



## SMALL BITES

East Coast Oysters | 3/each • 34/dozen

Sourdough Boule~ house butter | 7

**Add Ons: castelvetroano 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 • castelvetroano olives | 2 • honeycomb | 2**

## SMALL PLATES

Caramelized Onion Hummus~ herb oil, miso onions, sumac, naan | 15

Crispy Smashed Potatoes~ choice of dill smokey blue cheese or cucumber ranch; chives, pickled red onion, house buffalo | 15

Flatbread~ garlic herb boursin, fig jam, rogue blue, pear, toasted walnuts, baby greens | 16

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

## SALADS

Warm Butter Poached Beets~ red beets, herbed mascarpone, frisée | 14

Kale Salad~ delicata squash, quinoa, blackberries, cajun pepitas, manchego, creamy tahini dressing | 14

Caesar Salad~ romaine, burnt lemon, capers, anchovy crumb, parmesan, cured egg yolk | 14

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

## LARGE PLATES

Quiche~ see server for daily preparation | 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

Shrimp Pad Thai~ rice noodles, hoisin, sriracha, bean sprouts, peanuts | 25

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