



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

White Wines

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

Red Wines

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

Challah French Toast \$16

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

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 Potatoes*

Herb Omelet with Two Fillings \$16

*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 Red Bliss & Sweet Potatoes*

Eggs Benedict* \$17

*Two Poached Eggs on an English Muffin with Canadian Bacon
Or With Spinach & Cured Salmon **\$18**
Hollandaise Sauce
Served with Field Green Salad **or** Roasted Red Bliss & Sweet Potatoes*

Bacon, Egg & Cheddar Sandwich \$16

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

Citrus Cured Salmon Plate* \$18

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

Steel Cut Oatmeal \$13

Dried Fruit Compote & Almonds

Homemade Granola \$14

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

Sides

Chicken Apple Sausage \$5
Applewood Smoked Bacon \$4
Canadian Bacon \$4
Roasted Red Bliss & Sweet Potatoes \$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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