



APPETIZERS

Wild Mushroom Soup \$13

Goat Cheese & Herb Crostini

Crab Cake \$17

Green Papaya Salad, Thai Curry Sauce

Fried Calamari \$16

Charred Tomato & Chipotle Sauce

Grilled Bread, Spice & Orange Butter \$8

Ciabatta & Cranberry Pecan

Salmon Tartare* \$16

Ginger Cured Vegetables, Avocado, Soy & Citrus

Housemade Guacamole & Chips \$15

SALADS

(app/entree with chicken or shrimp)

Baby Arugula Salad \$16/24

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

Kale & Frisée Salad \$16/24

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

Harvest Grain Bowl \$18/26

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

Caesar \$15/23

Romaine, Kale, Parmesan, Croutons, Anchovy Dressing

Endive Salad \$16/24

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

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

Mushroom & Poblano Pepper Quesadilla \$16

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

ENTRÉES

Coriander Crusted Salmon* \$29

Coconut & Wakame Rice, Shiitake Mushrooms, Citrus Soy Sauce

Herb Crusted Rack of Lamb* \$40

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

Spice Roasted Duck Breast* \$31

Sautéed Cabbage, Roasted Butternut Squash, Walnuts, Cranberry & Kumquat Au Jus

Pumpkin Seed Crusted Cod \$30

Roasted Spaghetti Squash, Sun chokes, Coconut Orange Ginger Sauce

Marinated Bottom Sirloin Steak* \$32

Sautéed Collard Greens, Roasted root Vegetables, Green Peppercorn Sauce

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*

SIDES \$8

~ 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

~Mesclun Salad

SWEETS \$14

Chocolate Mousse Cake

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

Key Lime Pie

Chantilly Cream, Raspberry Chambord Sauce, Fresh Berries

Pumpkin Pecan Bread Pudding

Vanilla Gelato, Red Wine Cranberry Compote

Cinnamon Maple Crème Brûlée

Ginger Cookie

Vegan Gluten Free

Apple & Apricot 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 & Lime Juice, Agave Syrup</i>	
<i>Oaxaca Old Fashion</i>	16	<i>Pear & 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

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

Syrah	<i>Domaine La Bernarde Cotes D Provence</i>	<i>Provence, France</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
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
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

Wild Mushroom Soup \$13

Goat Cheese & Herb Crostini

Crab Cake \$17

Green Papaya Salad, Thai Curry Sauce

Salmon Tartare* \$16

Ginger Cured Vegetables, Avocado, Soy & Citrus

Housemade Guacamole & Chips \$15

SALADS & SANDWICHES

Caesar \$15/23 (add shrimp or chicken)

Romaine, Kale, Parmesan, Croutons, Anchovy Dressing

Endive Salad \$16/24 (add shrimp or chicken)

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

Grain Bowl \$18/26 (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* \$18

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

Three Eggs Any Style \$16

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

Herb Omelet with Two Fillings \$19

Choice of Two Fillings:

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

Eggs Benedict* \$17

2 Poached Eggs on English Muffin & Canadian Bacon With Spinach & Cured Salmon \$18

Hollandaise Sauce

Served with Roasted Red Bliss & Sweet Potato

Brunch Tasting \$19

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

Challah French Toast \$16

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

Pumpkin Pecan Pancakes \$16

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

Blueberry Whole Wheat Pancakes \$16

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

\$28 Brunch Price fix:

**Any entrée from this column,
Bloody Mary or Mimosa, and Coffee
or Tea**

SWEETS \$14

Chocolate Mousse Cake

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

Key Lime Pie

Chantilly Cream, Raspberry Chambord Sauce, Fresh Berries

Pumpkin Pecan Bread Pudding

Vanilla Gelato, Red Wine Cranberry Compote

Cinnamon Maple Crème Brûlée

Ginger Cookie

Vegan Gluten Free

Apple & Apricot 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*

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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