



APPETIZERS

Spring Vegetable Soup \$13

Fresh Herb Crostini

Crab Cake \$16

Green Papaya Salad, Thai Curry Sauce

Fried Calamari \$15

Charred Tomato & Chipotle Sauce

Grilled Bread & Fresh Herbs 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, Pecans,
Honeycrisp Apples, 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*

Radish & Apple Salad \$15/23

*Mixed Greens, Radishes, Apples,
Almonds, Ramps & Lemon Vinaigrette*

Harvest Grain Bowl \$17/25

Barley, Quinoa, Freekeh, Wild Rice, Fresh Herbs, Seasonal Vegetables, Sun Flower 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*

Lemon Curry Chicken Tartine \$18

*Cranberry Pecan Bread, Radish & Apple Salad,
Toasted Almonds, Fresh Herbs, Ramp Vinaigrette*

Mushroom & Poblano Pepper Quesadilla \$16

Oaxaca & Ricotta Cheese, Spring Onions, Guacamole & Salsa Cruda

ENTRÉES

Coriander Crusted Salmon* \$28

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

Herb Crusted Rack of Lamb* \$39

*Potato & Leek Galette,
Grilled Asparagus, Rosemary Wine Au Jus*

Vegan Thai Curry \$20

*With Grilled Chicken Breast or Shrimp \$28
Eggplant, Sugar Snap Peas, Haricot Verts,
Cherry Tomatoes, Peppers, Bamboo Shoots, Peanuts,
Green Peppercorn, Coconut Jasmine Rice*

Spice Roasted Duck Breast* \$30

*Roasted Sun Chokes, Swiss Chard,
Kumquats, Chile Glaze*

Sesame Crusted Tuna* \$32

*Herb Quinoa, Spring Vegetables,
Ginger Carrot & Miso Sauce*

Marinated Bottom Sirloin Steak* \$30

*Ramp Mashed Potatoes, Haricot Verts,
Red Wine Au Jus*

SIDES \$7

~Herb Quinoa

~French Fries

~Sautéed Spinach with Garlic

~Grilled Asparagus

~Potato & Leek Galette

~Crispy Onion Rings & Rosemary Aioli

~Coconut Jasmine Rice with Cilantro

~Haricot Verts with Garlic & Herbs

~Glazed Carrots with Herbs

~Ramp 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*

*Please let us know if you have any allergies or dietary restrictions

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

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

Red Wines

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

BRUNCH

TO START

Spring Vegetable Soup \$13

Fresh 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, Seasonal Vegetables,
Sun Flower 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

Mushroom & Poblano Pepper

Quesadilla \$16

*Oaxaca 7 Ricotta Cheese, Spring Onions,
Guacamole, Salsa Cruda*

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 & Asparagus*

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 & Asparagus

Eggs Benedict* \$16

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

Hollandaise Sauce

Served with Roasted Bliss & Asparagus

Brunch Tasting \$18

*Pumpkin Pecan Pancakes, Two Scrambled Eggs,
Chicken & Apple Sausage or Apple Wood Smoked Bacon*

Roasted Bliss & Asparagus

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**

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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 & Asparagus*

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 & Asparagus*

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 & Asparagus*

Bacon, Egg & Cheddar Sandwich \$15

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

Citrus Cured Salmon Plate* \$17

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

Steel Cut Oatmeal \$12

Dried Fruit Compote & Almonds

Homemade Granola \$13

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

Sides

Chicken Apple Sausage \$5
Applewood Smoked Bacon \$4
Canadian Bacon \$4
Roasted Bliss & Asparagus \$4
Cheddar Cheese *Two Slices* \$3
Tomato \$3
One Scrambled Egg \$3
Scrambled Egg White \$4
Sliced Banana \$2
Mixed Berries \$10
Seven Grain Toast \$3

Beverages

Gluten Free Toast \$3
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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