

Brunch Menu

Saturday & Sunday from 11:00 AM – 3:30 PM

Daily Specials, please inquire

Fresh Salads

Bitter-Sweet Greens \$9
grilled pancetta, walnuts, parmigiano-reggiano,
balsamic vinaigrette

Roasted Locally Grown Beets \$9
goat cheese, red leaf lettuce, toasted pecans,
banyuls vinaigrette

Poached Farm Egg Fennel Salad \$9
boston lettuce, endive, radicchio, shallot
mustard-lemon emulsion

Eggs \$11

served with pommes lyonnaise and mesclun salad

Omelettes *egg white omelettes available, \$2 supplement*

- Roasted Market Vegetables, Goat Cheese, Tarragon

- Maine Crab Meat, Tuscan Kale, Jersey Corn

- Smoked Ham, Swiss Cheese, Spring Onion

Poached Eggs *served with toasted country bread*

- Grilled Asparagus, Crispy Prosciutto, Béarnaise

- Market Vegetables, Kalamata Olives, Fines Herbes

- Chicken Jalapeño Sausage, Zucchini, French Bean

Scrambled Eggs *served with toasted country bread*

- English Peas, Jersey Corn, Kalamata Olives

- Salmon, Shallot, Capers, Mustard Cream

Cocottes & Jars

Our Seasonal Fruit Jam \$8
brioche & country toast

Vanilla Brioche French Toast \$11
seasonal fruit compote, mascarpone,
caramel maple syrup

Recipe Grilled Cheese \$10
brioche, house made chicken pâté, gruyere

Macaroni & Cheese \$11
applewood smoked bacon, english peas, jersey corn

Entrées

Homemade Pappardelle \$13
poached egg, roasted eggplant, asparagus,
zucchini, parmesan, herb pistou, fresh tomato

Oven Baked Salmon \$14
endive, shaved fennel, baby arugula,
granny smith apples, red wine mignonette

Recipe Pulled Pork Sandwich \$12
recipe slaw, gruyere, duck fat fried potato chips,
pickles

Grass Fed Beef Cheeseburger \$13
lettuce, tomato, onion, cheddar cheese,
duck fat fried potato chips, pickles

Grilled Skirt Steak & Eggs \$15
scrambled eggs, baked potato
collard greens, string beans, ancho romesco

Additional (brunch only)

Baguette & Country Toast \$2

Extra Cheese \$3

Smoked Bacon \$3

Caramel Maple Syrup \$3

Duck Fat Fried Potato Chips \$5

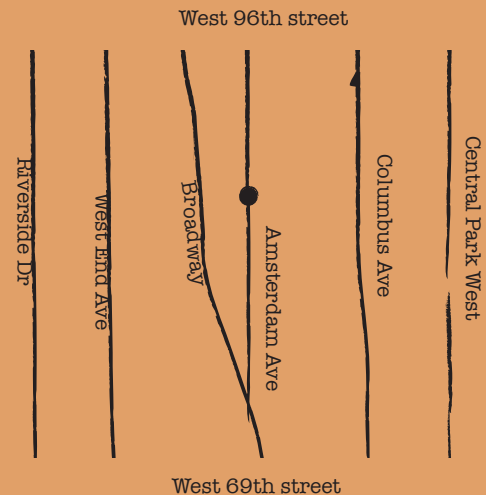
Delivery Hours

Monday - Friday 5:00 PM - 10:30 PM

Saturday - Sunday 12:00 PM - 10:15 PM

Credit Card Minimum \$15

We accept CASH, VISA, MASTERCARD, & DISCOVER CARD



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utensils upon request, please



May 2012



recipe

Dinner Menu

7 days from 5:00 PM - 10:30 PM

Daily Specials, please inquire

Appetizers

Bread Basket new york honey-butter, sea salt	\$3
Today's Soup please inquire	\$8
Bitter-Sweet Greens grilled pancetta, walnuts, parmigiano-reggiano, balsamic vinaigrette	\$9
Roasted Locally Grown Beets goat cheese, red leaf lettuce, toasted pecans, banyuls vinaigrette	\$9
Heirloom Tomato Salad granny smith apples, bosc pear, tomatillo, mache, mint, white balsamic, sea salt	\$11
Poached Farm Egg sugar snap peas, kale, cauliflower, capers, pine nuts	\$11
Sautéed Braised Octopus & Calamari green beans, olives, endive, tomato confit, chili flakes, charred lemon	\$12
Maine Crab Meat Ravioli pancetta, jersey corn, kohlrabi, radicchio, tuscan kale, lemon-crab bisque	\$13

Entrées

Gnocchi with Market Vegetables asparagus, english peas, sugar snap peas, tomato, collard greens, basil, parmesan	\$20
Grilled Whole Cornish Hen potatoes, carrots, haricot vert, asparagus, merken spice, salsa verde	\$19
Seared Hudson Valley Duck Breast wild rice, jersey corn, tuscan kale, english peas, honey mustard jus	\$23
Pan Seared Salmon spinach, endive, radicchio, cucumber, pumpkin seeds, granny smith apples, red wine mignonette	\$22
Pan Seared Local Wild Striped Bass chorizo, white beans, chickpeas, roasted tomato, kale, garlic thyme drizzle	\$23
Cast Iron Seared Berkshire Pork Chop zucchini, eggplant, swiss chard, organic red lentils, pineapple glaze	\$23
Grilled Grass Fed NY Steak fingerling potatoes, string beans, tomatoes, onions, blue cheese goddess, chimichurri, ancho romesco	\$26

Sides (dinner only)

Duck Fat Fried Potato Chips sea salt	\$6
Grilled Eggplant & Tomato fines herbes, balsamic reduction	\$6
Steamed Market Vegetables lemon oil	\$6
Sautéed Zucchini & Farm Egg chives, garlic chips	\$6
Recipe Grilled Cheese brioche, house made chicken pâté, gruyere	\$10
Macaroni & Cheese applewood smoked bacon, english peas, jersey corn	\$11

Desserts

Rhubarb Panna Cotta new york honey	\$8
Cast Iron Fired Banana Tart Tatin vanilla gelato	\$8
Chocolate Pignoli Tart creamy caramel, sea salt, mascarpone gelato	\$8

Refreshments all juices are fresh squeezed daily

Recipe Punch	\$5
Nojito	\$6
Iced Tea & Iced Coffee	\$3.50
Homemade Lemonade & Limeade	\$3.50
Fresh-Squeezed Orange Juice	\$5
Poland Spring Water	\$1.25
Soda coke, diet coke, ginger ale, sprite	\$1.50