

SHARABLES

Crispy Pork Belly \$13
braised cabbage, grilled peach jam

Brie En Croute \$14
raspberry, crisp apple

Shrimp Dumplings \$12
shrimp, crispy bacon, burnt scallion

Charred Pulpo \$15
fingerling potato, red onion, capers, olive vinaigrette

Braised Short Ribs \$14
smoked farrow, tomato confit, pickled onion

SALADS

Baby Gem Salad \$14
candied walnuts, stillon blue, pickled onion,
raspberry vinaigrette

Roasted Beet & Goat Cheese \$15
charred shallots, fennel vinaigrette

Baby Kale & Quinoa \$14
dried cranberries, pecans, ricotta salda, whole grain
mustard vinaigrette

The Twisted Wedge \$15
baby bib lettuce, cucumber, pickled tomato, applewood
smoked bacon, toasted sunflower seeds, fromage bleu

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

SOUP of the DAY

VEGGIES \$7

Roasted Wild Mushrooms / Herbs Provencal
Crispy Brussel Sprouts / Lardo / Shallot
Roasted Local Root Vegetable

POTATO \$6

Herb Infused Fingerling Potatoes
Maple Bourbon Sweet Potato / Pomme Frites

From Farm to Fork CHARCUTERIE & CHEESE

Smoked Duck Breast (Massachusetts) / **Dry Aged Bresaola** (Italy)
Wild Boar Sausage (N Dakota) / **Duck Pate** (Wisconsin)
Grayson (Virginia) / **Hooks Triple** (Wisconsin) / **Caveman Blue** (Oregon)
Cave Aged Cheddar (New England) / **with Accoutrements**

\$20 PER PERSON / MINIMUM 2 PEOPLE

brunch

Banana Pancakes \$11
fresh banana, whipped cream, tupeolo honey syrup

French Toast \$12
grand marnier custard, fresh local berries, red wine syrup

Green Eggs & Bellies \$14

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

Goat Cheese & Turnip Greens Omelet \$10
farm fresh egg whites, aged goat cheese, turnip leaf greens

Avocado & Lox \$16
yellow top avocados, house made lox, pickled tomato,
lemon herb aioli

Chicken & Waffles \$14
house made waffles, buttermilk fried chicken,
brown sugar butter, maple syrup

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

Grassfeed Burger* \$16
shallot-shiitake marmalade, pomme frites

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

The Farm Stand \$15
zucchini, squash, red peppers, organic greens,
roasted tomato aioli

Grilled Chicken and Brie \$13
fossil farm grilled chicken, caramelized onions,
brie, pesto mayo

Crispy Pork Belly \$16
seared pork belly, blackberry & raspberry jalapeno
chutney, robiola bonisa cheese

Chard Ribeye* \$18
chard ribeye, pickled tomato, red wine jam,
ricotta salata, local basil, olive oil

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

Pastrami Salmon \$15
pastrami cured salmon, grilled red onion &
tomato, horseradish crème

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.