



APPETIZERS

Roasted Tomato Soup \$13

Grilled Shrimp, Shoestring Potatoes, Basil

Crab Cake \$17

Green Papaya Salad, Thai Curry Sauce

Fried Calamari \$16

Charred Tomato & Chipotle Sauce

Grilled Bread, Lemon Herb 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

Apple & Radish Salad \$16/24

Watercress, Frisée, Arugula, Radishes, Apples,
Almonds, Ramp & Lemon Vinaigrette

Caesar \$15/23

Romaine, Kale, Parmesan, Croutons,
Anchovy Dressing

Endive Salad \$16/24

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

Harvest Grain Bowl \$18/26

Barley, Quinoa, Freekeh, Wild Rice, Fresh Herbs, Asparagus, Carrots, Peas, Cherry Tomatoes, Sunflower Seeds,
Kaffir 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

Grilled Turkey Sandwich \$18

Roasted Tomato, Arugula, Provolone Cheese,
Pesto Mayo;

Served on Rye Bread, Apple & Radish Salad

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, Grilled Asparagus,
Rosemary Wine Au Jus

Spice Roasted Duck Breast* \$32

Farro & Spring Vegetables Timbale,
Ginger Honey Soy Glaze, Kumquat Relish

Marinated Citrus Yellowfin Tuna* \$32

Sautéed Dandelion Greens, Spring Vegetables,
Quinoa Succotash, Pickle Green Peppercorn Sauce

Marinated Bottom Sirloin Steak* \$32

Roasted Sunchokes, Spring Onions, Haricot Verts,
Bourbon Au Jus

Vegan Thai Curry \$20

With Grilled Chicken Breast or Shrimp \$28

Thai Eggplant, Cherry Tomatoes, Haricot Verts,
peppers, Bamboo Shoots, Green Peppercorn,
Peanuts, Coconut Jasmine Rice

SIDES \$8

~ Grilled Asparagus

~French Fries

~Quinoa Succotash

~Potato & Leek Galette

~Mesclun Salad

~Sautéed Spinach with Garlic

~Crispy Onion Rings & Rosemary Aioli

~Coconut Jasmine Rice with Cilantro

~Haricot Verts with Garlic & Herb Butter

~Roasted Cauliflower with Raisins & Almonds

SWEETS \$14

Chocolate Mousse Cake

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

Key Lime Pie

Chantilly Cream, Raspberry Chambord Sauce,
Fresh Berries

Almond Plum Tart

Vanilla Gelato, Crème Anglaise, Red Wine Sauce

Classic Vanilla Bean Crème Brulée

Vanilla Wafer, Fresh Raspberry

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

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



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>Sonoma Coast, Cutrer Russian River 2023</i>	<i>Sonoma Coast, California</i>	15
Riesling	<i>Weingut Spreitzer Lenchen 2022</i>	<i>Rheingau, Germany</i>	14
Sauvignon Blanc	<i>Babich Marlborough 2023</i>	<i>Marlborough, New Zealand</i>	14
Pinot Grigio	<i>Alto Adige San Pietro 2022</i>	<i>Alto Adige, Italy</i>	14

ROSE & ORANGE

Syrah	<i>Domaine La Bernarde Cotes D Provence 2023</i>	<i>Provence, France</i>	14
Malvasia EC	<i>Penalva "Maceration" Dao (Orange wine) 2021</i>	<i>Centro, Portugal</i>	14

RED

Rioja	<i>Crianza, Finca San Martin 2020</i>	<i>La Rioja, Spain</i>	14
Pinot Noir	<i>Montinore State 2021</i>	<i>Willamette Valley, Oregon</i>	15
Cab\Sauvignon	<i>North Coast Sean Minor 2021</i>	<i>North Coast, California</i>	15
Garnache\Syrah	<i>Cotes du Rhone Villages La Jassine 2022</i>	<i>Rhones, France</i>	14

Cocktails

Cranberry Sour	16	Rosemary	16
<i>Jack Daniels, Cinnamon Syrup, Lemon & Cranberry Juice</i>		<i>Añejo Tequila, Fresh Grapefruit & Lime Juice, Agave Syrup</i>	
Oaxaca Old Fashion	16	Pear & Elderflower Martini	16
<i>Madre Mezcal, Suerte Tequila, Bitters, Agave</i>		<i>Stoli Vodka, Elderflower Liqueur, Pear Juice, Fresh Lime Juice</i>	
Jane Jacob's Gimlet	16	Seasonal Mule	16
<i>Titos Vodka, Fresh Lime, Sugar, Cucumber</i>		<i>Bulleit Rye, Ginger Beer, Apple Cider, Mint</i>	
Black Manhattan	16	Diplomatico No. 4	16
<i>Bulleit Bourbon, Montenegro Amaro, Orange Bitters</i>		<i>Diplomatico Rum, Demerara Syrup, Lime Juice, Maraschino</i>	
White Winter	16	Spicy Guava-Rita	16
<i>Old Tom Gin, Benedictine, Lime Juice, Simple Syrup, Tonic</i>		<i>Espolon Tequila, Jalapeño, Guava Syrup, Fresh Lime Juice</i>	

Beer

Winter Wintry Fix Lager	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	Counterpart Pale Ale	16oz	10
OEC Black Lager	16oz	10	Youse Can't Leave IPA	16oz	12
Einbecker non-alcoholic	12oz	8	Guinness Stout	16oz	10

Warm Up!

Spiked Hot Chocolate	14	Cranberry Toddy	15
<i>Hot Chocolate, Baileys, Whipped Cream</i>		<i>Hot Cranberry Juice, Triple Sec, Cognac, Spices</i>	
Irish Coffee	14	Spiked Apple Cider	15
<i>Coffee, Jameson, Baileys, Whipped Cream, Mint Bitters</i>		<i>Apple Cider, Kraken Spiced Rum, Spices</i>	

Wines by the Bottle

Sparkling Wine

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

White Wines

Chardonnay	Sonoma Coast, Cutrer Russian River 2023	North Coast, California	52
Riesling	Weingut Spreitzer Lenchen 2022	Rheingau, Germany	52
Charminer	Wente Vineyards, Morning Fog State 2021	Livermore, California	50
Sauvignon Blanc	Babich Marlborough 2023	Marlborough, New Zealand	52
Chardonnay	Chablis, Albert Bichot Long Depaquit 2022	Burgundy, France	82
Riesling	Wieninger Vienna Hill 2019	Vienna, Austria	58
Pinot Grigio	Alto Adige San Pietro 2022	Alto Adige, Italy	52
Chardonnay	Bread & Butter 2022	Napa Valley, California	54
Sauvignon/Chardonnay	Cheverny Domaine Du Salvard 2021	Loire Valley, France	50
Chenin Blanc	Vouvray Sec La Motte 2021	Loire Valley, France	58
Riesling	Trocken Kruger-Rumpf 2020	Nahe, Germany	52
Pinot Gris	Classique, Domaine Paul Blanck 2018	Alsace, France	52
Chardonnay	Golan Heights, Yarden 2020	Galilee, Israel	60
Riesling	Trefethen Oak Knoll 2021	Napa Valley, California	62
Chenin Blanc	Santa Ynez Valley, Lieu Dit 2020	Santa Ynez, California	54
Chardonnay	Beaune Aigrots 1er Cru, Albert Morot 2012	Burgundy, France	62
Sauvignon Blanc	Sancerre, Les Grands Monts Isabelle 2020	Loire, France	74
Torrontes	Dos Minas Cafayate 2022	Salta Valley, Argentina	42
Fiano	Rocca Del Principe, Tognano 2018	Campania, Italy	56

Red Wines

Rioja	Crianza, Finca San Martin 2020	La Rioja, Spain	52
Pinot Noir	Montinore State Willamette 2021	Valley, Oregon	54
Cabernet Sauvignon	North Coast Sean Minor 2021	North Coast, California	54
Grenache/Syrah	Cotes du Rhone Villages La Jassine 2022	Rhone, France	54
Gamay	Vallee D' Aoste, Lo Triolet 2019	Aosta Valley, Italy	55
Zinfandel	Old Vine, Brooklyn Winery 2015	Lodi, California	53
Cabernet Sauvignon	“Napa Valley” Cultivar 2019	Napa, California	66
C.Sauvignon, Merlot	Graves, Château de Landiras 2018	Bordeaux, France	54
Zinfandel	Turley Wine Cellers 2021	Napa Valley, California	54
Grenache	Gigondas, Domaine Santa Duc Aux Lieux-Dits 2012	Rhone, France	96
Pinot Noir	Averaen 2019 Willamette	Valley, Oregon	76
Grenache, Syrah, Mouvèdre	GMS, Hahn Family Wines 2017	Central Coast, California	54
Cabernet Sauvignon	Golan Heights, Yarden Galilee 2015	Galilee, Israel	72
Cabernet Sauvignon, Syrah	Galil Mountain Winery, Alon 2014	Galilee, Israel	54
Malbec	Chateau de Chambert Cahors 2016	South West France, France	64
Carmenere	Valle del Rapel Bueno Con 2019	Rappel Valley, Chile	48
Merlot	Saint Emilion Grand Cru Laplagnotte Bellevue 2019	Bordeaux, France	90
Gamay	Eric Vairet Coteaux Bourguignons 2020	Burgundy, France	48
Garnacha	Bodegas de Borja Borsao Tres Picos 2019	Aragon, Spain	58
Nebbiolo	Serio E Batista Borgogno Barbera d Alba 2017	Piedmont, Italy	60
Sangiovese	Rosso Di Toscana Podere Scopetone 2021	Montalcino, Italy	48
Syrah	Gabrielskloof Whole Bunch 2020	Western Cape, South Africa	56
Montepuciano	D Abruzzo Torre Raone 2020	Abruzzo, Italy	50
Rioja	Cvne Rioja Cune Crianza 2020	Haro la Rioja, Spain	52
Merlot	Land Of Saints Santa Ynez Valley 2020	Santa Barbara, California	60
Sangiovese	Chianti, Le Calcinale Colli Senesi 2021	Tuscany, Italy	52
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BRUNCH

TO START

Roasted Tomato Soup \$13

Grilled Shrimp, Shoestring Potatoes, Basil

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, Asparagus, Carrots, Peas,
Cherry Tomatoes, Sunflower Seeds,
Kaffir 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, Applewood Smoked Bacon or
Chicken & Apple Sausage; Served with Field Green
Salad or Roasted Yukon Potatoes & Sugar Snap
Peas*

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 Yukon Potatoes & Sugar Snap Peas*

Eggs Benedict* \$17

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

*Served with Roasted Yukon Potatoes & Sugar Snap
Peas*

Brunch Tasting \$19

*Pumpkin Pecan Pancakes, Two Scrambled Eggs,
Chicken & Apple Sausage or Applewood Smoked Bacon
Roasted Yukon Potatoes & Sugar Snap Peas*

Challah French Toast \$16

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

Pumpkin Pecan Pancakes \$16

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

Blueberry Whole Wheat Pancakes \$16

*Served with Apple & Pear Compote
Choice of Applewood 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*

Almond Plum Tart

Vanilla Gelato, Crème Anglaise, Red Wine Sauce

Classic Vanilla Bean Crème Brûlée

Vanilla Wafer, Fresh Raspberry

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*

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BREAKFAST

Fridays, Saturdays & Sundays
7:00am – 11:00am

Pumpkin Pecan Pancakes \$16

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

Blueberry Whole Wheat Pancakes \$16

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

Challah French Toast \$16

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

Three Eggs Any Style \$16

7 Grain Toast, Applewood Smoked Bacon or Chicken & Apple Sausage,
*Served with Field Green Salad **or** Roasted Yukon Potatoes & Sugar Snap Peas*

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 Yukon Potatoes & Sugar Snap Peas*

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 Yukon Potatoes & Sugar Snap Peas*

Bacon, Egg & Cheddar Sandwich \$16

On 7 Grain Toast
*Served with Field Green Salad **or** Roasted Yukon Potatoes & Sugar Snap Peas*

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 Yukon Potatoes & Sugar Snap Peas \$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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