

SHARABLES

Crispy Pork Belly 13 (*Hatefield Farms, PA*)
braised cabbage, grilled peach jam

Fluke Crudo 14 (*Long Island, NY*)
watermelon radish, citrus champagne glaze, truffle crema

Lobster Dumplings 14 (*Maine*)
lobster, scallions, wakame, sesame soy

Crispy Curried Cauliflower 14 (*Ocean Mist Farm, PA*)
mint yogurt truffle creme

Charred Pulpo 14 (*Eckerton Hill Farm, PA*)
fingerling potato, red onion, capers, kalamata olives

BBQ Short Ribs 13 (*Merrick County Farm, NE*)
grilled street corn, tomato confit

SALADS

Farmhouse Salad 13 (*Davenport Farms, NY*)
local grilled asparagus, snap peas, corn,
watermelon radish, lemon zest vinaigrette

Roasted Beet & Goat Cheese 14 (*Satur Farms, NY*)
charred shallots, fennel vinaigrette,
fried goat cheese medallions

Baby Kale Caesar 13 (*Satur Farms, NY*)
grilled filone, parmesan tuille

The Twisted Wedge 14 (*Hepwort Farms, NY*)
baby bib lettuce, cucumber, pickled tomato,
apple-wood smoked bacon, toasted sunflower seeds, house
made bleu cheese dressing

ADD: **Chicken 6 / Steak 9 / Shrimp 10**

SOUP of the DAY

VEGGIES 7

Roasted Root Vegetables
Crispy Brussels Sprouts / Lardo / Shallot
Roasted Wild Mushrooms / Herbs Provencal

POTATO 6

Sweet Potato Wedges / Pomme Frites
Herb Infused Fingerling Potatoes

From Farm to Fork CHARCUTERIE & CHEESE

Speck (Italy) / **Saucisson Espellete Pepper** (France) / **Sweet Capicola** (Italy)
Prosciutto Di Parma (Italy) / **Burrata** (Brooklyn, NY)
St. Stephens Brie (Stephentown, NY) / **Tomme Cheddar** (Georgia)
with **Accoutrements**
2/15 • 4/24 • 6/32

brunch

French Toast 12

grand marnier custard, fresh local berries, red wine syrup

Cinnamon Swirl Pancake 12

vanilla infused, brown sugar butter glaze

Green Eggs & Bellies 14

2 fresh farm eggs poached, seared pork belly, spinach hollandaise

Frittata 11

spinach, feta cheese, red onion

Chicken & Waffles 14

house made waffles, buttermilk fried chicken,
brown sugar butter, maple syrup

Country Biscuit & Gravy 15

grilled biscuit, raspberry-jalapeño jam, sausage gravy, fried egg

Fresh Berry Parfait 13

mixed local berries, fresh granola, yogurt, whipped cream

SIDES

Smoked Bacon 5 / Turkey Bacon 6 / Pork Belly 6
Sausage 5 / Hash Browns 4 / Fresh Berries 8

BETWEEN the BREAD

Grass-fed Burger* 16
sweet onion bacon cherry jam, pomme frites

Roasted Root Quinoa Burger 14
local roasted vegetables, lemon basil aioli

Turkey Avocado BLT 14
spring valley farm sliced turkey, bib lettuce, tomato,
smoked bacon, avocado aioli

Pastrami Reuben 14
braised red cabbage, greyuere, tomato horseradish cream,
marble rye

Montauk Lobster Roll 17
lobster, candied bacon, lemon zest, brioche

Fish Tacos 16
local striped bass, apple brussel slaw, pineapple mojo

Homestead 15
grilled & roasted vegetables, mixed greens,
balsamic dressing

Fossil Chicken 14
country fried chicken, nappa - arugula slaw,
homemade bourbon BBQ sauce

Farm to Steak 18
grilled steak, shaved asparagus, bleu cheese crumbles,
caramelized onions, balsamic glaze

Family Farm to Family Feast

Our menu is based on taste inspired by farmers, fishermen, and the artisan food producers. Farm to table spirit and our dedication to country and comfort food is the universal language to bring us together.

*This menu item is cooked to order. Consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.