

MOTHER'S DAY MENU

EGGS, BRUNCH & MORE (SERVED UNTIL 3 PM)

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

omelette, mushrooms, mozzarella, herbs 16

eggs benedict 16

Catsmo lox, tomato, red onion, capers, toasted bagel, cream cheese 18

avocado, mixed grain bread, 2 eggs over easy, sriracha 16

Belgian waffle, mixed berries 16

grilled chicken sandwich, avocado, bacon, lettuce, tomato, herb mayo, seven grain bread 17

cheeseburger, herb fries, lettuce, tomato, onion 18

APPETIZERS, SOUPS & SALADS

thai coconut chicken soup, red curry, jasmine rice, shiitake, cilantro, scallion 13

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

grass fed beef meatballs, tomato sauce, polenta 15

crispy squid, arrabbiata or herb cornichon aioli 16

jumbo lump crab cake, spring vegetable slaw 19

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 15

avocado, mozzarella, prosciutto, baby greens 15

PIZZA *gluten free available 3*

MARGHERITA mozzarella, tomato, oregano, basil 17

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

PARMA prosciutto, arugula, tomato, mozzarella 18

PANUOZZO sausage, tomato, hot pepper, mozzarella 18

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 offer large off premise catering for any occasion.

PASTA & RISOTTO *gluten free available +3*

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 22

rigatoni, sausage, peas, cream, spicy tomato 23

fusilli Bolognese, ricotta, olive oil 23

linguine, shrimp, garlic, jalapeno, tomato, olive oil 26

fettuccine, lobster, shrimp, sea scallops, jalapeno, tomato 29

risotto, spring vegetables 27

MAIN DISHES

slowly roasted salmon, potato puree, snap peas, black truffle vinaigrette 29

Norwegian halibut, quinoa, spring vegetables, herb vinaigrette 33

classic chicken parm, linguine, tomato, basil 27

pork scallopini, mushrooms, polenta, broccoli rabe 27

prime rib, mashed potatoes, asparagus, au jus 37

quinoa bowl, spring vegetables 21

add chicken 8 salmon 11 shrimp 9

SIDES 8

rosemary fries, herb aioli

roasted spring vegetables

grilled asparagus, aged balsamic, sea salt

broccoli, garlic, olive oil, aged balsamic

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