Chocolate Pecan Heath Bar, Chocolate Gelato*

**Key Lime Pie**  
*Chantilly Cream, Raspberry Chambord Sauce, Fresh Berries*

**Almond Plum Tart**  
*Vanilla Gelato, Crème Anglaise, Red Wine Sauce*

**Classic Vanilla Bean Crème Brûlée**  
*Vanilla Wafer, Fresh Raspberry*

**Vegan Gluten Free Rhubarb & Strawberry Crisp**  
*Vegan Gelato*

**Cookie Plate**  
*Chocolate Chip Cookies, Pistachio Chocolate Biscotti, Pecan Brownie, Almond Anise Biscotti*

**Gelato/Sorbet (3 scoops)**  
*Dark Chocolate, Chocolate Chip & Mint, Pistachio, Vanilla, Salted Caramel, Black Currant Sorbet, Mango Sorbet*

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# Wines by the Glass

## SPARKLING

<b>Glera</b>	<i>Cuvee Della Contessa, Brut Prosecco</i>	<i>Veneto, Italy</i>	<b>14</b>
<b>Primitivo</b>	<i>Polvanera Rosato Spumante</i>	<i>Puglia, Italy</i>	<b>14</b>

## WHITE

<b>Chardonnay</b>	<i>Sonoma Coast, Cutrer Russian River 2023</i>	<i>Sonoma Coast, California</i>	<b>15</b>
<b>Riesling</b>	<i>Weingut Spreitzer Lenchen 2022</i>	<i>Rheingau, Germany</i>	<b>14</b>
<b>Sauvignon Blanc</b>	<i>Babich Marlborough 2023</i>	<i>Marlborough, New Zealand</i>	<b>14</b>
<b>Pinot Grigio</b>	<i>Alto Adige San Pietro 2022</i>	<i>Alto Adige, Italy</i>	<b>14</b>

## ROSE & ORANGE

<b>Syrah</b>	<i>Domaine La Bernarde Cotes D Provence 2023</i>	<i>Provence, France</i>	<b>14</b>
<b>Malvasia EC</b>	<i>Penalva "Maceration" Dao (Orange wine) 2021</i>	<i>Centro, Portugal</i>	<b>14</b>

## RED

<b>Rioja</b>	<i>Crianza, Finca San Martin 2020</i>	<i>La Rioja, Spain</i>	<b>14</b>
<b>Pinot Noir</b>	<i>Montinore State 2021</i>	<i>Willamette Valley, Oregon</i>	<b>15</b>
<b>Cab\Sauvignon</b>	<i>North Coast Sean Minor 2021</i>	<i>North Coast, California</i>	<b>15</b>
<b>Garnache\Syrah</b>	<i>Cotes du Rhone Villages La Jassine 2022</i>	<i>Rhones, France</i>	<b>14</b>

# Cocktails

<b>Tamarind Sour</b>	<b>17</b>	<b>Pineapple Basil Smash</b>	<b>17</b>
Jack Daniels, Tamarindo Molases, Fresh Lemon Juice		Añejo Tequila, Basil, Pineapple & Lime Juice, Agave	
<b>Oaxaca Old Fashion</b>	<b>18</b>	<b>Pear &amp; Elderflower Martini</b>	<b>18</b>
Madre Mezcal, Suerte Tequila, Bitters, Agave		Stoli Vodka, Elderflower, Pear Juice, Fresh Lime Juice	
<b>Jane Jacob's Gimlet</b>	<b>17</b>	<b>Seasonal Mule</b>	<b>16</b>
Titos Vodka, Fresh Lime, Sugar, Cucumber		Bulleit Rye, Ginger Beer, Blueberry Puree, Fresh Mint	
<b>Black Manhattan</b>	<b>18</b>	<b>Diplomatico No. 4</b>	<b>17</b>
Bulleit Bourbon, Montenegro Amaro, Orange Bitters		Diplomatico Rum, Demerara, Lime Juice, Maraschino	
<b>Espresso Martini</b>	<b>16</b>	<b>Spicy Guava-Rita</b>	<b>17</b>
Ron Barceló, Kahlua, Vanilla Syrup, Espresso Shot		Espolón Tequila, Jalapeño, Guava Syrup, Fresh Lime Juice	

# Beer

<b>Six Point Summer Lager</b>	<b>12oz</b>	<b>8</b>	<b>Downeast Cider</b>	<b>12oz</b>	<b>8</b>
<b>Night Shift Nite Lite</b>	<b>16oz</b>	<b>10</b>	<b>Jack Post Shift Pilsner</b>	<b>16oz</b>	<b>10</b>
<b>Barrier Money IPA</b>	<b>16oz</b>	<b>10</b>	<b>Brooklyn Lager</b>	<b>12oz</b>	<b>8</b>
<b>Allagash White</b>	<b>12oz</b>	<b>8</b>	<b>Counterpart Pale Ale</b>	<b>16oz</b>	<b>10</b>
<b>OEC Black Lager</b>	<b>16oz</b>	<b>10</b>	<b>Youse Can't Leave IPA</b>	<b>16oz</b>	<b>12</b>
<b>Einbecker non-alcoholic</b>	<b>12oz</b>	<b>8</b>	<b>Guinness Stout</b>	<b>16oz</b>	<b>10</b>

# Spritz Time!

<b>Aperol Spritz</b>	<b>16</b>	<b>Elderflower Spritz</b>	<b>16</b>
Aperol, Prosecco, Sparkling Water		Elderflower, Prosecco, Sparkling Water	
<b>Summer Vibes</b>	<b>17</b>	<b>Pamplemousse Spritz</b>	<b>16</b>
Gin, Benedictine, Lemon Juice, Tonic		Pamplemousse, Prosecco, Sparkling Water	

# Wines by the Bottle

## Sparkling Wine

Glera	<i>Vignete del Sole, Cuvee Della Contessa, Brut Prosecco</i>	<i>Veneto, Italy</i>	50
Chardonnay, P. Noir	<i>Brut Rose, Caraccioli Cellars</i>	<i>Santa Lucia Highlands</i>	54
Xarel-lo, Macabeau	<i>Reventos I Blanc, Conca Del Reu Anoia de Nit 2013</i>	<i>Catalonia, Spain</i>	54
Chardonnay	<i>1er Cru Blanc de Blancs, Pascal Duquet NV</i>	<i>Côte des Blancs, Champagne</i>	78
Primitivo	<i>Polvanera Rosato Spumante</i>	<i>Puglia, Italy</i>	50
Pinot Noir	<i>Cremant D Bourgogne, Victorine De Chastenay</i>	<i>Burgundy, France</i>	52

## White Wines

Chardonnay	<i>Sonoma Coast, Cutrer Russian River 2023</i>	<i>North Coast, California</i>	52
Riesling	<i>Weingut Spreitzer Lenchen 2022</i>	<i>Rheingau, Germany</i>	52
Charminer	<i>Wente Vineyards, Morning Fog State 2021</i>	<i>Livermore, California</i>	50
Sauvignon Blanc	<i>Babich Marlborough 2023</i>	<i>Marlborough, New Zealand</i>	52
Chardonnay	<i>Chablis, Albert Bichot Long Depaquit 2022</i>	<i>Burgundy, France</i>	82
Riesling	<i>Wieninger Vienna Hill 2019</i>	<i>Vienna, Austria</i>	58
Pinot Grigio	<i>Alto Adige San Pietro 2022</i>	<i>Alto Adige, Italy</i>	52
Chardonnay	<i>Bread &amp; Butter 2022</i>	<i>Napa Valley, California</i>	54
Sauvignon/Chardonnay	<i>Cheverny Domaine Du Salvard 2021</i>	<i>Loire Valley, France</i>	50
Chenin Blanc	<i>Vouvray Sec La Motte 2021</i>	<i>Loire Valley, France</i>	58
Riesling	<i>Trocken Kruger-Rumpf 2020</i>	<i>Nahe, Germany</i>	52
Pinot Gris	<i>Classique, Domaine Paul Blanck 2018</i>	<i>Alsace, France</i>	52
Chardonnay	<i>Golan Heights, Yarden 2020</i>	<i>Galilee, Israel</i>	60
Riesling	<i>Trefethen Oak Knoll 2021</i>	<i>Napa Valley, California</i>	62
Chenin Blanc	<i>Santa Ynez Valley, Lieu Dit 2020</i>	<i>Santa Ynez, California</i>	54
Chardonnay	<i>Beaune Aigrots 1er Cru, Albert Morot 2012</i>	<i>Burgundy, France</i>	62
Sauvignon Blanc	<i>Sancerre, Les Grands Monts Isabelle 2020</i>	<i>Loire, France</i>	74
Torrontes	<i>Dos Minas Cafayate 2022</i>	<i>Salta Valley, Argentina</i>	42
Fiano	<i>Rocca Del Principe, Tognano 2018</i>	<i>Campania, Italy</i>	56

## Red Wines

Rioja	<i>Crianza, Finca San Martin 2020</i>	<i>La Rioja, Spain</i>	52
Pinot Noir	<i>Montinore State Willamette 2021</i>	<i>Valley, Oregon</i>	54
Cabernet Sauvignon	<i>North Coast Sean Minor 2021</i>	<i>North Coast, California</i>	54
Grenache/Syrah	<i>Cotes du Rhone Villages La Jassine 2022</i>	<i>Rhone, France</i>	54
Gamay	<i>Vallee D' Aoste, Lo Triolet 2019</i>	<i>Aosta Valley, Italy</i>	55
Zinfandel	<i>Old Vine, Brooklyn Winery 2015</i>	<i>Lodi, California</i>	53
Cabernet Sauvignon	<i>“Napa Valley” Cultivar 2019</i>	<i>Napa, California</i>	66
C.Sauvignon, Merlot	<i>Graves, Château de Landiras 2018</i>	<i>Bordeaux, France</i>	54
Zinfandel	<i>Turley Wine Cellers 2021</i>	<i>Napa Valley, California</i>	54
Grenache	<i>Gigondas, Domaine Santa Duc Aux Lieux-Dits 2012</i>	<i>Rhone, France</i>	96
Pinot Noir	<i>Averaen 2019 Willamette</i>	<i>Valley, Oregon</i>	76
Grenache, Syrah, Mouvèdre	<i>GMS, Hahn Family Wines 2017</i>	<i>Central Coast, California</i>	54
Cabernet Sauvignon	<i>Golan Heights, Yarden Galilee 2015</i>	<i>Galilee, Israel</i>	72
Cabernet Sauvignon, Syrah	<i>Galil Mountain Winery, Alon 2014</i>	<i>Galilee, Israel</i>	54
Malbec	<i>Chateau de Chambert Cahors 2016</i>	<i>South West France, France</i>	64
Carmenere	<i>Valle del Rapel Bueno Con 2019</i>	<i>Rappel Valley, Chile</i>	48
Merlot	<i>Saint Emilion Grand Cru Laplagnotte Bellevue 2019</i>	<i>Bordeaux, France</i>	90
Gamay	<i>Eric Vairet Coteaux Bourguignons 2020</i>	<i>Burgundy, France</i>	48
Garnacha	<i>Bodegas de Borja Borsao Tres Picos 2019</i>	<i>Aragon, Spain</i>	58
Nebbiolo	<i>Serio E Batista Borgogno Barbera d Alba 2017</i>	<i>Piedmont, Italy</i>	60
Sangiovese	<i>Rosso Di Toscana Podere Scopetone 2021</i>	<i>Montalcino, Italy</i>	48
Syrah	<i>Gabrielskloof Whole Bunch 2020</i>	<i>Western Cape, South Africa</i>	56
Montepuciano	<i>D Abruzzo Torre Raone 2020</i>	<i>Abruzzo, Italy</i>	50
Rioja	<i>Cvne Rioja Cune Crianza 2020</i>	<i>Haro la Rioja, Spain</i>	52
Merlot	<i>Land Of Saints Santa Ynez Valley 2020</i>	<i>Santa Barbara, California</i>	60
Sangiovese	<i>Chianti, Le Calcinale Colli Senesi 2021</i>	<i>Tuscany, Italy</i>	52
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# BRUNCH

## TO START

- Corn Chowder \$14**  
*Crab Meat, Diced Peppers, Cumin Foam*
- Crab Cake \$18**  
*Green Papaya Salad, Thai Curry Sauce*
- Salmon Tartare\* \$17**  
*Ginger Cured Vegetables, Avocado, Soy & Citrus*
- Housemade Guacamole & Chips \$16**

## SALADS & SANDWICHES

- Caesar \$16/24** (add shrimp or chicken)  
*Romaine, Kale, Parmesan, Croutons, Anchovy Dressing*
- Endive Salad \$17/25** (add shrimp or chicken)  
*Lardons, Pears, Danish Blue Cheese, Red Onion, Port & Walnut Dressing*
- Grain Bowl \$20/28** (add shrimp or chicken)  
*Barley, Quinoa, Freekeh, Wild Rice, Fresh Herbs, Asparagus, Carrots, Peas, Cherry Tomatoes, Sunflower Seeds, Kaffir Lime Labneh*
- Grilled Chicken Club \$19**  
*Grilled Ciabatta, Roasted Red Peppers, Arugula, Bacon, Fontina, Sun-Dried Tomato Aioli, with Field Green Salad*
- Sirloin Burger\* \$19**  
*Cheddar Cheese, French Fries, Dill Pickle*
- Lamb Burger\* \$21**  
*Pickled Vegetables, Lemon Aioli, Fries*
- Mushroom & Poblano Pepper Quesadilla \$17**  
*Oaxaca 7 Ricotta Cheese, Spring Onions, Guacamole, Salsa Cruda*

## SIDES

- Yogurt & Homemade Vegan Granola 11**
- Chicken & Apple Sausage 5**
- Apple Wood Smoked Bacon 5**
- Canadian Bacon 5**
- One Egg (any style) 3**

## EGGS & MORE

- Citrus Cured Salmon Plate\* \$19**  
*Toasted Bagel, Tomato, Onions, Capers, Field Green Salad*
- Three Eggs Any Style \$17**  
*7 Grain Toast, Applewood Smoked Bacon or Chicken & Apple Sausage; Served with Field Green Salad or Roasted Yukon Potatoes with Onions & Peppers*
- Herb Omelet with Two Fillings \$20**  
Choice of Two Fillings:  
*Spinach, Tomatoes, Onions, Roasted Peppers, Mushrooms, Fontina Cheese, Cheddar Cheese, Feta, Goat Cheese; Served with Field Green Salad or Roasted Yukon Potatoes with Onions & Peppers*
- Eggs Benedict\* \$18**  
*2 Poached Eggs on English Muffin & Canadian Bacon With Spinach & Cured Salmon \$19*  
*Hollandaise Sauce*  
*Served with Roasted Yukon Potatoes with Onions & Peppers*
- Brunch Tasting \$20**  
*Pumpkin Pecan Pancakes, Two Scrambled Eggs, Chicken & Apple Sausage or Applewood Smoked Bacon Roasted Yukon Potatoes with Onions & Peppers*
- Challah French Toast \$17**  
*Served with Apple & Pear Compote*  
*Choice of Applewood Smoked Bacon or Chicken & Apple Sausage*
- Pumpkin Pecan Pancakes \$17**  
*Served with Apple & Pear Compote*  
*Choice of Applewood Smoked Bacon or Chicken & Apple Sausage*
- Blueberry Whole Wheat Pancakes \$17**  
*Served with Apple & Pear Compote*  
*Choice of Applewood Smoked Bacon or Chicken & Apple Sausage*

## \$29 Brunch Price fix:

Any entrée from this column,  
Bloody Mary or Mimosa, and Coffee  
or Tea

## SWEETS \$15

- Chocolate Mousse Cake**  
*Caramel & Chocolate Sauces, Chocolate Pecan Heath Bar, Chocolate Gelato*
- Key Lime Pie**  
*Chantilly Cream, Raspberry Chambord Sauce, Fresh Berries*
- Almond Plum Tart**  
*Vanilla Gelato, Crème Anglaise, Red Wine Sauce*
- Classic Vanilla Bean Crème Brûlée**  
*Vanilla Wafer, Fresh Raspberry*
- Vegan Gluten Free Rhubarb & Strawberry Crisp**  
*Vegan Gelato*
- Cookie Plate**  
*Chocolate Chip Cookies, Pistachio Chocolate Biscotti, Pecan Brownie, Almond Anise Biscotti*
- Gelato/Sorbet (3 scoops)**  
*Dark Chocolate, Chocolate Chip & Mint, Pistachio, Vanilla, Salted Caramel, Black Currant Sorbet, Mango Sorbet*

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# BREAKFAST

Fridays, Saturdays & Sundays  
7:00am – 11:00am

**Pumpkin Pecan Pancakes \$17**

*Served with Apple & Pear Compote*  
*Choice of Applewood Smoked Bacon **or** Chicken & Apple Sausage*

**Blueberry Whole Wheat Pancakes \$17**

*Served with Apple & Pear Compote*  
*Choice of Applewood Smoked Bacon **or** Chicken & Apple Sausage*

**Challah French Toast \$17**

*Served with Apple & Pear Compote*  
*Choice of Applewood Smoked Bacon **or** Chicken & Apple Sausage*

**Three Eggs Any Style \$17**

*7 Grain Toast, Applewood Smoked Bacon or Chicken & Apple Sausage,*  
*Served with Field Green Salad **or** Roasted Yukon Potatoes with Onions & Peppers*

**Herb Omelet with Two Fillings \$20**

*Choice of Two Fillings:*  
*Spinach, Tomatoes, Bacon, Onions, Roasted Peppers, Ham, Mushrooms,*  
*Fontina Cheese, Cheddar Cheese, French Feta, Goat Cheese*  
*Served with Field Green Salad **or** Roasted Yukon Potatoes with Onions & Peppers*

**Eggs Benedict\* \$18**

*Two Poached Eggs on an English Muffin with Canadian Bacon*  
*Or With Spinach & Cured Salmon **\$19***  
*Hollandaise Sauce*  
*Served with Field Green Salad **or** Roasted Yukon Potatoes with Onions & Peppers*

**Bacon, Egg & Cheddar Sandwich \$17**

*On 7 Grain Toast*  
*Served with Field Green Salad **or** Roasted Yukon Potatoes with Onions & Peppers*

**Citrus Cured Salmon Plate\* \$19**

*Toasted Bagel, Tomato, Onions, Capers, Field Green Salad*

**Steel Cut Oatmeal \$14**

*Dried Fruit Compote & Almonds*

**Homemade Granola \$15**

*Blueberry, Strawberry or Plain Greek Yogurt*  
*Mixed Berries & Banana*

**Sides**

- Chicken Apple Sausage \$5
- Applewood Smoked Bacon \$5
- Canadian Bacon \$5
- Roasted Yukon Potatoes with Onions & Peppers \$4
- Cheddar Cheese *Two Slices* \$3
- Tomato \$3
- One Scrambled Egg \$3
- Scrambled Egg White \$4
- Sliced Banana \$2
- Mixed Berries \$11
- Seven Grain Toast \$3

**Beverages**

- Gluten Free Toast \$3
- Coffee \$3
- Orange Juice \$3.50
- Tea \$2
- English Breakfast, Earl Grey, Chamomile, Mint, Green*
- Cappuccino \$4.50
- Espresso \$3.50
- Double Espresso \$5.50
- Café Latte \$4.50

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