

## BRUNCH MENU

**CHEESE** *two cheeses 14 · three 19 · four 26 · full board 39 · served with crostini & seasonal accents*

**marco polo** (cow) hard, rich, savory, peppery | washington

**reny picot camembert** (cow) milky, buttery, earthy, tangy | michigan

**bleu d'auvergne** (cow) crumbly, mellow, meaty, grassy | france

**manchego** (sheep) hard, fruity, nutty, sweet | spain

**midnight moon** (goat) hard, nutty, buttery, hints of caramel | netherlands

**cremont** (cow & goat) creamy, mushroomy, nutty, smooth | vermont

**CHARCUTERIE** *each 11 · half board 30 · full board 59 · served with focaccia & pickled vegetables*

**pâté de campagne** rustic pork butt pâté with pistachios | house made

**chicken liver mousse** smooth, buttery, rich, hints of brandy | house made

**duck prosciutto** juniper berry, orange zest, thyme | house made

**bresaola** air-dried cured beef, tender and sweet | italy

**sopressata** traditional calabrese style dry cured salami, spicy and smokey | italy

**prosciutto di parma** dry cured ham, soft and supple with slight saltiness | italy

## FIRSTS

**soup of the day** ask your server 7

**greek yogurt parfait** granola, seasonal fruits, local honey 8

**virginia fried oysters** sweet aneheim pepper purée, house made bacon jam 14

**local mixed greens** carrots, cucumbers, honey vinaigrette 8

**wedge salad** iceberg lettuce, bacon lardon, sun dried tomato relish, blue cheese dressing 14

**spinach salad** roasted baby beets, pickled red onions, goat cheese croquette, balsamic vinaigrette 14

**arugula salad** grilled bartlett pear, gorgonzola, toasted pepitas, walnut vinaigrette 16

*add to any salad · local free range chicken paillard +7 · atlantic salmon +10 · local steak +12*

## SECONDS

**farm fresh eggs** two eggs, bacon or house made sausage, focaccia, home fries 12

**build your own omelette** choose cheddar · ricotta · fontina, home fries 12

*add tomato · spinach · onion · mushrooms · mixed peppers +1 | bacon · sausage +1.5 | gravlax · jumbo lump crabmeat +2.5*

**crab benedict** poached eggs, jumbo lump crab meat, sautéed spinach, croissant, hollandaise, home fries 17

**chicken and waffles** buttermilk cajun spice fried chicken, house made waffle, honey hollandaise sauce 17

**grilled iron steak** two eggs any style, home fries 24

## BURGERS

**local beef burger** dry aged beef, iceberg lettuce, tomato, onion, pickles, fancy sauce, house made bun, house salad 15

**mushroom 'burger'** vegetarian mushroom patty, basil pesto, grilled onion, arugula, house made bun, house salad 14

**local lamb burger** tzatziki, cucumber relish, red pepper coulis, arugula, brioche bun, house salad 19

*add to any burger · blue · goat · cheddar · fontina · mushrooms · bacon + 1.5 | sunny side-up farm egg +2.5*

*sub house salad with parmesan fries +1.5 or brussels sprouts +2.5*

## SIDES

**two local farm eggs** any style 6

**bacon or sausage links** 6

**home fries** mixed peppers, onions, old bay 6

**grilled focaccia** olive oil, rosemary, sea salt 4

**waffle** maple syrup 4