



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

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

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

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

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

Crab Rangoon Dip~ wonton chips | 15

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

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

LARGE PLATES

Quiche~ see server for daily preparation | 16

Crispy Chicken Sandwich~ remoulade, house slaw, hot and sweet pickles, fries | 19

Flatbread~ mozzarella, tomatoes, basil, prosciutto, hearty greens | 21

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



CONSUMING RAW OR UNDERCOOKED BEEF, PORK, LAMB, POULTRY, EGGS
AND SEAFOOD MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS.