



SMALL BITES



East Coast Oysters | 3/each • 34/dozen

Sourdough Boule~ house butter | 8

Caramelized Onion Hummus~ pistu, toasted poppy seeds, sesame seeds, almonds | 14

Street Corn Dip~ chili salt, lime, mayo, sour cream, cilantro, cotija, tortilla chips | 14

Buffalo Cauliflower~ crispy fried cauliflower, avocado ranch | 15

Artisan Cheese Board~ selection of local 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 | 2 • castelvetrano olives | 2 • honeycomb | 2

SMALL PLATES

French Onion Soup~ sourdough crouton, swiss, sherry, thyme | 13

Roasted Beets~ red and golden beets, citrus segments, pickled mustard seeds, crème fraîche, evoo | 15

Roasted Pork Belly~ jalapeño apple jelly, peanut butter | 17

Mussels~ smoked chorizo, pickled fennel, roasted pepper pan sauce | 18

Steak Tartar~ sirloin, dijon, capers, quail egg | 18

Mushroom Toast~ sourdough, taleggio, chanterelle mushrooms, chives | 19

Steak Toast~ sourdough, red onion marmalade, smokey blue cheese | 19

SALADS

Peewee Potato Salad~ tri colored potatoes, apples, arugula, pickled red onion, bacon dijon vinaigrette, truffled egg | 13

Caesar Salad~ romaine, burnt lemon, capers, anchovy crumb, parmesan, cured egg yolk | 15

Summer Salad~ arugula, roasted corn, summer fruit, honeybee goat cheese, raspberry vinaigrette | 15

“PASTAS”

Beef Pad Thai~ rice noodles, hoisin, bean sprouts, peanuts | 26

Vegetable Lasagna~ ricotta, mozzarella, spinach, mushrooms, butternut puree | 28

Vodka Rigatoni~ calabrian chili, herbs | 28

LARGE PLATES

Village Burger~ tomato jam, dijon mustard, grafton smoked maple, fries | 19

Beyond | 2 • GF Bun | 1 • Egg | 2 • Bacon | 3

Tofu Fried Rice~ spiced tofu, seasonal veggies, yum yum sauce | 26

Roasted Chicken~ watermelon chutney, gigante beans, broccoli rabe, curry sauce | 27

Pork Chop~ dill mashed potatoes, sautéed market greens, pineapple chutney | 35

Monkfish Osso Buco~ carrots, peas, mushrooms, truffle cider jus | 36

Shrimp Risotto~ peas, pistu, saffron corn broth | 38

Duck Framboise~ dill mashed potatoes, brussels sprouts | 42



STEAKS

10 oz Steak Frites~ fries, remoulade, peppercorn cognac cream | 38

14 oz New York Strip~ yukon gold potato gratin, bone marrow, bordelaise sauce | 48

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

