

all day menu

Onion Focaccia *maldon, olive oil, aleppo* 8
with whipped ricotta, blistered sungold tomatoes, basil 16

Cacio e Pepe Arancini 15

Crispy Potato Dauphinoise *osetra royale caviar, sour cream, chives** 24/2pc

King Trumpet Mushroom Tartare *capers, truffle-dijon aioli, fingerling chips* 17

Hiramasa Crudo *nori yogurt, pickled jalapeño, ponzu-brown butter vinaigrette, crispy rice paper** 22

Burrata *grilled marinated summer squash, market herbs, grilled sourdough* 25

Spicy Shrimp Campechana *avocado, cilantro, tortilla chips* 23

Baby Gem & Red Oak Lettuce Salad
cornbread croutons, radish, cucumber, aged cheddar, herbed ranch 18

Marinated Eckerton Hill Farm Heirloom Tomatoes *miso aioli, black sesame furikake* 19

Braised Chicken Cacciatore *creamy calabrian chili spiced polenta, broccolini, olives* 34

Sautéed Faroe Island Salmon *grilled late summer beans & cucumbers, almonds, gordal olive vierge** 38

Eggplant Lasagna a la Norma *milled tomato, basil, grana padano, arugula-frico salad* 32

New York Strip Steak Frites *roasted garlic, thyme, sauce "diane"** 62

Blistered Shishito Peppers *yuzu vinaigrette, shiso* 15

Roasted Cauliflower *vadouvan curry spiced yogurt, pickled raisins* 13

Charred Corn Esquites *chili aioli, cilantro, lime, cotija* 14

French Fries 10

branch specials

sat & sun
10:00am-3:30pm

Dutch Baby Pancake
lemon curd, blueberries 18

Cobb Salad *crispy chicken, blue cheese,
bacon, avocado, egg, gem lettuce* 28

Seasonal Scramble *heirloom tomatoes, spinach,
goat's cheese, mixed greens, home fries* 22

Spicy Shakshuka
*baked eggs, harissa spiced tomato,
roasted peppers, za'atar, yogurt, feta, grilled bread** 20

Smashed Avocado Toast
sourdough, lime, radish, aleppo pepper 14
add an egg, any style 4

Guajillo Braised Berkshire Pork Chilaquiles
fried egg, cotija, cilantro, pickled onions 23

Paprika Spiced Shrimp & Grits
*poached eggs, roasted red pepper, pickled red onions, hollandaise** 26

Caramelized Onion, Swiss & Bacon Burger
*spicy remoulade, seeded bun, fries** 24

sides

Fruit, Greek Yogurt & Granola Parfait
orange blossom honey 12

Two Organic Eggs, Any Style 8
Sourdough Toast 4

Roasted Red Pepper & Caramelized Onion
Home Fries 9

Buttermilk Biscuits *hot honey butter* 8
Bacon 8

please ask your server about our private event space

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

beverages

cocktails

 **mary's fig negroni** 21
fig-infused gin, sloe gin,
carpano antica, berto bitter

 **caribbean tides** 20
spiced rum, light rum, triple sec,
lime, velvet falernum

 **firestarter** 19
spicy tequila, mezcal, passionfruit,
lime, egg white, tajin-rim

 **perpetual jam** 18
vodka, concord grape shrub, orange, velvet falernum

 **anjou & me** 19
neversink gin, pear, allspice dram,
lemon, ginger beer

 **my chemical remedy** 20
rye, berto bitter, luxardo,
angostura, pernod-rinse

 **golden hour** 18
bourbon, montenegro amaro, grapefruit,
lemon, velvet falernum

 **mocktails** 12ea

 **cucumber cooler**
cucumber juice, lemon, ginger beer

 **blueberry-thyme soda**
blueberry-thyme shrub, lemon, soda

 **chamomile-citrus soda**
chamomile tea, lime, pomegranate, tonic

fortify it 3
choice of house vodka - gin - tequila

mimosa tray
70
bottle of prosecco
3 seasonal juices

fresh squeezed juices

Orange 7
Grapefruit 7

wines by the glass

SPARKLING & CHAMPAGNE

Prosecco, Ca'Furlan 'Cuvée Beatrice', NV, Veneto, Italy 15
Crémant du Jura Brut Nature, Domaine Pignier, NV, Jura, France 25
Crémant d'Alsace Brut Rosé, Domaine Allimant-Laugner, NV, Alsace, France 19

WHITE

Picpoul, Gail Wines 'Doris', 2024, Sonoma Valley, California 17
Pouilly-Fumé, Nicolas Gaudry 'Les Vignes de Berge', 2024, Loire Valley, France 21
The Clam Bianco - Vernaccia di San Gimignano, Cesani, 2024, Tuscany, Italy 18
Vouvray, Maison Foucher-Lebrun 'La Vigne des Sablons', 2024, Loire Valley, France 18
Chardonnay, Fossil & Fawn, 2024, Willamette Valley, Oregon 19

SKIN CONTACT

Trebbiano & Grechetto, Buccia Nera 'PA'RO', 2024, Tuscany, Italy 17

ROSÉ

Market Table Rosé, Grenache Blend, Topsy Rose Wines, 2025, Napa Valley, California 17

RED

Grolleau Noir, Domaine du Pas Saint Martin 'Sous le Tilleul', 2023, Loire Valley, France 16
The Mary Lane Pinot Noir, Intermission Cellars, 2023, Anderson Valley, California 21
Little Owl Rosso - Nero d'Avola & Syrah, Di Giovanna, 2023, Sambuca, Sicily 17
Cabernet Blend, Arnot-Roberts 'Red Wine', 2023, California 24

beer

Ayinger, 'Brauweisse' Germany 10

Victory Prima Pilsner Pennsylvania 8

Test Brewery IPA (16oz) Brooklyn 16

Downeast, 'Original Recipe' Cider Massachusetts 10

Athletic Brewing Co., Run Wild IPA, (N/A) Connecticut 7

Athletic Brewing Co., Upside Dawn Golden Ale, (N/A) Connecticut 7

Coffee

Counter Culture Coffee 5

Cappuccino 6

Macchiato 5

Espresso 5

Latte 6

meet me @ the mary lane

happy hour tues - fri at the bar & patio only
4pm-6pm

please ask your server about our private event space

beverage director Lisa Komara