



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

Warm Butter Poached Beets~ red beets, herbed mascarpone, frisée | 13

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

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

LARGE PLATES

Quiche~ see server for daily preparation | 16

Bananas Foster French Toast~ rum sauce, mascarpone, candied walnuts | 17

Turkish Eggs~ caramelized onion chickpea yogurt, herb oil, calabrian pepper oil, poached eggs, sourdough | 18

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

Duck Benedict~ smoked duck pastrami, hollandaise, sourdough, breakfast potatoes | 20

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

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

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



BREAKFAST SIDES

breakfast potatoes, fries, side salad, bacon | 5