



## APPETIZERS

### Corn Chowder \$13

*Crab Meat, Diced Peppers, Cumin Foam*

### 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*

### Salmon Tartare\* \$15

*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*

### Spice Roasted Duck Breast\* \$30

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

### Parmesan & Herbs Crusted Halibut \$29

*Grilled Vegetables, Romesco Sauce*

### Marinated Bottom Sirloin Steak\* \$30

*Ramp Mashed Potatoes, Haricot Verts, Red 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*

## SIDES \$7

~Grilled Vegetables with Balsamic Glaze

~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 Brûlée

*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

|   |    |   |    |
|---|----|---|----|
| <i>Lavender Sour</i>  | 16 | <i>Rosemary</i>   | 16 |
| <i>Old Tom Gin, Lavender Syrup, Lemon Juice, Egg Whites</i>   |    | <i>Tequila Altos, Fresh Grapefruit &amp; Lime Juice, Agave Syrup</i>  |    |
| <i>Oaxaca Old Fashion</i>                                     | 16 | <i>Pear &amp; Elderflower Martini</i>                                 | 16 |
| <i>Madre Mezcal, Suerte Tequila, Bitters, Agave</i>           |    | <i>Stoli Vodka, Elderflower Liqueur, Pear Juice, Fresh Lime Juice</i> |    |
| <i>Jane Jacob's Gimlet</i>                                    | 16 | <i>Peruvian Mule</i>  | 16 |
| <i>Titos Vodka, Fresh Lime, Sugar, Cucumber</i>               |    | <i>Macchu Pisco, Ginger Beer, Fresh Orange Juice, Mint</i>            |    |
| <i>Black Manhattan</i>  | 16 | <i>Blueberry Affair</i>   | 16 |
| <i>Bulleit Bourbon, Montenegro Amaro, Orange Bitters</i>      |    | <i>Diplomatico Blanco Rum, Blackberry Syrup, Fresh Lime Juice</i>     |    |
| <i>Brazilian Muse</i>   | 16 | <i>Picosita</i>   | 16 |
| <i>Cachaça, Fernet, Athens Vermouth, Triple Sec, Demerara</i> |    | <i>Dulce Vida Tequila, Agave Jalapeño infusion, Fresh Lime Juice</i>  |    |

# Spritz Time!

|  |    |  |    |
|--|----|--|----|
| <i>Aperol Spritz</i>                     | 14 | <i>Elderflower Spritz</i>                      | 14 |
| <i>Aperol, Prosecco, Sparkling Water</i> |    | <i>Elderflower, Prosecco, Sparkling Water</i>  |    |
| <i>Sangria Spritz</i>                    | 14 | <i>Pamplemousse Spritz</i>                     | 14 |
| <i>White Sangria, Sparkling Water</i>    |    | <i>Pamplemousse, Prosecco, Sparkling Water</i> |    |

# Beer

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

# Wines by the Glass

## SPARKLING

|                  |  |                      |    |
|------------------|--|----------------------|----|
| <b>Glera</b>     | <i>Cuvee Della Contessa, Brut Prosecco</i> | <i>Veneto, Italy</i> | 14 |
| <b>Primitivo</b> | <i>Polvanera Rosato Spumante</i>           | <i>Puglia, Italy</i> | 14 |

## WHITE

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

## ROSE & ORANGE

|                    |  |                         |    |
|--------------------|--|-------------------------|----|
| <b>Syrah</b>       | <i>Domaine La Bernarde Cotes D Provence</i>            | <i>Provence, France</i> | 14 |
| <b>Malvasia EC</b> | <i>Adega de Penalva "Maceration" Dao (Orange wine)</i> | <i>Centro, Portugal</i> | 14 |

## RED

|                       |  |                                  |    |
|-----------------------|--|----------------------------------|----|
| <b>Malbec</b>         | <i>Bodegas y Viñedos Catena 2019</i>           | <i>Mendoza, Argentina</i>        | 15 |
| <b>Pinot Noir</b>     | <i>Montinore State 2019</i>                    | <i>Willamette Valley, Oregon</i> | 15 |
| <b>Cab\Sauvignon</b>  | <i>North Coast Sean Minor 2019</i>             | <i>North Coast, California</i>   | 15 |
| <b>Garnache\Syrah</b> | <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>         | 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 &amp; 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 |
| Montepuciano              | <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

### Corn Chowder \$13

*Crab Meat, Diced Peppers, Cumin Foam*

### Crab Cake \$16

*Green Papaya Salad, Thai Curry Sauce*

### Salmon Tartare\* \$15

*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**

## 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**

## 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*

### 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.*



# 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*

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### 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

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### 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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