



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 Striped Bass \$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

<i>Tecate</i>	<i>12</i>	<i>6</i>	<i>Einbecker non-alcoholic</i>	<i>12oz</i>	<i>8</i>
<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>
<i>KCBC SUPHERO SIDEKICKS</i>	<i>16oz</i>	<i>8</i>	<i>Grimm Maypole Maibock</i>	<i>12oz</i>	<i>10</i>
<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

<i>Primotivo</i>	<i>Polvanera Primotivo</i>	<i>Puglia, Italy</i>	<i>14</i>
<i>Catarratta/Grillo</i>	<i>Orange Pét-nat, Voria, Porta Del Vento</i>	<i>Sicily, Italy</i>	<i>15</i>
<i>Macabeu/Parellada/Xarl-lo</i>	<i>Conquilla Bruit Cava</i>	<i>Catalan, Spain</i>	<i>12</i>

White Wines by the Glass

<i>Chardonnay</i>	<i>'Napa Valley', Y3 Jax 2019</i>	<i>Napa Valley, California</i>	<i>14</i>
<i>Riesling</i>	<i>Forster Kirchenstuck Auslese, Eugen Muller</i>	<i>Pfalz, Germany</i>	<i>12</i>
<i>Côtes du Rhône</i>	<i>Domaine la Remejeanne Les Arbousiers Blanc</i>	<i>Rhône, France</i>	<i>13</i>
<i>Vespaiolo</i>	<i>Contra Soarda, Vespaiolo</i>	<i>Veneto, Italy</i>	<i>14</i>

Rose & Orange Wines by the Glass

<i>Sangiovese, Prugnolo</i>	<i>Rosé di Casanova, Casanova della Spinetta</i>	<i>Tuscany, Italy</i>	<i>12</i>
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Red Wines by the Glass

<i>Shiraz</i>	<i>Margaret River, Ashbrook Estate 2016</i>	<i>Western Australia, Australia</i>	<i>12</i>
<i>Primotivo</i>	<i>La Marchesana, Puglia Primotivo</i>	<i>Puglia, Italy</i>	<i>12</i>
<i>Pinot Noir Comettesse Marion, Pays d'Oc 2020</i>		<i>Languedoc / Roussillon</i>	<i>12</i>

Wines by the Bottle

Sparkling Wine by the Bottle

<i>Glera</i>	<i>Vignete del Sole, Cuvee Della Contessa, Brut Prosecco</i>	<i>Veneto, Italy</i>	<i>40</i>
<i>Chardonnay, P. Noir</i>	<i>Brut Rose, Caraccioli Cellars</i>	<i>Santa Lucia Highlands</i>	<i>52</i>
<i>Xarel-lo, Macabeau</i>	<i>Reventos I Blanc, Conca Del Reu Anioia de Nit 2013</i>	<i>Catalonia, Spain</i>	<i>52</i>
<i>Xarel-lo, Macabeau</i>	<i>Brut Cava, Conquilla</i>	<i>Catalonia, Spain</i>	<i>39</i>
<i>Chardonnay</i>	<i>1er Cru Blanc de Blancs, Pascal Duquet NV</i>	<i>Côte des Blancs, Champagne</i>	<i>75</i>
<i>P. Meunier, P. Noir</i>	<i>Blanc de Noirs, Noire Réserve, Moussé Fils NV</i>	<i>Vallée de la Marne, Champagne</i>	<i>105</i>
<i>Catarratta/Grillo</i>	<i>Orange Pét-nat, Voria, Porta Del Vento</i>	<i>Sicily, Italy</i>	<i>55</i>

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>Cerceal, Malvasia</i>	<i>Dão Branco 'Maceration', Adega de Penalva,</i>	<i>Dao, Portugal</i>	46

White Wines by the Bottle

<i>Côtes du Rhône</i>	<i>Domaine la Remejeanne Les Arbousiers Blanc</i>	<i>Rhône, France</i>	46
<i>Riesling</i>	<i>Kabinett Vom Basalt Rechstein, E. Müller 2017</i>	<i>Pfalz, Germany</i>	46
<i>Chardonnay</i>	<i>'Napa Valley', Y3 Jax 2019</i>	<i>Napa Valley, California</i>	48
<i>Riesling</i>	<i>A to Z Wineworks 2015</i>	<i>Willamette Valley, Oregon</i>	52
<i>Viognier</i>	<i>Vin Du Pays, Comtesse Marion 2020</i>	<i>Languedoc-Roussillon, France</i>	50
<i>Chardonnay</i>	<i>Chablis, Domaine Pinson Freres 2019</i>	<i>Burgundy, France</i>	55
<i>Pinot Gris</i>	<i>Classique, Domaine Paul Blanc 2018</i>	<i>Alsace, France</i>	50
<i>Torrontes</i>	<i>Cafayate, Dos Minas 2020</i>	<i>Salta, Argentina</i>	48
<i>Riesling</i>	<i>Trocken Kruger-Rumpf 2019</i>	<i>Nahe, Germany</i>	50
<i>Chardonnay</i>	<i>Golan Heights, Yarden 2020</i>	<i>Galilee, Israel</i>	58
<i>Chardonnay</i>	<i>Beaune Aigrots 1er Cru, Albert Morot 2012</i>	<i>Burgundy, France</i>	52
<i>Chardonnay</i>	<i>Viré Clessé, Domaine Cordier Pere et Fils 2014</i>	<i>Burgundy, France</i>	55
<i>Pinot Grigio</i>	<i>Alto Adige, Kofererhof 2019</i>	<i>Trentino-Alto Adige, Italy</i>	54
<i>Vespaiole</i>	<i>Contra Soarda, Vespaiolo</i>	<i>Veneto, Italy</i>	48

Red Wine by the Half-Bottle

<i>Zinfandel</i>	<i>Dry Creek Reserve Dashe Cellars 2017</i>	<i>Sonoma, California</i>	24
<i>Tempranillo</i>	<i>CVNE Cune Crianza 2017</i>	<i>Rioja, Spain</i>	24
<i>Sangiovese</i>	<i>Chianti, Rocca di Montegrossi 2018</i>	<i>Tuscany, Italy</i>	24

White Wine by the Half-Bottle

<i>Sauvignon Blanc</i>	<i>Sancerre, Chavignol Domaine Pierre Martin 2019</i>	<i>Loire Valley, France</i>	24
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Red Wines by the Bottle

<i>Cotes du Rhone</i>	<i>Bieler Pere et Fils La Jassine 2016</i>	<i>Rhone, France</i>	48
<i>Malbec</i>	<i>Gran Terroir Tupungato, Zorzal 2016</i>	<i>Mendoza, Argentina</i>	46
<i>Cabernet Franc</i>	<i>Keuke Lake Vineyards, Overlook Farms 2014</i>	<i>Finger Lakes, New York</i>	55
<i>Pinot Noir</i>	<i>Bourgogne, Domaine Arlaud 2018</i>	<i>Burgundy, France</i>	52
<i>Gamay</i>	<i>Vallee D' Aoste, Lo Triolet 2019</i>	<i>Aoste Valley, Italy</i>	53
<i>Sangiovese</i>	<i>Chianti Colli Senesi, Le Calcinale 2018</i>	<i>Tuscany, Italy</i>	48
<i>Zinfandel</i>	<i>Old Vine, Brooklyn Winery 2013</i>	<i>Lodi, California</i>	51
<i>Cabernet Sauvignon</i>	<i>"Napa Valley" Cultivar 2019</i>	<i>Napa, California</i>	65
<i>Mencía</i>	<i>Ultreia, Bodegas y Viñedos Raúl Pérez 2017</i>	<i>Castilla y León, Spa</i>	
<i>..in</i>	45		
<i>Nerello Mascalese</i>	<i>Etna Rosso Tenuta delle Terre Nere 2018</i>	<i>Sicily, Italy</i>	58
<i>C.Sauvignon, Merlot</i>	<i>Graves, Château de Landiras 2018</i>	<i>Bordeaux, France</i>	52
<i>Zinfandel</i>	<i>Turley Wine Cellers 2017</i>	<i>Nappa Valley, California</i>	52
<i>Grenache</i>	<i>Gigondas, Domaine Santa Duc Aux Lieux-Dits 2012</i>	<i>Rhône, France</i>	88
<i>Syrah</i>	<i>Kloof Street, Swartland Rouge 2017</i>	<i>Western Cape, South Africa</i>	50
<i>Syrah</i>	<i>Zenata, Ouled Thaleb 2012</i>	<i>Rabat-Casablanca, Morocco</i>	48
<i>Montepulciano</i>	<i>d'Abruzzo, Torre Raone Lucanto 2018</i>	<i>Abruzzo, Italy</i>	48
<i>GSM</i>	<i>Hahn, Central Coast 2017</i>	<i>Central Coast, California</i>	52
<i>Primitivo</i>	<i>La Marchesana, Puglia Primitivo</i>	<i>Puglia, Italy</i>	38



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 Brûlée

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