HOME GROWN MENU

THIS MENU REPRESENTS OUR EFFORTS TO USE ONLY LOCAL, REGIONAL, AND SUSTAINABLE INGREDIENTS. WE HAVE INCLUDED THE SOURCE OF EACH ITEM IN THE MENU DESCRIPTION. DUE TO THE SEASONALITY OF SOME OF THE INGREDIENTS, THE MENU MAY CHANGE FREQUENTLY, AND WE MAY HAVE A LIMITED AMOUNT OF CERTAIN ITEMS. WE HOPE YOU UNDERSTAND AND APPRECIATE OUR COMMITMENT TO SERVING LOCAL FOOD.

SMALL PLATES

cheese board *valley shepherd creamery* pepato, *baley hazen* blue cheese, *cherry grove farm* rosedale, *terhune orchards* apple, *paradise hill* cranberry jam, truffled *bob's buzzy bees* honey, *terhune orchards* apple jelly, raw almond 12

sweet apple bisque *parzanese bros.* white sweet potato, *terhune orchards* winesap apple, pecans 6

calamari *oak grove mills* cornmeal, *jersey fresh* tomato marinara 10

seasonal flatbread *oak grove mills* whole wheat flour 8

moules frites *prince edward island* mussels, *jersey fresh* tomato, *ozark mountain* chorizo, *phillips farm* augusta potato, lemon aioli 12

nachos black bean, *pineland farms grass-fed* short rib ragout, *white star growers* pico de gallo, *grafton village* cheddar fondue, *house made* creme fraiche 8.5

chicken spring rolls *coleman organic* braised chicken, *house made* buffalo sauce, blue cheese, celery 9.5

wings *coleman organic* chicken wings, *house made* buffalo sauce, blue cheese sour cream 10.5

beef carpaccio *painted hills farms grass-fed* filet mignon, truffled *beech tree farm* egg salad, *white star growers* watercress, pickled *phillips farm* onion 14

scallop encroute *captain rodrick murray* dayboat scallop, braised *david's wild* patience dock, *wild foraged* piopini mushroom, fume blanc 12

cozy piggies puff pastry wrapped *ozark mountain* chorizo, *phillips farm* sweet potato sour cream, *bobs buzzy bees* honey, *blue moon acres* micro pepper cress 12

SALADS

caesar *organic* romaine, parmesan, crouton, caesar dressing 5/10

duck confit *hudson valley* duck, *evergreen farm* asian pear, pickled *tuscarora* onion, *berkshire farm* prosciutto, *bayley hazen* blue cheese, *white star growers* bibb lettuce, fig, pecan 7/14

beet *marolda farm* beet, *phillips farm* onion marmalade, *genoa farm* radish, *fulper farms* ricotta, *blue moon acres* micro provence mix, *edible gardens* basil 5/10

oyster *potters pond* matunuc oyster, *white star growers* watercress, *weavers farm* cucumber, candied *heritage acres farm* bacon, *tuscarora* red onion, orange 7/14

add on chicken, calamari, or shrimp 5

ENTREES

risotto *shibumi farm* baby shiitake mushroom, grilled *davids wild* ramps, *tuscarora* parsnip, *valley shepherd creamery* carameaway cheese, *sheppard farms* asparagus 18

roasted chicken *breakaway farms* chicken, *phillips farm* augusta potato - granny smith apple hash, *GS urban farm* baby kale, pinenut 22

striped bass *captain dave simmons* striped bass, *organic* black quinoa, *formisano farms* kohlrabi, *white star growers* tomato, *heritage acres farm* bacon, *sheppard farms* asparagus 24

fettuccini *heritage acres farm* chorizo, *phillips farm* carrot, *cherry grove farm* rosedale cheese, *phillips farm* spinach, *jersey fresh* tomato cream sauce 18

short rib *pineland farms grass-fed* short rib, *parzanese brothers* white sweet potato puree, brulee of *evergreen farm* asian pear 22

fish and chips *booth bay harbor* cod, *phillips farm* augusta potato fries, red cabbage salad, arugula-caper aioli 18

mushroom tempura *shibumi farm* maitake mushroom, *terhune orchards* carrot, *castle valley mills* farro risotto, *phillips farm* leek 18

ribeye *pineland farms* ribeye, *phillips farm* augusta potato gratin, *valley shepherd creamery* melter skelter cheese, braised *specca farms* collard rabe 26

SANDWICHES

served with your choice of house chips, fries, house salad, or caesar salad

pork tacos braised *ozark mountain* pork, *terhune orchards* apple- cabbage slaw, *heritage acres farm* bacon, *blue moon acres* micro cilantro, sriracha aioli 13

fried chicken *coleman organic* chicken breast, cabbage, pepper jack cheese, pickles 10

croque madame sliders *ozark mountain* ham, *valley shepherd creamery* melter skelter mornay, caramelized *phillips farm* onion, *griggstown farm* quail egg 12

salmon salad *wester ross* salmon, pickled cucumber salad, *white star growers* tomato, *milk house farm* egg, *blue moon acres* micro greens 11

turkey burger *griggstown farm* ground turkey, *baley hazen* blue cheese, pickled *phillips farm* onion, *white star growers* bibb lettuce, *phillips farm* peach butter, almond 11

panini *baley hazen* blue cheese, *berkshire farm* proscuitto, *cherry grove farm* herdsman, *tuscarora* rhubarb puree, *blue moon acres* micro cress, strawberry 12

veggie *organic* black quinoa, pickled *marolda farm* beet, *blue moon acres* micro cress, *new hampshire farmstead* landaff cheese 10

triumph burger *pineland farms grass-fed* ground beef 12.5
american, cheddar, pepper jack, provolone, swiss, bleu, bacon, grilled onion, mushroom @.75
lettuce, tomato, onion available upon request

SIDES

sweet potato fries 4 waffle fries 4 vegetables 4.5 house chips 4