



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

Caesar \$16/24

Romaine, Kale, Parmesan, Croutons, Anchovy Dressing

Endive Salad \$17/25

Lardon, Pears, Danish Blue Cheese, Red Onion, Port & Walnut Dressing

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*

*Please let us know if you have any allergies or dietary restrictions

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



Wines by the Glass

SPARKLING

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

WHITE

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

ROSE & ORANGE

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

RED

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

Cocktails

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

Beer

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

Spritz Time!

Aperol Spritz	16	Elderflower Spritz	16
Aperol, Prosecco, Sparkling Water		Elderflower, Prosecco, Sparkling Water	
Summer Vibes	17	Pamplemousse Spritz	16
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 & Butter 2022</i>	<i>Napa Valley, California</i>	54
Sauvignon/Chardonnay	<i>Chevry 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 Cellars 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
Montelpuciano	<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 Calcinate Colli Senesi 2021</i>	<i>Tuscany, Italy</i>	52
ontepulciano			



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 & 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

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

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**

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*

**Please let us know if you have any allergies or dietary restrictions*

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



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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