

SNACKS & APPS

TOMATO SOUP 5 | 8 v+

Creamy Tomato Soup, grilled cheese crouton, really good olive oil, herbs

CHEESEBALL 14 v

Wisconsin burrata, green goddess pesto, toasted almonds, an assortment of shaved spring radish, balsamic & grilled bread

CHIPS & CAVIAR 13

Kettle chips, Vermont french onion crème fraîche, salmon roe, chive

DEVEILED EGGS 13

smoked cheddar, horseradish, chives, & roe

FRIED GREEN TOMATO CHIPS 7 v+

slightly pickled & thinly shaved, & lightly breaded with comeback sauce

ANTS ON A LOG 11

chicken liver mousse, celery hearts, brandied cherries, gastrique

GRILLED RAINBOW CARROTS 16 V+

roasted & grilled rainbow carrots tossed with maple harrisa over white bean hummus, & fresh cilantro, dukkah, & really good olive oil

HIDDEN VALLEY ASPARAGUS 13 V

better than hidden valley, house-made ranch whip, grilled asparagus spears, 90's style bacon bits, chopped dill

SPRING MUSSELS 21

Pemaquid Mussels steamed in a light white wine lobster sauce with peas, fava beans, fennel & spring onion with grilled baguette

DUCK WINGS 17

Confit duck drumettes, blood orange glaze, minted feta spread, & slivered almond crumble

GNOCCHI MAC & CHEESE 18 V (bacon +5, spring peas +3)

truffle gnocchi, mornay, truffle peelings, lemon herb breadcrumb

CHARCUTERIE 25

Brooklyn Cured "Manhattan" salami, Fra'Mani Mortadella, Nueske Smoked Duck Breast, Birchrun Blue, Prairie Breeze Cheddar, bread & accoutrements

TINNED FISH 17

Pacific Northwest sardines, bread, crackers & accouterments

OYSTERS 20 | 36

1/2 dozen or dozen -mignonette, creme fraiche, salmon roe, lemon

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



LET US
COOK
FOR YOU

\$75.00 PER PERSON

SALADS

add chicken +6

add shrimp +9

CAESAR 15

Romaine hearts, arcadia greens, grilled broccolini, & fennel, Olive oil bread crumb, parmesan, cured egg yolk, boquerones

SPRING WEDGE 17

Split romaine, green goddess dressing, birchrun blue, lardons, avocado, pickled shallot, pomegranate, cheddar puffed grains

BIG SALAD 15 V+

baby spinach, arcadia greens, fresh & dried strawberry, spring radish, red cabbage, fennel, & toasted almonds in a lemon poppy vinaigrette

PLATES

SHRIMP SC-RAMP-I 34

Gulf shrimp & local ramps tossed with fresh tagliolini pasta in a white wine butter sauce, herbed breadcrumbs

CHICKEN A LA KING 28

Organic Amish airline chicken breast, long grain black rice, white wine gravy, spring peas, wild mushrooms, & carrots

PORCHETTA SKEWERS 28

White Marble Farm's pork loin, porchetta rub, chicharrone crumble, broccoli de cicco, fregola sarda, gremolata

MEMPHIS BBQ SALMON 37

7oz dry rubbed grilled salmon steak, Tennessee bbq baked beans, grilled asparagus, & chow chow relish

ARTICHOKE CAKE 23 V+

Seared a la plancha, over spring hash, red cabbage slaw, pickled sunchoke & warm turmeric aioli

STEAK PRIMAVERA 40

8oz hanger steak, peas, ramps, fava beans, asparagus, & spring onion, with white wine and smokey mustard sauce

THE BURGER 21

Rineer Farms 6oz Organic Grass Fed Beef, Hand Made Prairie Breeze Cheddar, balsamic bacon jam, pickled shallot, brown butter brioche

WORLDS BEST HOT DOG 17

Snake River Wagyu Beef, housemade sweet heat mustard, pickled celery, pickled shallot, split top brioche

V item is or can be Vegetarian / V+ item is or can be Vegan

3% transaction fee
applied to all
credit card payments

20% gratuity added to parties of 5 or more



BRUNCH SPRING '23

SERVED SATURDAYS & SUNDAYS 10AM - 3PM

EGGS AND SUCH

****sub tofu scramble / tempeh bacon*

SNACKS & SIDES

JUMBO BISCUIT 7 V

jumbo house made buttermilk biscuit
Rineer Family Farm's jam, & butter

TABLE DOLLARS 8 V

mini pancakes stacked high with butter and syrup

GRANOLA BOWL 12 V

mini pancakes stacked high with butter and syrup

LOX BOARD 18 V

Canterbury Smoked Salmon, cream cheese, capers,
pickled shallot, pickled beets, sliced avocado,
hollandaise, toasted everything bagel

SIDE BREAKFAST MEAT 6 V

bacon, pork sausage, turkey sausage, tempeh bacon

BAGEL & CREAM CHEESE 4 V

toasted everything bagel with cream cheese & butter

POTATO SIDE 6 V+

homefried potatoes or shoestring fries

SIDE SALAD 6 V+

mixed green with balsamic dressing

OREO PANCAKES 14

carnival treat brought to brunch! crushed Oreo
stuffed buttermilk pancakes, cookies and cream
glaze

TWO EGG BREAKFAST 14*

two Rineer Family Farm's eggs prepared your
way, homefries, breakfast meat & toast

PULLED PORK BENEDICT 17

nueske thick cut bacon, poached eggs,
hollandaise, bbq, english muffin, homefries

VEGAN BENNY 17 V+

artichoke cake, tofu scramble, vegan
hollandaise on toasted english muffin

BREAKFAST TACOS 16 V+*

Nueske bacon & cheddar scramble, chipotle
crema, avocado, shallot, lime

BRUNCH NACHOS 16

house fried chips, cheese sauce, bacon crumbles,
scrambled eggs, and house salsa verde

THE BRUNCH BURGER 21

Rineer Farms Beef, Prairie Breeze Cheddar,
bacon, fried egg, brown butter brioche

EGGS BENEDICT 16

fra'mani mortadella, poached eggs,
hollandaise, english muffin, homefries

LOX BENEDICT 17 V

smoked lox, poached eggs, hollandaise, english
muffin, homefries (sub carrot lox)

FILET & EGGS OSCAR 35

8oz filet, sauteed crab, hollandaise,
two eggs, homefries, toast

SPRING HASH 15 V+*

asparagus, peas, homefried potatoes, sausage,
cheddar cheese, sunny eggs and toast

HANGOVER MAC 17

Rigatoni pasta toassed in a mornay sauce, with
crumbled bacon, sausage, topped with an egg your
way

SWEET TREATS

PRETTY TOAST 14

cinnamon and sugar coated french toast,
cream cheese drizzle, maple syrup, seasonal
compote

BIG A** PANCAKE 12 V

chocolate chip & banana plate size pancake
with syrup and whipped butter

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CHEESEBALL 14 v

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CHIPS & CAVIAR 13

Kettle chips, Vermont french onion crème fraîche, salmon roe, chive

DEVILED EGGS 13

smoked cheddar, horseradish, chives, & roe

FRIED GREEN TOMATO CHIPS 7 v+

slightly pickled, thinly shaved, & lightly breaded, comeback sauce

ANTS ON A LOG 11

chicken liver mousse, celery hearts, brandied cherries, gastrique

GRILLED RAINBOW CARROTS 16 V+

roasted & grilled rainbow carrots tossed with maple harissa over white bean hummus, & fresh cilantro, dukkah, & really good olive oil

CHARM CITY BRUSSELS SPROUTS 13 V+

Old Bay seasoned, sauteed crab, smoked peanut, lemon

SPRING MUSSELS 21

Pemaquid Mussels steamed in a light white wine lobster sauce with peas, fava beans, fennel & spring onion with grilled baguette

DUCK WINGS 17

Confit duck drumettes, blood orange glaze, minted feta spread, & slivered almond crumble

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TINNED FISH 17

Pacific Northwest sardines, bread, crackers & accouterments

OYSTERS 20 | 36

1/2 dozen or dozen -mignonette, creme fraiche, salmon roe, lemon



lunch spring '23

THE BURGER 21

Rineer Farms 6oz Organic Grass Fed Beef, Hand Made Prairie Breeze Cheddar, balsamic bacon jam, pickled shallot, brown butter brioche

GRILLED CHEESE & SOUP 16 V

Cooper Sharp, Prairie Breeze Cheddar, griddled sourdough, tomato soup (bacon/tempeh +5)

STEAKHOUSE GRILL 20

Grilled Hanger Steak, birchrun blue cheese, baby spinach, bloomin' sauce

BECCA 16

Nueski bacon, egg, cheddar cheese, avocado on brioche

SHRIMP PO'BOY 18

New Orleans style cajun grilled shrimp, shreduce, fried green tomato, and comeback sauce

MORTADELLA MELT 18

Griddled Fra'Mani mortadella, good 'ol american cheese, shreduce, sweet heat mustard, & pickles on grilled sourdough

WORLDS BEST HOT DOG 17

Snake River Wagyu Beef, housemade sweet heat mustard, pickled celery, pickled shallot, split top brioche

PULLED PORK BBQ 16

beer braised pulled pork, sticky bbq sauce & pickled shallot on brioche

ARTICHOKE CAKE SANDO 17 V+

Artichoke cake grilled a la plancha, turmeric aioli, shreduce, on a grilled bun

GREEN GODDESS CHICKEN 16

Grilled chicken tossed with green goddess dressing on a bed of baby spinach, with avocado on brioche

SMOKED SALMON BLT 19

Nova lox, green goddess, shreduce, pickled green tomato, and Nueske bacon on grilled sourdough

SALADS & TOASTS add chicken +6

CAESAR 15

Romaine hearts, arcadia greens, grilled broccolini, & fennel, Olive oil bread crumb, parmesan, cured egg yolk, boquerones

SPRING WEDGE 17

Split romaine, green goddess dressing, birchrun blue, lardons, avocado, pickled shallot, pomegranate, cheddar puffed grains

BIG SALAD 15 V+

baby spinach, arcadia greens, fresh & dried strawberry, spring radish, red cabbage, fennel, & toasted almonds in a lemon poppy vinaigrette

AVOCADO TOAST 16 V+

Smashed avocado, fried egg, pickled shallot, spring radish, everything bagel crunch

EGG TOAST 15 V

cheddar horseradish egg salad with bacon & radish

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Autumn Road

VINEYARD. WINERY. ENOTECA.

SOLE 18

A refreshing semi-dry white wine with a touch of effervescence. Made from the Vidal Blanc grape. Stainless steel fermented and aged.

PINOT GRIGIO 21

Crisp white wine with fruit and floral aromas. Fermented and aged in stainless steel tanks to preserve the natural expression of the fruit.

DRY ROSE 21

Dry Provencal style rosé. Light, pink and ripe with the soft fragrance of tangerine, citrus and strawberries.

GOOD KARMA 19

The wine that started it all. A light, dry blend of red wine. Bright, easy drinking red with subtle raspberry and cherry

BEVERAGES

SAN PELLEGRINO SPARKLING WATER 1L 6

SOFT DRINKS 2

COKE, DIET COKE, SPRITE

FRESH BREWED ICED TEA 3

ASSORTED JUICES

ORANGE, PINEAPPLE, CRANBERRY

DESSERTS

SPRING CARROT CAKE 12 V

cream cheese frosted carrot cake with vanilla bean ice cream with candied carrot ribbons & walnuts

HAPPY ENDING FOR TWO 15 V

vanilla bean ice cream, house dark chocolate magic shell, maldon sea salt, bananas, brandied cherries, whipped cream and a cherry on top

ALL AMERICAN APPLE PIE 9 V

baked in house, apple cinnamon filling, turbinado sugar crusted, salted caramel, vanilla bean ice cream, and a snowfall of prairie breeze cheddar

BRIE BRULEE 14 V

Marin French Cheese Company breakfast brie, seasonal compote, apple & Carr's entertainment crackers

"MONKEY BREAD" PUDDING 12 V+

warm soft pretzel pieces, cinnamon, sugar, vanilla d'oat-nut glaze, chocolate jimmies

AFTER DINNER OFFERINGS

DRIP COFFEE 3

vegan oat milk available

DECAF COFFEE 3

LAVAZZA ESPRESSO 3.50

CAPPUCINO 5.50

LATTE 5.50

ASSORTED HOT TEA 3



COOL KIDS MENU

HAMBURGER 12
RINEER FARMS BEEF, BRIOCHE BUN & SHOESTRING FRIES

CHEESEBURGER 14
RINEER FARMS BEEF, AMERICAN CHEESE, BRIOCHE BUN WITH SHOESTRING FRIES

CHICKEN TENDIES 11
HAND BREADED CHICKEN TENDERLOINS WITH SHOE STRING FRIES

BUTTERED NOODLES 9
RIGATONI PASTA, BUTTER, SALT, & PARMESAN

MAC AND CHEESE 9
RIGATONI NOODLES, CHEDDAR CHEESE SAUCE

SALISBURY STEAK 15
POTATO HASH, CARROTS, WILD MUSHROOMS, DEMI GLACE

COOL KIDS BRUNCH MENU

saturdays and sundays 10-3

ONE EGG 8
ONE EGG ANY STYLE, BACON, ROSEMARY HOME FRIES & TOAST

PANCAKES 7
WARM MAPLE SYRUP

CHOCOLATE CHIP PANCAKES 10
SEMI SWEET BELGIUM CHOCOLATE CHUNKS

FRENCH TOAST 8
EGG CUSTARD FRENCH BREAD, CINNAMON SUGAR, MAPLE SYRUP

EGG SANDWICH 9
SCRAMBLED EGG AND CHEESE ON BRIOCHE, WITH BACON

BAGEL WITH CREAM CHEESE 4



DESSERTS

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cream cheese frosted carrot cake with vanilla bean ice cream with candied carrot ribbons & walnuts

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vegan oat milk available

DRIP COFFEE 3

DECAF COFFEE 3

LAVAZZA ESPRESSO 3.50

CAPPUCINO 5.50

LATTE 5.50

ASSORTED HOT TEA 3