

## **BRUNCH, EGG DISHES & MORE (SERVED UNTIL 3 PM)**

*egg dishes made with organic eggs, served with roasted potatoes & baby greens*

omelette, mushrooms, swiss cheese, herbs 16

eggs benedict 16

smoked salmon, tomato, red onion, capers, toasted bagel, cream cheese 16

crab, avocado, multigrain toast, 2 eggs over easy, sriracha 19

pancake, banana or strawberries 14

grilled free range chicken sandwich, avocado, bacon, lettuce, tomato, herb mayo, on seven grain bread 16

cheeseburger, herb fries, lettuce, tomato, onion 18

## **APPETIZER, SOUPS & SALADS**

pasta e fagioli, borlotti beans, vegetables, tomato 12

stracciatella soup, chicken broth, eggs, parmesan cheese, kale 12

grass fed beef meatballs, tomato sauce, polenta 14

crispy squid, arrabbiata, or herb cornichon aioli 15

jumbo lump crab bruschetta, avocado, sriracha 18

organic baby greens, sherry shallot vinaigrette 12

caesar BLT, anchovy creamy dressing, bacon, olives, tomato, croutons 14

organic lacinato kale salad, Tuscan pecorino, currants, pine nuts 14

## **PIZZA**

**MARGHERITA** mozzarella, tomato, oregano, basil 16

**CAPRINA** fig-rosemary spread, goat cheese, pear, arugula, truffle oil 18

**PARMA** prosciutto, arugula, tomato, mozzarella 18

**PANUOZZO** sausage, tomato, hot pepper, mozzarella 17

*open 7 days, serving brunch Saturday & Sunday. Please inquire about our barn site next door for your private event.*

*We cater small intimate dinners to large affairs; we will be happy to give you a tour.*

*We also do large off premise catering for any occasion*

## **PASTA & RISOTTO**

*gluten free and whole wheat available*

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 21

rigatoni, sausage, peas, cream, spicy tomato 22

fusilli Bolognese, ricotta, olive oil 22

linguine, shrimp, garlic, jalapeno, tomato, olive oil 25

cavatelli, lobster, mushrooms, lemon zest 27

risotto, wild mushrooms 27

## **MAIN DISHES**

slowly baked salmon, potato puree, Brussels sprouts, black truffle vinaigrette 29

slow roasted halibut, spring vegetables, herb vinaigrette 31

classic chicken parm, linguine, tomato, basil 26

braised lamb, Moroccan cous cous 32

grass fed aged rib eye steak (14 oz), rosemary fries, herb-cornichon aioli 34

organic brown rice bowl, roasted spring vegetables 21

add chicken 7   salmon 9   shrimp 8

## **SIDES 8**

white beans, herbs, olive oil

rosemary fries, herb aioli

roasted spring vegetables

broccoli rabe, garlic, olive oil

mixed wild mushrooms, polenta, parsley

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