



APPETIZERS

Wild Mushroom Soup \$11 <i>Served with Goat Cheese Crostini</i>	Grilled Bread & Pumpkin Butter \$6 <i>Cranberry Pecan Bread</i>
Crab Cake \$14 <i>Spicy Tartar Sauce</i>	Fried Calamari \$13 <i>Spicy Tomato Sauce</i>
Salmon Tartare* \$14 <i>Ginger Cured Vegetables, Avocado, Citrus</i>	Hummus & Vegetable Crudite \$12
	Housemade Guacamole & Chips \$12

SALADS

(app/entree with chicken or shrimp)

Caesar \$12/20 <i>Romaine, Kale, Parmesan, Croutons, Anchovy Dressing</i>	Endive Salad \$14/22 <i>Lardon, Pears, Danish Blue Cheese, Red Onion, Port & Walnut Dressing</i>
Harvest Grain Bowl \$15/23 <i>Barley, Wild Rice, Quinoa, Autumn Vegetables, Curry Labneh, Pomegranate Seeds</i>	

SANDWICHES

Lamb Burger* \$18 <i>Pickled Vegetables, Lettuce, Tomato, Onion, Lemon Aioli, Fries</i>	Chicken Club Sandwich \$16 <i>Roasted Red Peppers, Arugula, Bacon, Fontina, Sundried Tomato Aioli, Green Salad</i>
Grilled Sirloin Burger* \$17 <i>Cheddar Cheese, Lettuce, Tomato, Pickled Onion, Barrel Aged Pickle, Fries</i>	Roasted Turkey Sandwich \$16 <i>Provolone Cheese, Sliced Apples, Watercress, Honey Mustard Aioli, on Cranberry Pecan Bread Served with Apple & Radish Slaw, topped with Sliced Almonds</i>
Wild Mushroom Quesadilla \$14 <i>Guacamole, Spicy Crema</i>	

ENTRÉES

Coriander Crusted Salmon* \$28 <i>Coconut & Wakame Rice, Shiitake Mushrooms, Citrus Soy Sauce</i>	Parmesan Crusted Halibut \$28 <i>Couscous, Roasted Cauliflower with Raisins & Almonds, Mustard Cream Sauce</i>
Herb Crusted Rack of Lamb* \$38 <i>Brussels Sprouts with Lardons, Potato & Leek Galette, Rosemary Au Jus</i>	Roasted Chicken Breast \$28 <i>Creamy Polenta & Root Vegetables</i>
Grilled Marinated Skirt Steak* \$29 <i>Sautéed Spinach, Roasted Fingerling and Sweet Potato Medley, Bourbon Au Jus</i>	Vegan Thai Curry \$22 <i>With Grilled Chicken Breast \$27</i> <i>Bok Choy, Acorn Squash, Peppers, Eggplant, Bamboo Shoots, Peanuts, Coconut Jasmine Rice</i>

SIDES \$7

~Side Mesclun Salad	~Creamy Polenta
~French Fries	~Brussels Sprouts with Lardons
~Autumn Vegetable Medley (carrots, squash, potatoes)	~Coconut Jasmine Rice
	~Roasted Cauliflower with Raisins and Almonds

SWEETS \$12

Chocolate Mousse Cake <i>Caramel & Chocolate Sauces, Chocolate Pecan Heath Bar, Chocolate Gelato</i>	Pear & Cranberry Crisp <i>(Vegan, Gluten Free)</i> <i>Vanilla Vegan Ice Cream</i>
Apple Walnut Tart <i>Crème Anglaise, Caramel Sauce, Vanilla Gelato</i>	Cookie Plate <i>Pecan Brownie, Chocolate Chip Cookies, Pistachio Chocolate Biscotti, Almond Anise Biscotti</i>
Key Lime Pie <i>Chantilly Cream, Raspberry Chambord Sauce, Fresh Berries</i>	Gelato/Sorbet (3 scoops) <i>Mint Chip, Chocolate, Pistachio, Salted Caramel, Vanilla, Pineapple Sorbet, Black Currant Sorbet</i>
Vanilla Bean Creme Brulee <i>Vanilla Pecan Tulle</i>	

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

BEER

<i>Abita Light</i>	12oz	8	<i>Bold Rock Watermelon Cider</i>	12oz	8
<i>Victory Prima Pils</i>	12oz	8	<i>Einbecker non-alcoholic</i>	12oz	8
<i>Southern Tier IPA</i>	12oz	8	<i>Doc's Hard Cider</i>	12oz	8
<i>Allagash White</i>	12oz	8	<i>Dogfish Punkin Ale</i>	12oz	8

COCKTAILS

<i>The Mule</i>	16	<i>Sidecar Named Desire</i>	16
<i>Bourbon, Fresh Lime Juice, Ginger Beer</i>		<i>Rum, Cognac, Fresh Lemon Juice, Triple Sec</i>	
<i>Jalapeño MangoRita</i>	16	<i>Chef's Kiss</i>	16
<i>Tequila, Mango, Fresh Lime Juice, Sugar, Jalapeño</i>		<i>Gin, Pamplemousse, Fresh Lime Juice, Sparkling Rose</i>	
<i>Jane Jacob's Gimlet</i>	16	<i>Black Manhattan</i>	16
<i>Vodka, Fresh Lime, Sugar, Cucumber</i>		<i>Rye, Amaro, Angostura Bitters</i>	

Wines by The Glass

Sparkling by the glass

<i>Glera</i>	<i>Prosecco, Prosecco Bortolotti</i>	<i>Veneto, Italy</i>	12
<i>Pinot Noir</i>	<i>Brut Rosé, Crémant De Bourgogne NV</i>	<i>Burgundy, France</i>	13

White Wines by the Glass

<i>Pinot Grigio</i>	<i>Alto Adige, San Pietro 2018</i>	<i>Trentino-Alto Adige, Italy</i>	12
<i>Chardonnay</i>	<i>'Napa Valley', Y3 Jax 2019</i>	<i>Napa Valley, California</i>	14
<i>Riesling</i>	<i>Forster Kirchenstuck Auslese, Eugen Muller</i>	<i>Pfalz, Germany</i>	12
<i>Sauvignon Blanc</i>	<i>Heron Anderson Valley 2020</i>	<i>Mendocino County, California</i>	14

Rose & Orange Wines by the Glass

<i>Sangiovese, Prugnolo</i>	<i>Rosé di Casanova, Casanova della Spinetta</i>	<i>Tuscany, Italy</i>	12
<i>Cerceal, Malvasia, Encruzado</i>	<i>Dão 'Maceration', Adega de Penalva,</i>	<i>Dao, Portugal</i>	12

Red Wines by the Glass

<i>Pinot Noir</i>	<i>Montinore State 2018</i>	<i>Willamette Valley, Oregon</i>	14
<i>Cabernet Sauvignon</i>	<i>North Coast Selection 2017</i>	<i>North Coast, California</i>	14
<i>Shiraz</i>	<i>Margaret River, Ashbrook Estate 2016</i>	<i>Western Australia, Australia</i>	12
<i>Malbec</i>	<i>Gran Terroir Tupungato, Zorzal 2016</i>	<i>Mendoza, Argentina</i>	12

Wines by the Bottle

Sparkling Wine by the Bottle

<i>Glera</i>	<i>Prosecco, Prosecco Bortolotti</i>	<i>Veneto, Italy</i>	46
<i>Pinot Noir</i>	<i>Brut Rosé, Crémant De Bourgogne NV</i>	<i>Burgundy, France</i>	48
<i>Chardonnay, P. Noir</i>	<i>Brut Rose, Caraccioli Cellars</i>	<i>Santa Lucia Highlands</i>	52
<i>Xarel-lo, Macabeau</i>	<i>Reventos I Blanc, Conca Del Reu Anoia de Nit 2013</i>	<i>Catalonia, Spain</i>	52
<i>Xarel-lo, Macabeau</i>	<i>Brut Cava, Conquilla</i>	<i>Catalonia, Spain</i>	38
<i>Chardonnay</i>	<i>1er Cru Blanc de Blancs, Pascal Duquet NV</i>	<i>Côte des Blancs, Champagne</i>	75
<i>P. Meunier, P. Noir</i>	<i>Blanc de Noirs, Noire Réserve, Moussé Fils NV</i>	<i>Vallée de la Marne, Champagne</i>	105

Sparkling Wine by the Half-Bottle

<i>Chardonnay/Pinot Meunier</i>	<i>Brut Tradition, Gaston Chiquet NV</i>	<i>Vallée de la Marne, Champagne</i>	48
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Rosé & Orange by the Bottle

<i>Zweigelt, Pinot Noir</i>	<i>Rosé Gobelsburg</i>	<i>Niederösterreich, Austria</i>	48
<i>Sangiovese, Prugnolo</i>	<i>Rosé di Casanova, Casanova della Spinetta</i>	<i>Tuscany, Italy</i>	46
<i>Cerceal, Malvasia</i>	<i>Dão Branco 'Maceration', Adega de Penalva,</i>	<i>Dao, Portugal</i>	46

White Wines by the Bottle

Sauvignon Blanc	Heron Anderson Valley 2020	Mendocino County, California	48
Riesling	Kabinett Vom Basalt Rechstein, E. Müller 2017	Pfalz, Germany	46
Chardonnay	'Napa Valley', Y3 Jax 2019	Napa Valley, California	48
Riesling	A to Z Wineworks 2015	Willamette Valley, Oregon	40
Chenin Blanc	Lieu Dit Metier 2017	Santa Ynez Valley California	50
Chardonnay	Chablis, Domaine Pinson Freres 2019	Burgundy, France	55
Pinot Gris	Classique, Domaine Paul Blanc 2018	Alsace, France	50
Torrontes	Cafayate, Dos Minas 2020	Salta, Argentina	48
Chardonnay	"Santos Brujos," Viñas del Sol 2015	Baja California, Mexico	42
Arinto	"Wines without make-up," Filipa Pato 2016	Beiras, Portugal	46
Moscatel	"La Melonera," Encina del Inglés 2015	Andalucia, Spain	46
Chardonnay	Beaune Aigrots 1er Cru, Albert Morot 2012	Burgundy, France	52
Chardonnay	Viré Clessé, Domaine Cordier Pere et Fils 2014	Burgundy, France	55
Pinot Grigio	Alto Adige, San Pietro 2018	Trentino-Alto Adige, Italy	48
Sauvignon Blanc	Sancerre, Vieilles Vignes Domaine Pastou 2020	Loire, France	53

Red Wine by the Half-Bottle

Zinfandel	Seghesio 2017	Sonoma, California	24
Tempranillo	CVNE Cune Crianza 2017	Rioja, Spain	24
Sangiovese	Chianti, Rocca di Montegrossi 2018	Tuscany, Italy	24

White Wine by the Half-Bottle

Sauvignon Blanc	Sancerre, Chavignol Domaine Pierre Martin 2019	Loire Valley, France	24
Veltliner	Weingut Brundlmayer, Kamptal Terrassen 2019	Niederösterreich, Austria	24

Red Wines by the Bottle

Cabernet Sauvignon	Sean Minor Signature Series 2017	North Coast, California	48
Pinot Noir	Montinore State Red Cap 2018	Willamette Valley, Oregon	48
Cotes du Rhone	Bieler Pere et Fils La Jassine 2016	Rhone, France	45
Malbec	Gran Terroir Tupungato, Zorzal 2016	Mendoza, Argentina	46
Cabernet Franc	Keuke Lake Vineyards, Overlook Farms 2014	Finger Lakes, New York	55
Shiraz	Ashbrook Estate, Margaret River, 2016	Western Australia, Australia	46
Pinot Noir	Point North 2018	Willamette Valley, Oregon	48
Pinot Noir	Bourgogne, Domaine Arlaud 2018	Burgundy, France	52
Tempranillo	Rioja Vina Alberdi Reserva 2016	Rioja, Spain	52
Sangiovese	Chianti Colli Senesi, Le Calcinale 2018	Tuscany, Italy	48
Primitivo	di Manduria, Fellingine 2016	Puglia, Italy	48
Zinfandel	Old Vine, Brooklyn Winery 2013	Lodi, California	51
Cabernet Sauvignon	"Kiith and Kin," Round Pond Estates 2018	Napa, California	55
Cabernet Sauvignon	Old Vine Cabernet, Deciderio HRNDZ 2014	San Benito, California	61
Mencia	Ultreia, Bodegas y Viñedos Raúl Pérez 2017	Castilla y León, Spain	45
Nerello Mascalese	Etna Rosso Tenuta delle Terre Nere 2018	Sicily, Italy	48
GSM	Châteauneuf-du-Pape, "Clos du Mont Olivet" 2016	Rhône, France	85
C.Sauvignon, Merlot	Graves, Château de Landiras 2015	Bordeaux, France	48
Grenache	Gigondas, Domaine Santa Duc Aux Lieux-Dits 2012	Rhône, France	85
Zweigelt	"Blauer Zweigelt Gigama," Leth 2008	Niederösterreich, Austria	60
Syrah	Kloof Street, Swartland Rouge 2017	Western Cape, South Africa	48
Cabernet Sauvignon	Highberry 2014	Stellenbosch, South Africa	50
Syrah	Zenata, Ouled Thaleb 2012	Rabat-Casablanca, Morocco	48
Cabernet Sauvignon	Golan Heights, Yarden Galilee 2015	Galilee, Israel	70
Negroamaro	Salice Salentino, Cosimo Taurino 2010	Puglia, Italy	48
Cabernet Sauvignon	Paso Robles, Banshee 2017	Paso Robles, California	50
Merlot, C. Franc	North Fork Blend, Brooklyn Winery 2015	Long Island, New York	50
Montepulciano	d'Abruzzo, Torre Raone 2018	Abruzzo, Italy	48
GSM	Hahn, Central Coast 2017	Central Coast, California	52



BRUNCH

TO START

Crab Cake \$14

Spicy Tartar Sauce

Salmon Tartare* \$14

Ginger Cured Vegetables, Avocado, Citrus

Wild Mushroom Soup \$11

Served with Goat Cheese Crostini

Housemade Guacamole & Chips \$12

SALADS & SANDWICHES

Caesar \$12/20(add shrimp or chicken)

*Romaine, Kale, Parmesan, Croutons,
Anchovy Dressing*

Endive Salad \$14/22(add shrimp or chicken)

*Lardons, Pears, Danish Blue Cheese, Red Onion,
Port & Walnut Dressing*

Grain Bowl \$15/23(add shrimp or chicken)

*Barley, Wild Rice, Quinoa, Autumn Vegetables,
Curry Labneh, Pomegranate Seeds*

Grilled Chicken Club \$15

*Grilled Ciabatta, Roasted Peppers, Arugula,
Bacon, Fontina, Sun-Dried Tomato Aioli,
with Green Salad*

Sirloin Burger* \$17

Cheddar Cheese, French Fries; Pickle

Lamb Burger* \$18

Pickled Vegetables, Lemon Aioli, Fries

Wild Mushroom Quesadilla \$14

Guacamole, Spicy Crema

Citrus Cured Salmon Plate* \$14

*Toasted Bagel, Tomato, Onions, Capers,
Mixed Greens, Lemon Shallot Dressing*

EGGS & MORE

Herb Omelet with Two Fillings \$16

Choice of Two Fillings:

*Spinach, Tomatoes, Onions, Roasted Peppers,
Fontina Cheese, Cheddar Cheese, Feta, Goat Cheese*

Served with Mesclun Salad &

Potato & Kabocha Squash Hash Brown

Eggs Benedict* \$13

2 Poached Eggs on English Muffin & Canadian Bacon

With Spinach & Cured Salmon \$14

Hollandaise Sauce

Served with Potato & Kabocha Squash Hash Brown

Brunch Tasting \$15

Pumpkin Pecan Pancakes, Two Scrambled Eggs,

Chicken & Apple Sausage,

Potato & Kabocha Squash Hash Brown

Challah French Toast \$13

Served with Apple & Pear Compote

Choice of Apple Wood Smoked Bacon or

Chicken & Apple Sausage

Pumpkin Pecan Pancakes \$13

Served with Apple & Pear Compote

Choice of Apple Wood Smoked Bacon or

Chicken & Apple Sausage

\$22 Brunch Price fix:

Any entrée from this column,

bloody mary or mimosa, and coffee or tea

SIDES

Yogurt & Granola	7
Chicken & Apple Sausage	5
Apple Wood Smoked Bacon	4
Canadian Bacon	4
One Egg (any style)	3

SWEETS \$12

Chocolate Mousse Cake

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

Apple Walnut Tart

Crème Anglaise, Caramel Sauce, Vanilla Gelato

Key Lime Pie

*Chantilly Cream, Raspberry Chambord Sauce,
Fresh Berries*

Vanilla Bean Creme Brulee

Vanilla Pecan Tulle

Pear & Cranberry Crisp

(Vegan, Gluten Free)

Vanilla Vegan Ice Cream

Cookie Plate

Pecan Brownie, Chocolate Chip Cookies,

Pistachio Chocolate Biscotti,

Almond Anise Biscotti

Gelato/Sorbet (3 scoops)

Mint Chip, Chocolate, Pistachio,

Salted Caramel, Vanilla,

Pineapple Sorbet, Black Currant Sorbet

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



BREAKFAST

Saturdays & Sundays
7:00Am – 11:00am

Pumpkin Pecan Pancakes \$13

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

Challah French Toast \$13

Served with Apple & Pear Compote
Choice of Apple Wood Smoked Bacon, Chicken & Apple Sausage or Fresh Fruit

Three Eggs Any Style \$13

7 Grain Toast, Apple Wood Smoked Bacon or Chicken & Apple Sausage

Herb Omelet with Two Fillings \$16

Choice of Two Fillings:
Spinach, Tomatoes, Bacon, Onions, Roasted Peppers, Ham, Fontina Cheese,
Cheddar Cheese, French Feta, Goat Cheese
Served with Mesclun Salad & Potato & Kabocha Squash Hash Brown

Eggs Benedict* \$13

Two Poached Eggs on an English Muffin with Canadian Bacon
Or With Spinach & Cured Salmon \$14
Hollandaise Sauce
Served with Potato & Kabocha Squash Hash Brown

Citrus Cured Salmon Plate* \$14

Toasted Bagel, Tomato, Onions, Capers, Mixed Greens, Lemon Shallot Dressing

Steel Cut Oatmeal \$10

Dried Fruit Compote & Almonds

Homemade Granola \$10

Strawberry or Plain Greek Yogurt
Mixed Berries & Banana

Sides

Chicken Apple Sausage \$5
Applewood Smoked Bacon \$4
Canadian Bacon \$4
Potato & Kabocha Squash Hash Brown \$4
Cheddar Cheese Two Slices \$2
Tomato \$3
One Scrambled Egg \$3
Scrambled Egg White \$4
Sliced Banana \$2
Mixed Berries \$5
Seven Grain Toast \$2
Gluten Free Toast \$3

Beverages

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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