



APPETIZERS

Wild Mushroom Soup \$13

Goat Cheese & Herb Crostini

Crab Cake \$16

Green Papaya Salad, Thai Curry Sauce

Fried Calamari \$15

Charred Tomato & Chipotle Sauce

Grilled Bread, Spice & Orange Butter \$7

Ciabatta & Cranberry Pecan

Tartare* \$15

Salmon or Tuna

Ginger Cured Vegetables, Avocado, Soy & Citrus

Housemade Guacamole & Chips \$14

SALADS

(app/entree with chicken or shrimp)

Baby Arugula Salad \$15/23

Frisée, Endive, Quinoa, Blue Cheese, Honeycrisp Apples, Pecans, Red Wine Vinaigrette

Endive Salad \$15/23

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

Caesar \$14/22

Romaine, Kale, Parmesan, Croutons, Anchovy Dressing

Kale & Frisée Salad \$15/23

Delicata Squash, Honeycrisp Apples, Pumpkin Seeds, Feta Cheese, Pomegranate Molasses Vinaigrette

Harvest Grain Bowl \$17/25

Barley, Quinoa, Freekeh, Wild Rice, Fresh Herbs, Roasted Autumn Vegetables, Pumpkin Seeds, Lime Labneh

SANDWICHES

Lamb Burger* \$20

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 \$18

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

Grilled Turkey Sandwich \$18

Roasted Tomato, Arugula, Provolone Cheese, Pumpkin Seed & Pesto Mayo; Served on Rye Bread, Apple & Vegetable Slaw

Free Range Chicken Quesadilla \$17

Jack & Cotija Cheeses, Roasted Tomatoes, Onions, Chipotle Cream Sauce, Guacamole

ENTRÉES

Coriander Crusted Salmon* \$28

Coconut & Wakame Rice, Shiitake Mushrooms, Citrus Soy Sauce

Herb Crusted Rack of Lamb* \$39

Potato & Leek Galette, Lardon, Charred Brussel Sprouts, Rosemary Wine Au Jus

Vegan Thai Curry \$20

*With Grilled Chicken Breast or Shrimp \$28
Eggplant, Acorn Squash, Chinese Broccoli, Green Peppercorn, Red Peppers, Bamboo Shoots, Peanuts, Coconut Jasmine Rice*

Spice Roasted Duck Breast* \$30

Roasted Acorn Squash, Swiss Chard, Kumquats, Pomegranate Glaze

Sesame Crusted Tuna* \$32

Quinoa & Vegetable Cake, Baby Bok Choy, Red Pepper & Miso Sauce

Marinated Bottom Sirloin Steak* \$30

Wasabi Mashed Potatoes, Chinese Broccoli, Szechuan Pepper & Soy Au Jus

SIDES \$7

~Vegetable Medley

~French Fries

~Sautéed Spinach with Garlic

~Charred Brussel Sprouts

~Potato & Leek Galette

~Crispy Onion Rings & Rosemary Aioli

~Coconut Jasmine Rice with Cilantro

~Chinese Broccoli with Garlic & Herb Butter

~Roasted Cauliflower with Raisins & Almonds

~Wasabi Mashed Potatoes

SWEETS \$13

Chocolate Mousse Cake

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

Key Lime Pie

Chantilly Cream, Raspberry Chambord Sauce, Fresh Berries

Coconut Custard Tart

Whipped Cream, Blueberry Port Compote

Pistachio Crème Brulée

Fresh Raspberries, Candied Pistachios

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

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Cocktails

Bee Sage	16	Rosemary	16
Old Tom Gin, Honey Syrup, Fresh Orange Juice		Tequila Altos, Grapefruit & lime Juice, Agave Syrup	
Oaxaca Nights	16	Pear & Elderflower Martini	16
MADre Mezcal, Chocolate bitters, Frangelico		Plymouth Gin, Elderflower, Pear Juice, Fresh Lime Juice	
Jane Jacob's Gimlet	16	Ginger Mash	16
Titos Vodka, Fresh Lime, Sugar, Cucumber		Rittenhouse Rye, Fresh Ginger, Orange Amaro, Cardamom	
Black Manhattan	16	Owney's confession	16
Bulleit Bourbon, Montenegro, Orange Bitters		Owney's Rum, Pomegranate Molasses, Lime Juice	
Brazilian Muse	16	Picosita	16
Cachaça, Fernet, Athens Vermouth, Triple Sec, Demerara		Uno Tequila, Agave Jalapeño infusion, Lime Juice	

Warm Up!

Spiked Hot Chocolate	14	Cranberry Toddy	14
Hot Chocolate, Baileys, Whipped Cream		Hot Cranberry Juice, Triple Sec, Cognac, Spices	
Irish Coffee	14	Spiked Apple Cider	14
Coffee, Jameson, Baileys, Whipped Cream, Mint Bitters		Apple Cider, Kraken Spiced Rum, Spices	

Beer

Abita Brew Amber Ale	12oz	8	Downeast Cider	12oz	8
Night Shift Nite Lite	16oz	10	Jack Post Shift Pilsner	16oz	10
Barrier Money IPA	16oz	10	Brooklyn Lager	12oz	8
Allagash White	12oz	8	Oxbow Pale Ale	12oz	8
Firestone Haze IPA	12oz	8	Youse Can't Leave IPA	16oz	12
Einbecker non-alcoholic	12oz	8	Guinness Stout	16oz	10

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>Nappa Valley, Jax Vineyards 2020</i>	<i>North Coast, California</i>	14
Riesling	<i>Weingut Spreitzer Lenchen 2019</i>	<i>Rheingau, Germany</i>	14
Sauvignon Blanc	<i>Babich Marlborough 2022</i>	<i>Marlborough, New Zealand</i>	14
Pinot Grigio	<i>Alto Adige San Pietro 2021</i>	<i>Alto Adige, Italy</i>	14

ROSE & ORANGE

Sangiovese	<i>Di Casanova La Spinetta</i>	<i>Tuscany, Italy</i>	14
Malvasia EC	<i>Adega de Penalva "Maceration" Dao (Orange wine)</i>	<i>Centro, Portugal</i>	14

RED

Malbec	<i>Bodegas y Viñedos Catena 2019</i>	<i>Mendoza, Argentina</i>	15
Merlot\Cab	<i>Piccolomini d'Aragona Sant'Antimo 2022</i>	<i>Tuscani, Italy</i>	15
Pinot Noir	<i>Montinore State 2019</i>	<i>Willamette Valley, Oregon</i>	15
Cab\Sauvignon	<i>North Coast Sean Minor 2019</i>	<i>North Coast, California</i>	15
Garnache\Syrah	<i>Cotes du Rhone Villages La Jassine 2020</i>	<i>Rhones, France</i>	15

Wines by the Bottle

Sparkling Wine

Glera	<i>Vignete del Sole, Cuvee Della Contessa, Brut Prosecco</i>	Veneto, Italy	50
Chardonnay, P. Noir	<i>Brut Rose, Caraccioli Cellars</i>	Santa Lucia Highlands	54
Xarel-lo, Macabeau	<i>Reventos I Blanc, Conca Del Reu Anoia de Nit 2013</i>	Catalonia, Spain	54
Chardonnay	<i>1er Cru Blanc de Blancs, Pascal Duquet NV</i>	Côte des Blancs, Champagne	78
Primitivo	<i>Polvanera Rosato Spumante</i>	Puglia, Italy	50
Pinot Noir	<i>Cremant D Bourgogne, Victorine De Chastenay</i>	Burgundy, France	52

White Wines

Chardonnay	<i>Napa Valley, Jax Vineyards 2020</i>	North Coast, California	52
Riesling	<i>Weingut Spreitzer Lenchen 2019</i>	Rheingau, Germany	52
Charminer	<i>Wente Vineyards, Morning Fog State 2021</i>	Livermore, California	50
Sauvignon Blanc	<i>Babich Marlborough 2022</i>	Marlborough, New Zealand	52
Chardonnay	<i>Chablis, Albert Bichot Long Depaquit 2021</i>	Burgundy, France	82
Riesling	<i>Wieninger Vienna Hill 2019</i>	Vienna, Austria	58
Pinot Grigio	<i>Alto Adige San Pietro 2021</i>	Alto Adige, Italy	52
Chardonnay	<i>Bread & Butter 2020</i>	Napa Valley, California	54
Sauvignon/Chardonnay	<i>Cheverny Domaine Du Salvard 2021</i>	Loire Valley, France	50
Chenin Blanc	<i>Vouvray Sec La Motte 2021</i>	Loire Valley, France	58
Riesling	<i>Trocken Kruger-Rumpf 2020</i>	Nahe, Germany	52
Pinot Gris	<i>Classique, Domaine Paul Blanck 2018</i>	Alsace, France	52
Chardonnay	<i>Golan Heights, Yarden 2020</i>	Galilee, Israel	60
Riesling	<i>Trefethen Oak Knoll 2021</i>	Napa Valley, California	62
Chenin Blanc	<i>Santa Ynez Valley, Lieu Dit 2020</i>	Santa Ynez, California	54
Chardonnay	<i>Beaune Aigrots 1er Cru, Albert Morot 2012</i>	Burgundy, France	62
Sauvignon Blanc	<i>Sancerre, Les Grands Monts Isabelle 2020</i>	Loire, France	74
Torrontes	<i>Dos Minas Cafayate 2022</i>	Salta Valley, Argentina	42
Fiano	<i>Rocca Del Principe, Tognano 2018</i>	Campania, Italy	56

Red Wines

Malbec	<i>Bodegas y Vinedos Catena 2019</i>	Mendoza, Argentina	54
Pinot Noir	<i>Montinore State 2019 Willamette</i>	Valley, Oregon	54
Cabernet Sauvignon	<i>North Coast Sean Minor 2019</i>	North Coast, California	54
Grenache/Syrah	<i>Cotes du Rhone Villages La Jassine 2021</i>	Rhone, France	54
Gamay	<i>Vallee D' Aoste, Lo Triolet 2019</i>	Aosta Valley, Italy	55
Zinfandel	<i>Old Vine, Brooklyn Winery 2015</i>	Lodi, California	53
Cabernet Sauvignon	<i>"Napa Valley" Cultivar 2019</i>	Napa, California	66
C.Sauvignon, Merlot	<i>Graves, Château de Landiras 2018</i>	Bordeaux, France	54
Zinfandel	<i>Turley Wine Cellers 2021</i>	Napa Valley, California	54
Grenache	<i>Gigondas, Domaine Santa Duc Aux Lieux-Dits 2012</i>	Rhone, France	96
Pinot Noir	<i>Averaen 2019 Willamette</i>	Valley, Oregon	76
Grenache, Syrah, Mouvèdre	<i>GMS, Hahn Family Wines 2017</i>	Central Coast, California	54
Cabernet Sauvignon	<i>Golan Heights, Yarden Galilee 2015</i>	Galilee, Israel	72
Cabernet Sauvignon, Syrah	<i>Galil Mountain Winery, Alon 2014</i>	Galilee, Israel	54
Malbec	<i>Chateau de Chambert Cahors 2016</i>	South West France, France	64
Carmenere	<i>Valle del Rapel Bueno Con 2019</i>	Rappel Valley, Chile	48
Merlot	<i>Saint Emilion Grand Cru Laplagnotte Bellevue 2019</i>	Bordeaux, France	90
Gamay	<i>Eric Vairete Coteaux Bourguignons 2020</i>	Burgundy, France	48
Garnacha	<i>Bodegas de Borja Borsao Tres Picos 2019</i>	Aragon, Spain	58
Nebbiolo	<i>Serio E Batista Borgogno Barbera d Alba 2017</i>	Piedmont, Italy	60
Sangiovese	<i>Rosso Di Toscana Podere Scopetone 2021</i>	Montalcino, Italy	48
Syrah	<i>Gabrielskloof Whole Bunch 2020</i>	Western Cape, South Africa	56
Montepuciano	<i>D Abruzzo Torre Raone 2020</i>	Abruzzo, Italy	50
Rioja	<i>Cvne Rioja Cune Crianza 2020</i>	Haro la Rioja, Spain	52
Merlot	<i>Land Of Saints Santa Ynez Valley 2020</i>	Santa Barbara, California	60
Sangiovese	<i>Chianti, Le Calcinale Colli Senesi 2021</i>	Tuscany, Italy	52

BRUNCH

TO START

Wild Mushroom Soup \$13

Goat Cheese & Herb Crostini

Crab Cake \$16

Green Papaya Salad, Thai Curry Sauce

Tartare* \$15

Salmon or Tuna

Ginger Cured Vegetables, Avocado, Soy & Citrus

Housemade Guacamole & Chips \$14

SALADS & SANDWICHES

Caesar \$14/22 (add shrimp or chicken)

Romaine, Kale, Parmesan, Croutons, Anchovy Dressing

Endive Salad \$15/23 (add shrimp or chicken)

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

Grain Bowl \$17/25 (add shrimp or chicken)

Barley, Quinoa, Freekeh, Wild Rice, Fresh Herbs, Roasted Autumn Vegetables, Pumpkin Seeds, Lime Labneh

Grilled Chicken Club \$18

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

Sirloin Burger* \$18

Cheddar Cheese, French Fries, Dill Pickle

Lamb Burger* \$20

Pickled Vegetables, Lemon Aioli, Fries

Free Range Chicken Quesadilla \$17

Jack & Cotija Cheeses, Roasted Tomatoes, Onions, Chipotle Cream Sauce, Guacamole

SIDES

Yogurt & Homemade Vegan Granola	10
Chicken & Apple Sausage	5
Apple Wood Smoked Bacon	4
Canadian Bacon	4
One Egg (any style)	3

SWEETS \$13

Chocolate Mousse Cake

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

Key Lime Pie

Chantilly Cream, Raspberry Chambord Sauce, Fresh Berries

Coconut Custard Tart

Whipped Cream, Blueberry Port Compote

Pistachio Crème Brûlée

Fresh Raspberries, Candied Pistachios

EGGS & MORE

Citrus Cured Salmon Plate* \$17

Toasted Bagel, Tomato, Onions, Capers, Field Green Salad

Three Eggs Any Style \$15

7 Grain Toast, Apple Wood Smoked Bacon or Chicken & Apple Sausage; Served with Field Green Salad or Roasted Bliss & Sweet Potatoes

Herb Omelet with Two Fillings \$18

Choice of Two Fillings:

Spinach, Tomatoes, Onions, Roasted Peppers, Mushrooms, Fontina Cheese, Cheddar Cheese, Feta, Goat Cheese; Served with Field Green Salad or Roasted Bliss & Sweet Potatoes

Eggs Benedict* \$16

2 Poached Eggs on English Muffin & Canadian Bacon With Spinach & Cured Salmon \$17 Hollandaise Sauce

Served with Roasted Bliss & Sweet Potatoes

Brunch Tasting \$18

Pumpkin Pecan Pancakes, Two Scrambled Eggs, Chicken & Apple Sausage or Apple Wood Smoked Bacon Roasted Bliss & Sweet Potatoes

Challah French Toast \$15

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

Pumpkin Pecan Pancakes \$15

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

Blueberry Whole Wheat Pancakes \$15

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

\$25 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

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BREAKFAST

Fridays, Saturdays & Sundays
7:00am – 11:00am

Pumpkin Pecan Pancakes \$15

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

Blueberry Whole Wheat Pancakes \$15

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

Challah French Toast \$15

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

Three Eggs Any Style \$15

*7 Grain Toast, Apple Wood Smoked Bacon or Chicken & Apple Sausage,
Served with Field Green Salad **or** Roasted Bliss & Sweet Potatoes*

Herb Omelet with Two Fillings \$18

*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 Bliss & Sweet Potatoes*

Eggs Benedict* \$16

*Two Poached Eggs on an English Muffin with Canadian Bacon
Or With Spinach & Cured Salmon **\$17**
Hollandaise Sauce
Served with Field Green Salad **or** Roasted Bliss & Sweet Potatoes*

Bacon, Egg & Cheddar Sandwich \$16

*On 7 Grain Toast
Served with Field Green Salad **or** Roasted Bliss & Sweet Potatoes*

Citrus Cured Salmon Plate* \$17

Toasted Bagel, Tomato, Onions, Capers, Field Green Salad

Steel Cut Oatmeal \$12

Dried Fruit Compote & Almonds

Homemade Granola \$12

*Blueberry, Strawberry or Plain Greek Yogurt
Mixed Berries & Banana*

Sides

Chicken Apple Sausage \$5
Applewood Smoked Bacon \$4
Canadian Bacon \$4
Roasted Bliss & Sweet Potatoes \$4
Cheddar Cheese *Two Slices* \$3
Tomato \$3
One Scrambled Egg \$3
Scrambled Egg White \$4
Sliced Banana \$2
Mixed Berries \$8
Seven Grain Toast \$3
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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