



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)

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|---------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------|
| 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 Duck Breast \$30 <i>Wilted Swiss Chard, Citrus Spice Kabocha Squash, Walnuts, Pomegranate Sauce</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>Ciderboys Raspberry Smash</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 |
| Bourbon, Fresh Lime Juice, Ginger Beer | | Rum, Cognac, Fresh Lemon Juice, Triple Sec | |
| <i>Jalapeño MangoRita</i> | 16 | <i>Chef's Kiss</i> | 16 |
| Tequila, Mango, Fresh Lime Juice, Sugar, Jalapeño | | Gin, Pamplemousse, Fresh Lime Juice, Sparkling Rose | |
| <i>Jane Jacob's Gimlet</i> | 16 | <i>Black Manhattan</i> | 16 |
| Vodka, Fresh Lime, Sugar, Cucumber | | Rye, Amaro, Angostura Bitters | |

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 |
|---------------------------------|------------------------------------------|--------------------------------------|----|

Rosé & Orange by the Bottle

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|-----------------------------|---------------------------------------------------|----------------------------------|----|
| <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 |
| Viognier | Vin Du Pays, Comtesse Marion 2020 | Languedoc-Roussillon, France | 48 |
| 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 |
| Fiano | "Fiano Di Avellino" Rocca Del Principe | | |
| 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

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|-------------|------------------------------------|--------------------|----|
| 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, Felling 2016 | Puglia, Italy | 48 |
| Zinfandel | Old Vine, Brooklyn Winery 2013 | Lodi, California | 51 |
| Cabernet Sauvignon | "Napa Valley" Cultivar 2019 | Napa, California | 65 |
| Cabernet Sauvignon | Old Vine Cabernet, Deciderio HRNDZ 2014 | San Benito, California | 61 |
| Mencía | Ultrera, 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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