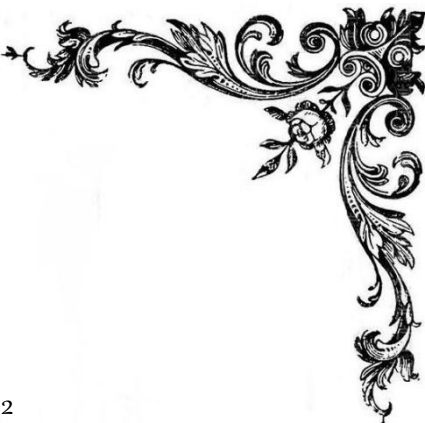




SMALL BITES

East Coast Oysters | 3/each • 34/dozen

Sourdough Boule~ house butter | 7

Add Ons: castelvetro herb oil | 2 • homemade berry ricotta | 4

French Onion Soup~ sourdough crouton, swiss, sherry, thyme | 12

Centerbrook Cheese Shop Board~ selection of artisan cheeses, assortment of pickles and seasonal jams | 19

Charcuterie Board~ selection of cured meats, assortment of pickles and seasonal jams | 21

Selection from cheese & charcuterie board | 32

Add Ons: GF crackers | 1.5 • corchichons | 1.5 • cherry peppers | 1.5 castelvetro olives | 2 • honeycomb | 2

SMALL PLATES

Courgette Baba Ganoush~ greek yogurt, tahini, pomegranate, pepitas, nann | 15

Acorn Squash~ sausage ragu, mushroom brandy sauce, parmesan | 15

Tuna Nachos~ wonton chips, seaweed, sweet chili, wasabi crema | 16

Mussels~ smoked chorizo, pickled fennel, roasted pepper pan sauce | 17

SALADS

Caesar Salad~ romaine, burnt lemon, capers, anchovy crumb, parmesan, cured egg yolk | 13

Fall Salad~ baby greens, apples, butternut squash, candied walnuts, gorgonzola, pomegranate, maple dijon vinaigrette | 14

Brussels Two Ways~ boursin, dates, balsamic, marcona almonds | 14

Add Ons: Chicken | 7 • Shrimp | 8 • Fish | MP

LARGE PLATES

Quiche~ ham, leeks, cheddar, local greens | 16

Crispy Chicken Sandwich~ remoulade, house slaw, wickles, fries | 19

Brunch Burger~ bacon, sunny egg, smoked cheddar, village sauce, fries | 22

+ Beyond | 1 • GF Bun | 1 • Truffle Aioli | 1

Vodka Rigatoni~ calabrian chili, herbs | 22

French Dip Sandwich~ shaved prime rib, swiss, creamy horseradish, au jus, fries | 26

