Small Bites

East Coast Oysters | 3/each • 34/dozen

Sourdough Boule~ house butter | 7

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

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

Beet Hummus~ rocket pesto, roasted red peppers, pita | 14

Green Olive Tapenade~ castelvetranos, charred jalapeño, herbs, whipped goat cheese, cherry tomatoes, pita | 14

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 • castelvetrano olives | 2 • honeycomb | 2

Small Plates

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

Arugula & Fennel Salad~ scotts' farms apples, candied walnuts, golden raisins, champagne vinaigrette | 14

Kale Salad~ roasted fingerling potatoes, red cabbage, curried chickpeas, pickled red onion, piave vecchio, dijon vinaigrette | 15

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

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

Large Plates

Quiche~ see server for daily preparation | 16

Apple Cobbler French Toast~ cinnamon gala apples, homemade crumb, mascarpone, pure maple | 17

Monte Cristo~ ham, swiss, apple shallot jam, powdered sugar, fries | 21

Crispy Chicken Sandwich~ remoulade, house slaw, hot and sweet pickles, fries | 21

Duck Benedict~ smoked duck pastrami, hollandaise, sourdough, breakfast potatoes | 22

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

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

Taco Bowl~ cajun spiced market fish, basmati rice, black bean corn salsa, avocado crema, tortilla strips | 25

Breakfast Sides

breakfast potatoes, fries, side salad, bacon | 5

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