



APPETIZERS

Roasted Tomato Soup \$12

Shrimp, Basil & Crème Fraîche

Crab Cake \$15

Green Papaya Salad, Thai Curry Sauce

Salmon Tartare* \$14

Ginger Cured Vegetables, Avocado, Citrus

Grilled Bread & Herb Butter \$6

Ciabatta & Cranberry Pecan Bread

Fried Calamari \$14

Spicy Tomato Sauce

Hummus & Vegetable Crudité \$13

Housemade Guacamole & Chips \$13

SALADS

(app/entree with chicken or shrimp)

Harvest Grain Bowl \$16/24

*Barley, Quinoa, Freekeh, Wild Rice, Walnuts,
Market Roasted Vegetables,
Fresh Herbs, Labneh*

Endive Salad \$14/22

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

Radish and Apple Salad \$13/21

*Frisée, Watercress, Arugula,
Apples, Radishes, Almonds,
Scallion Lemon Vinaigrette*

Caesar \$13/21

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

SANDWICHES

Lamb Burger* \$19

*Pickled Vegetables, Lettuce, Tomato,
Onion, Lemon Aioli, Fries*

Grilled Sirloin Burger* \$18

*Cheddar Cheese, Lettuce, Tomato,
Pickled Onion, Barrel Aged Pickle, Fries*

Chicken Club Sandwich \$17

*Roasted Red Peppers, Arugula, Bacon, Fontina,
Sundried Tomato Aioli, Field Green Salad*

Curry Chicken Tartine \$17

*Radish & Apple Salad, Almonds,
Cranberry Pecan Bread*

Spring Vegetable Quesadilla \$15

Oaxaca & Ricotta Cheese, Avocado Cream

ENTRÉES

Coriander Crusted Salmon* \$28

*Coconut & Wakame Rice,
Shiitake Mushrooms,
Citrus Soy Sauce*

Roasted Rack of Lamb* \$38

*Asparagus, Crispy Onion Rings,
Melted Blue Cheese, Rosemary Au Jus*

Grilled Marinated Skirt Steak* \$29

*Roasted Sunchokes, Haricot Verts,
Spring Onions, Chimichurri, Red Wine Au Jus*

Parmesan Crusted Cod \$28

*Spring Vegetables & Quinoa Cakes,
Sautéed Pea Greens, Saffron & Lemon Velouté*

Roasted Duck Breast \$30

*Fennel, Turnips & Potato Confit, Green Peas,
Ramps, Cointreau Au Jus*

Vegan Thai Curry \$20

*With Grilled Chicken Breast \$28
Bamboo Shoots, Bok Choy, Haricot Verts,
Eggplant, Tomatoes, Coconut Jasmine Rice*

SIDES \$7

~Side Mesclun Salad

~French Fries

~Sautéed Spinach with Garlic

Grilled Asparagus

~Crispy Onion Rings & Rosemary Aioli

~Coconut Jasmine Rice

~Steamed Haricot Verts with Herb Butter

~Roasted Cauliflower with Raisins & Almonds

SWEETS \$12

Chocolate Mousse Cake

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

Blueberry Almond Galette

Raspberry & Lemon Sauce, Vanilla Gelato

Key Lime Pie

*Chantilly Cream, Raspberry Chambord Sauce,
Fresh Berries*

Passionfruit Crème Brûlée

Toasted Coconut

Strawberry & Rhubarb Crisp

(Vegan, Gluten Free)

Vanilla Vegan Ice Cream

Cookie Plate

*Chocolate Chip Cookies,
Pistachio Chocolate Biscotti,
Pecan Brownie, 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

Cocktails

Jazz Samba	16	White Negroni	16
<i>Cachaça, Amontillado Sherry, Sweet lime, Eureka Lemon, Basil</i>		<i>Gin, Bianco Vermouth, Bitter Bianco</i>	
Macchu Macchu Man	16	The Rickey	10
<i>Pisco, Sweet Dram, Pineapple, Rhubarb Bitters, Ginger Beer</i>		<i>Gin, Bourbon, or Rye, Lime, and Sea Salt Soda</i>	
Jane Jacob's Gimlet	16	Chef's Kiss	16
<i>Vodka, Fresh Lime, Sugar, Cucumber</i>		<i>Gin, Pamplemousse, Fresh Lime Juice, Sparkling Rose</i>	
Good Morning, Revolution	16	The Lava Lounge	16
<i>Bourbon, Montenegro, Amara, Orange Bitters.</i>		<i>Bourbon, Pedro Ximenez, Blood Orange, Lemon</i>	
Sazerac	16	Paloma	16
<i>Cognac, Rye, Absinthe, Sugar, Bitters</i>		<i>Tequila or Mezcal, Oroblanco Grapefruit, Lime, Soda, Tajin</i>	

Beer

Tecate	12	6	Einbecker non-alcoholic	12oz	8
<i>Night Shift Nite Lite</i>	<i>16oz</i>	<i>8</i>	<i>Doc's Hard Cider</i>	<i>12oz</i>	<i>8</i>
<i>Rothaus Pils</i>	<i>12oz</i>	<i>8</i>	<i>Peeksill Simple Pineapple</i>	<i>12oz</i>	<i>8</i>
KCBC SUPHERO SIDEKICKS	16oz	8	Grimm Maypole Maibock	12oz	10
<i>Bells Two Hearted IPA</i>	<i>12oz</i>	<i>8</i>	<i>Oxbow Farmhouse</i>	<i>12oz</i>	<i>8</i>
<i>Grimm Tesseract DIPA</i>	<i>16oz</i>	<i>12</i>	<i>Trappist Rochefort 6 Dubbel</i>	<i>12oz</i>	<i>12</i>
<i>Allagash White</i>	<i>12oz</i>	<i>8</i>	<i>Maine Beer Co Mean Old Tom</i>	<i>16oz</i>	<i>10</i>
<i>Ciderboys Raspberry Smash</i>	<i>12oz</i>	<i>8</i>	<i>Guinness</i>	<i>16oz</i>	<i>8</i>

Wines by the Glass

Sparkling by the Glass

Glera	<i>Prosecco, Prosecco Bortolotti</i>	<i>Veneto, Italy</i>	12
Pinot Noir	<i>Brut Rosé, Crémant De Bourgogne NV</i>	<i>Burgundy, France</i>	13
Catarratta/Grillo	<i>Orange Pét-nat, Voria, Porta Del Vento</i>	<i>Sicily, Italy</i>	15

White Wines by the Glass

Pinot Grigio	<i>Alto Adige, San Pietro 2018</i>	<i>Trentino-Alto Adige, Italy</i>	12
Chardonnay	<i>'Napa Valley', Y3 Jax 2019</i>	<i>Napa Valley, California</i>	14
Riesling	<i>Forster Kirchenstuck Auslese, Eugen Muller</i>	<i>Pfalz, Germany</i>	12
Côtes du Rhône	<i>Domaine la Remejeanne Les Arbousiers Blanc</i>	<i>Rhône, France</i>	13

Rose & Orange Wines by the Glass

Sangiovese, Prugnolo	<i>Rosé di Casanova, Casanova della Spinetta</i>	<i>Tuscany, Italy</i>	12
-----------------------------	--	-----------------------	-----------

Red Wines by the Glass

Grenache	<i>Garnacha, La Viña del Bululú</i>	<i>Castilla y Leon</i>	14
Cabernet Sauvignon	<i>North Coast Selection 2017</i>	<i>North Coast, California</i>	14
Shiraz	<i>Margaret River, Ashbrook Estate 2016</i>	<i>Western Australia, Australia</i>	12
Primitivo	<i>La Marchesana, Puglia Primitivo</i>	<i>Puglia, Italy</i>	12

Wines by the Bottle

Sparkling Wine by the Bottle

Glera	<i>Prosecco, Prosecco Bortolotti</i>	<i>Veneto, Italy</i>	46
Pinot Noir	<i>Brut Rosé, Crémant De Bourgogne NV</i>	<i>Burgundy, France</i>	48
Chardonnay, P. Noir	<i>Brut Rose, Caraccioli Cellars</i>	<i>Santa Lucia Highlands</i>	52
Xarel-lo, Macabeau	<i>Reventos I Blanc, Conca Del Reu Anoia de Nit 2013</i>	<i>Catalonia, Spain</i>	52
Xarel-lo, Macabeau	<i>Brut Cava, Conquilla</i>	<i>Catalonia, Spain</i>	38
Chardonnay	<i>1er Cru Blanc de Blancs, Pascal Duquet NV</i>	<i>Côte des Blancs, Champagne</i>	75
P. Meunier, P. Noir	<i>Blanc de Noirs, Noire Réserve, Moussé Fils NV</i>	<i>Vallée de la Marne, Champagne</i>	105
Catarratta/Grillo	<i>Orange Pét-nat, Voria, Porta Del Vento</i>	<i>Sicily, Italy</i>	55

Sparkling Wine by the Half-Bottle

Chardonnay/Pinot Meunier Brut Tradition, Gaston Chiquet NV Vallée de la Marne, Champagne 48

Rosé & Orange by the Bottle

Zweigelt, Pinot Noir Rosé Gobelsburg Niederoesterreich, Austria 48
Sangiovese, Prugnolo Rosé di Casanova, Casanova della Spinetta Tuscany, Italy 46
Cerceal, Malvasia Dão Branco 'Maceration', Adegas de Penalva, Dao, Portugal 46

White Wines by the Bottle

Côtes du Rhône Domaine la Remejeanne Les Arbousiers Blanc Rhône, France 46
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 52
Pinot Grigio Alto Adige, San Pietro 2018 Trentino-Alto Adige, Italy 48
Viognier Vin Du Pays, Comtesse Marion 2020 Languedoc-Roussillon, France 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
Riesling Trocken Kruger-Rumpf 2019 Nahe, Germany 50
Chardonnay Golan Heights, Yarden 2020 Galilee, Israel 58
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, Kofererhof 2019 Trentino-Alto Adige, Italy 54

Red Wine by the Half-Bottle

Zinfandel Dry Creek Reserve Dashe Cellars 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

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 48
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
Gamay Vallee D' Aoste, Lo Triolet 2019 Aoste Valley, Italy 53
Sangiovese Chianti Colli Senesi, Le Calcinale 2018 Tuscany, Italy 48
Primitivo di Manduria, Felling 2016 Puglia, Italy 50
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 70
Mencía Ultra, Bodegas y Viñedos Raúl Pérez 2017 Castilla y León, Spain 45
Nerello Mascalese Etna Rosso Tenuta delle Terre Nere 2018 Sicily, Italy 58
GSM Châteauneuf-du-Pape, "Clos du Mont Olivier" 2016 Rhône, France 85
C.Sauvignon, Merlot Graves, Château de Landiras 2018 Bordeaux, France 52
Zinfandel Turley Wine Cellars 2017 Nappa Valley, California 52
Grenache Gigondas, Domaine Santa Duc Aux Lieux-Dits 2012 Rhône, France 88
Zweigelt "Blauer Zweigelt Gigama," Leth 2008 Niederösterreich, Austria 60
Syrah Kloof Street, Swartland Rouge 2017 Western Cape, 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 50
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 Lucanto 2018 Abruzzo, Italy 48
GSM Hahn, Central Coast 2017 Central Coast, California 52



BRUNCH

TO START

Roasted Tomato Soup \$12

Shrimp, Basil & Crème Fraîche

Crab Cake \$15

Spicy Tartar Sauce

Salmon Tartare* \$14

Ginger Cured Vegetables, Avocado, Citrus

Housemade Guacamole & Chips \$13

SALADS & SANDWICHES

Caesar \$13/21 (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 \$16/24 (add shrimp or chicken)

*Barley, Freekeh, Wild Rice, Quinoa, Walnuts,
Market Roasted Vegetables, Labneh,*

Grilled Chicken Club \$17

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

Sirloin Burger* \$18

Cheddar Cheese, French Fries, Pickle

Lamb Burger* \$19

Pickled Vegetables, Lemon Aioli, Fries

Spring Vegetable Quesadilla \$15

Oaxaca & Ricotta Cheese, Avocado Cream

Citrus Cured Salmon Plate* \$15

*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 &

Yukon Potato, Asparagus & Carrot Hash Browns

Eggs Benedict* \$14

2 Poached Eggs on English Muffin & Canadian Bacon

With Spinach & Cured Salmon \$15

Hollandaise Sauce

Yukon Potato, Asparagus & Carrot Hash Browns

Brunch Tasting \$16

*Pumpkin Pecan Pancakes, Two Scrambled Eggs,
Chicken & Apple Sausage,*

Yukon Potato, Asparagus & Carrot Hash Browns

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

Blueberry Almond Galette

Raspberry & Lemon Sauce, Vanilla Gelato

Key Lime Pie

*Chantilly Cream, Raspberry Chambord Sauce,
Fresh Berries*

Passionfruit Crème Brulée

Toasted Coconut

Strawberry & Rhubarb 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 & Yukon Potato, Asparagus & Carrot Hash Browns

Eggs Benedict* \$14

Two Poached Eggs on an English Muffin with Canadian Bacon
Or With Spinach & Cured Salmon \$15
Hollandaise Sauce
Served with Yukon Potato, Asparagus & Carrot Hash Browns

Citrus Cured Salmon Plate* \$15

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

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