

# 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

**Eggs a la Goldenrod** \$12  
smoked whitefish, herbed gravy

**The Classic** \$14  
two eggs your way, bacon, or chicken sausage, or roasted mushrooms,  
herbed potatoes, toast

**Hash Brown** \$7  
Yukon Gold, Herbs

## BREAKFAST SANDWICHES

**The LOX** \$15  
herbed cream cheese, hudson valley gravlax,  
cucumber, heirloom tomato, shallot, capers, everything croissant

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

**Vegetable Egg & Cheese** \$13  
broccolini, roasted red pepper, scrambled egg, hummus, brioche roll

**Chicken Sausage Egg & Cheese** \$12  
chicken apple sausage, over medium eggs, calabrian goat cheese,  
brioche roll

**Bacon Egg & Cheese** \$13  
pork belly bacon, herbed scrambled eggs, cheddar cheese,  
brioche roll

## SOUPS

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

**New England Chowder** \$14  
smoked oyster, red creamer potato, house hot sauce

# ANYTHING AT ALL

## SALADS \$10

**Greens on Greens** \$14  
farmer's market greens, aged chèvre, banyuls, olive oil

**Apple**  
hudson valley apple, camembert, spiced walnut, anchovy  
vinaigrette

## SANDWICHES \$15

**Roasted Rainbow Beet** \$16  
avocado, sprouts, marinated beets, baby kale, hummus

**Tunisian Tuna** \$17  
harissa, preserved lemon aioli, soft boiled egg, olive oil, lemon, herbs

**Tellecherry Peppercorn Turkey** \$18  
vidalia onion, avocado, red oak lettuce, apple, byblos aioli

**Italian** \$21  
mortadella, genoa salami, provolone, giardiniera, olive tapenade,  
arugula

**Crispy Tempura Fish** \$17  
fresh cod, tartar, iceberg, pimento cheese

**Spicy Fried BBQ Chicken** \$21  
red stripe bbq, apple slaw, pickled jalapeño

**AAA Aged-Beef Burger**  
caramelized onion, thick cut pepper bacon, american cheese, trinity  
sauce

## SNACKS \$6

**Marinated Olives** \$11  
pickled norwich farm vegetables

**Crudité** \$9  
hummus, green goddess, harissa chutney

**Sweet Potato Chips** \$14  
pimento cheese

**Smoked Trout Fish Dip** \$15  
lemon, housemade nigella flatbread

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