



BRUNCH

FOR THE TABLE

Assorted Bien Cuit Pastries seasonal fruit jam, clotted cream, butter	\$13
Smoked Salmon Platter red onions, capers, cream cheese, bagels	21

SMALL PLATES

Mezze Plate hummus, spicy eggplant dip, marinated olives, pickled vegetables, feta, house-made flatbread	15
Jumbo Lump Crab Salad hearts of palm, avocado, cara cara orange, wasabi arugula, meyer lemon vinaigrette	19
Yogurt Parfait berries, vanilla bean greek yogurt, house made granola, local honey	7
Crispy Potatoes smoked paprika ketchup, aioli	12
House Made Ricotta Toast english peas, mint, olive oil	13

SOUPS

Asparagus Bisque pickled red onion, charred asparagus	5/8
Chicken Posole poblano chili, hominy, cilantro	6/9

SANDWICHES

BEAC house made bacon, over easy egg, avocado, goat milk gouda	12
Maitake Banh Mi avocado, pickled carrot and radish, cilantro, thai basil, red pepper mayonnaise	14
Grilled Cheese goat milk gouda, gruyere, tomato jam, multi-grain sourdough	12
Hot Pastrami stone-ground mustard, jewish rye	15
Fried Fish haddock, vinegar slaw, tartar sauce, fries	14
Smoked Salmon red onions, capers, cream cheese, bagel	14
Cheeseburger aged cheddar, oven-dried tomato, black pepper mayonnaise, fries	15

ENTREES

House Made Scrapple sunny side up eggs, smoked maple syrup, home fries	17
Shrimp and Grits castle valley mill grits, andouille sausage, peppers	21
Hot Chicken and Waffle buttermilk waffle, bourbon maple butter	18
Asparagus and Goat Cheese Frittata arugula, peppadew, chives	15
Steak and Eggs smoked blue cheese butter, watercress, fries	23
Tuscan Kale Salad croutons, pecorino, lemon, olive oil	15
Maine Whitewater Mussels thai red curry or mariniere, fries	18

SIDES

grits with butter and maple syrup, bacon, home fries, pork sausage	6
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SOURCES: Three Forks Local Greens (*Lincroft, NJ*), Harvest Drop (*Hightstown, NJ*), Valley Shepherd Creamery (*Long Valley, NJ*), Castle Valley Mill (*Doylestown, PA*), Alderfer's Poultry Farm (*Schwenksville, PA*)