

ALL DAY MENU

EGGS + MORE

Seasonal Fruit \$7
agave, lemon, olive oil

Seasonal Fruit + Yogurt \$9
labneh, buckwheat honey, mint

Chia Seed Pudding \$10
turmeric, greek yogurt, seasonal fruit, mint

Assorted Pastries (3) \$10
daily selection seasonal fruit danishes, scone, croissant

Oats + More \$9
steel cut oats, hudson valley apple, pepitas

Seasonal Vegetable Hash \$12
butternut squash, roasted red pepper, baby kale, shallot
+ poached egg \$3

Vegetable Omelet \$14
seared maitake mushroom, sweet peppers, petite beet greens, house-made hashbrown

The Classic \$16
two eggs your way, bacon, or chicken sausage, or roasted mushrooms, house-made hash brown, toast

House-Made Hash Brown \$7
yukon gold, Herbs

BREAKFAST SANDWICHES

The LOX \$15
herbed cream cheese, hudson valley gravlax, cucumber, heirloom tomato, shallot, capers, everything croissant, house-made hashbrown

Egg White & Cheese \$14
egg white, spinach pesto, emmentaler cheese, sun-dried tomato, crispy shallot, brioche, house-made hashbrown

Vegetable Egg & Cheese \$13
broccolini, roasted red pepper, scrambled egg, hummus, brioche, house-made hashbrown

Chicken Sausage Egg & Cheese \$12
chicken apple sausage, over medium eggs, calabrian goat cheese, brioche, house-made hashbrown

Bacon Egg & Cheese \$13
pork belly bacon, herbed scrambled eggs, cheddar cheese, brioche, house-made hashbrown

SOUPS

Honey Nut Squash \$9
pepita crumble, maple crème fraîche, sage oil

New England Chowder \$14
smoked oyster, yukon gold potato, house hot sauce

ANYTHING AT ALL

SALADS

Greens on Greens \$10
farmer's market greens, aged chèvre, banyuls, olive oil

Apple \$14
hudson valley apple, camembert, spiced walnut, anchovy vinaigrette

SANDWICHES

Roasted Rainbow Beet \$15
avocado, sprouts, marinated beets, baby kale, hummus

Tunisian Tuna \$16
harissa, preserved lemon aioli, soft boiled egg, olive oil, lemon, herbs

Tellicherry Peppercorn Turkey \$17
vidalia onion, avocado, red oak lettuce, apple, byblos aioli

Italian \$18
mortadella, genoa salami, provolone, giardiniera, olive tapenade, arugula, mayonnaise

Crispy Tempura Fish \$21
fresh cod, tartar, iceberg, pimento cheese

Spicy Fried BBQ Chicken \$17
red stripe bbq, apple slaw, pickled jalapeño

AAA Aged-Beef Burger \$21
caramelized onion, thick cut pepper bacon, american cheese, trinity sauce, pickled green tomato, fries

SNACKS

Marinated Olives \$6
pickled norwich farm vegetables

Crudité \$11
hummus, green goddess, harissa chutney

Sweet Potato Chips \$9
pimento cheese

Smoked Trout Fish Dip \$14
lemon, housemade nigella flatbread

Charcuterie \$15
chef's daily selection of cured meats and aged cheese
crostini, marinated olives, seasonal preserves
