



## 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, Sunflower 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 & Herb 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 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 &amp; 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
Montepulciano	<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

### 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

<b>Yogurt &amp; Homemade Vegan Granola</b>	<b>10</b>
<b>Chicken &amp; Apple Sausage</b>	<b>5</b>
<b>Apple Wood Smoked Bacon</b>	<b>4</b>
<b>Canadian Bacon</b>	<b>4</b>
<b>One Egg (any style)</b>	<b>3</b>

## 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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