LUNCH

SMALL PLATES

Mezze Plate hummus, baba ghanoush, marinated olives, pickled vegetables, feta, flatbread $15
Crispy Potatoes smoked paprika ketchup, aioli 12
Brussels Sprouts lemon miso, aleppo chili, sesame 11
Mushroom Toast wild mushrooms, cream, pecorino, shallots, thyme 13
Bacon Tart creme fraiche, caramelized onion, gruyere 13
Pretzels caraway sea salt, stone-ground mustard 10

SOUPS/SALADS

Soup of the Day 5/8
Cauliflower Soup coconut, cumin, lime 5/8
Roasted Carrot spinach, turnips, cucumber, crispy chickpeas, chermoula 14
Wedge iceberg lettuce, oven-dried tomato, bacon, bayley hazen blue cheese 12
Farro apples, delicata squash, dried cranberries, pecans, sunflower seeds, sherry vinaigrette 13
Tuscan Kale pecorino, lemon, olive oil, chile flake, croutons 13
Beet cara cara and blood orange, pistachio, petite greens, red wine vinaigrette 12
Add chicken to any salad @$5. Add arctic char or shrimp @ $7.

SANDWICHES

Nashville Hot Chicken house-made pickle, lettuce, paprika aioli 13
Falafel marinated red onion, mixed lettuces, tzatziki 12
Shrimp Po’Boy lettuce, tomato, cajun remoulade 13
Short Rib crispy onions, gruyere, horseradish cream 14
Maitake Banh Mi avocado, pickled carrot and radish, serrano chile, cilantro, red pepper mayonnaise 13
Cuban roast pork, berkshire ham, gruyere, pickles, dijon 14
Grilled Cheese goat milk gouda, gruyere, tomato jam, multi-grain sourdough 13
Turkey Meatloaf bacon, broccoli rabe, caramelized onion, aged provolone, roasted garlic aioli 14
Fried Fish haddock, vinegar slaw, tartar sauce, fries 14
Cheeseburger aged cheddar, oven-dried tomato, black pepper mayonnaise, fries 15

SOURCES: Organic free range chicken from Shenandoah Valley Organic Farm (Harrisonburg, VA). Grass-fed beef from Silver Fern Farms (New Zealand). Other sources include Zone 7 (Ringoes, NJ), Castle Valley Mill (Doylestown, PA), Fernbrook Farms (Chesterfield, NJ), Ronnybrook Farm Dairy (Pine Plains, NY), Jasper Hill Creamery (Greensboro Bend, VT), Dagele Brothers Produce (Florida, NY), Evergreen Orchard Farm (Yardville, NJ), Tassot Apiaries (Milford, NJ), Local 130 Seafood (Long Branch, NJ), Flaim Farm (Vineyard, NJ), Phillips Farm (Milford, NJ), Satur Farms (Calverton, NY), Eastern Carolina Organics (Durham, NC), Salumeria Biellese (New York, NY), Two River Gourmet Mushroom (Sea Bright, NJ). Our soda is made with real cane sugar from Fountainhead Gourmet Craft Sodas.
DINNER

SMALL PLATES

Charcuterie and Cheese grape mostarda, apples, crostini $16
Mezze Plate hummus, baba ghanoush, marinated olives, pickled vegetables, feta, flatbread 15
Bacon Tart creme fraiche, caramelized onion, gruyere 13
Brussels Sprouts lemon miso, aleppo chili, sesame 11
Crispy Potatoes smoked paprika ketchup, aioli 12
Mushroom Toast wild mushrooms, cream, pecorino, shallots, thyme 13
Pretzels caraway sea salt, stone-ground mustard 10
Pork Sausage pickled carrots, sauerkraut, potatoes, stone-ground mustard 15

SOUPS

Soup of the Day 5/8
Cauliflower coconut, cumin, lime 5/8

SALADS

Tuscan Kale pecorino, lemon, olive oil, chile flake, croutons 13
Beet cara cara and blood orange, pistachio, petite greens, red wine vinaigrette 12
Asian Pear arugula, roasted fennel, blue cheese, pomegranate, white balsamic vinaigrette 13
Roasted Carrot spinach, turnips, cucumber, crispy chickpeas, chermoula 14
Add chicken to any salad @ $5. Add arctic char or shrimp @ $7.

SANDWICHES

Maitake Banh Mi avocado, pickled carrot and radish, serrano chile, cilantro, red pepper mayonnaise 14
Turkey Meatloaf bacon, broccoli rabe, caramelized onion, aged provolone, roasted garlic aioli 14
Grilled Cheese goat milk gouda, gruyere, tomato jam, multi-grain sourdough 13
Cuban roast pork, berkshire ham, gruyere, pickles, dijon 15
Fried Fish haddock, vinegar slaw, tartar sauce, fries 14
Cheeseburger aged cheddar, oven-dried tomato, black pepper mayonnaise, fries 16

ENTREES

Beef Short Rib mushrooms, carrots, onions, bacon, soft polenta 28
Chile Verde pulled chicken thigh, poblano, tomatillo, jalapeno, avocado, radish, queso fresco 16
Green Curry Tofu baby carrot, shishito pepper, pearl onion, bamboo rice cake 18
Semolina Gnocchi sausage ragu, calabrese pepper, pecorino 21
Steak Frites grass fed new york strip, watercress, fries, smoked blue cheese butter, herbs 34/21
Maine Whitewater Mussels madras curry cream or belgian beer broth, fries 18
Arctic Char beluga lentils, creamed leeks 28

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B R U N C H
available sat/sun 11:30am - 4pm

SMALL PLATES

Mezze Plate hummus, baba ghanoush, marinated olives, pickled vegetables, feta, flatbread $15
Roasted Carrot spinach, turnips, cucumber, crispy chickpeas, chermoula 14
Crispy Potatoes smoked paprika ketchup, aioli 12
Beet cara cara and blood orange, pistachio, petite greens, red wine vinaigrette 12
Mushroom Toast wild mushrooms, cream, pecorino, shallots, thyme 13
Bacon Tart creme fraiche, caramelized onion, gruyere 13
Tuscan Kale Salad pecorino, lemon, olive oil, chile flake, croutons 13
Pretzels caraway sea salt, stone-ground mustard 10

SOUPS

Soup of the Day 5/8
Cauliflower coconut, cumin, lime 5/8

SANDWICHES

BEAC house made bacon, over easy egg, avocado, goat milk gouda 12
Maitake Banh Mi avocado, pickled carrot and radish, serrano chile, cilantro, red pepper mayonnaise 14
Cuban roast pork, berkshire ham, gruyere, pickles, dijon 15
Grilled Cheese goat milk gouda, gruyere, tomato jam, multi-grain sourdough 13
Turkey Meatloaf bacon, broccoli rabe, caramelized onion, aged provolone, roasted garlic aioli 14
Fried Fish haddock, vinegar slaw, tartar sauce, fries 14
Cheeseburger aged cheddar, oven-dried tomato, black pepper mayonnaise, fries 16

ENTREES

Biscuits and Gravy buttermilk biscuit, sausage gravy, fried egg 15
Shrimp and Grits castle valley mill grits, andouille sausage, peppers 21
Nashville Hot Chicken and Waffle buttermilk waffle, bourbon maple butter 18
Chilaquiles chile verde, peppers, onions, corn tortillas, fried egg, jalapeno 15
Steak and Eggs smoked blue cheese butter, watercress, fries 23
Maine Whitewater Mussels madras curry cream or belgian beer broth, fries 18

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