

SHARABLES

Wild Mushroom Gnocchi 13 (*Rhode Island Farm*)
rosemary demi, shaved pecorino romano

Pan Seared Foie Gras O'Lorange 14 (*Lancaster Farm*)
crispy wonton, sake sesame slaw, wasabi creme

Canarian Mojo Taco 12 (*Lancaster Farm*)
braised pork belly, mango slaw, avocado cilantro creme

Short Rib Spring Roll 14 (*Hepworth Farms*)
cipollini, jicama, smoked gouda fondue, cherry peppers

Coconut Thai Chili Shrimp Cake 15 (*Norwich Farms*)
nuoc cham, charred scallion

Boulette De Viande 14 (*Eckerton Farms*)
local blend, fire roasted tomato, whipped ricotta

SALADS

Winter Harvest 12 (*Satur Farms*)
mapled greens, tart apple, pitted kalamata olives,
candied pecans, bermuda onion, maple vinaigrette

Brussel Sprout Caesar 13 (*Norwich Meadows Farm*)
toasted almonds, pomegranate seeds

Roasted Beet Salad 14 (*Taproot Farm*)
warm goat cheese, cajun peanuts, avocado, honey balsamic

Quinoa Salad 12 (*Satur Farms*)
roasted winter squash, dried cranberries, baby kale,
candied pecans, feta, lemon EVOO

SEASONAL SOUP of the DAY

VEGGIES 7

Brussel Sprouts Confit (*Hepworth Farms*)

Burnt Broccollini (*Norwich Meadows Farm*)

Roasted Local Root Vegetable (*Satur Farms*)

Parsnip Puree (*Smith's Farms*)

POTATO 6

Fingerling Potato (*Hepworth Farms*)

Sweet Potato Puree (*Norwich Meadows Farm*)

Hand Cut Pomme Frites (*Satur Farms*)

From Farm to Fork CHARCUTERIE & CHEESE

Duck Pate (Massachusetts) / **Wild Boar Sausage** (N Dakota) / **Grayson** (Virginia)

Bison Salami (Jansal Valley) / **Smoked Duck Breast** (Hudson Valley) /

Hooks Triple (Wisconsin) / **Cave Aged Cheddar** (New England)

with Accoutrements

2/15 • 4/24 • 6/32

brunch

Nutella Swirl Pancakes 13

candied pecans, marscapone, vanilla infused brown sugar glaze

Drunken French Toast 12

pear liquor, port wine reduction, rice crispy crust

Barnyard Skillet 13

2 cage free eggs - any style, hash browns, whole wheat toast

Eggs & Bellies 13

2 fresh farm eggs poached, pork belly, whole wheat slider, hollandaise

Chicken & Waffles 14

house made waffles, buttermilk fried chicken,

brown sugar butter, maple syrup

Country Biscuit & Gravy 14

grilled biscuit, raspberry-smoked bourbon jam, sausage gravy, fried egg

Barn Door Acai Bowl 12

granola, oats, honey, acai, strawberry, blueberries, shredded coconut

SIDES

Smoked Bacon 5 / Turkey Bacon 5 / Pork Belly 6

Sausage 6 / Hash Browns 4 / Fresh Berries 8

**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.*

BETWEEN the BREAD

Croquet Monsuer 13 (*Smith's Farm*)

open faced, smoked gouda, swiss, cheddar, truffled arugula,
marinated tomato, balsamic glaze

Hudson Valley Sandwich* 15 (*Gilbertie's Farm*)

sliced filet, smoked gouda, caramelized peppers, onions, baby
arugula, worcestershire aioli

Grilled Cubano 15 (*Lancaster Farms*)

grilled ham, shredded pork, fried pickles, sweet honey mustard

Farm Raised Chicken BLT 14 (*Murray Farms*)

grilled organic chicken, bacon, tomato, bibb, avocado,
pesto mayo

Fish & Chips 16 (*Hepworth Farms*)

Oyster Bay beer battered cod, brussel slaw, sweet potato chip,
spicy remoulade

Pastured Grass-Fed Burger* 16 (*Lancaster Farms*)

pork belly, charred shallot & mushroom jam, pomme frites

Roasted Root Quinoa Burger 14 (*Satur Farms*)

local roasted vegetables, lemon basil aioli

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.