

- Appetizers -

STUFFED MUSHROOMS · 13

Crimini Mushrooms, Chevre, Bolognese, Baguette

OLIVE-ARTICHOKE TAPANADE · 8

Grilled Pita Bread, Marinated Cucumber

BACON-BLEU CHEESE BRUSCHETTA · 9

Bacon Marmalade, Pickled Grapes, Bleu Cheese, Red Wine Reduction

GRILLED GOLDEN GREEK CHEESE · 11

Persimmon Chutney, Balsamice Reduction, Organic Greens, Baguette

FRIED CASTRELVETRANO OLIVES · 7

Stuffed with Mozzarella

ARTISANAL CHEESE PLATE · 17

Accoutrements, Grilled Baguette

PORK BELLY FRIES · 9

Pork Belly, Grilled Serranos, Garlic, Rosemary, Gorgonzola Dressing

KENNEBEC ROSEMARY FRIES (V) · 5

Garlic, Rosemary, Horseradish Fry Sauce

➤ Lunch Specials ➔

LUNCH WINE - HALF PRICE HALF GLASS

DAILY LUNCH SPECIAL · 7

Lentil or Seasonal Scratch Soup and House Salad

- Soups & Greens -

LENTIL SOUP (V) · 3 / 7

Kale Gremolata, Grilled Baguette

HABANERO FRIED CHICKEN SALAD · 15

Spring Mix, Peppers, Oven Roasted Tomatoes, Pickled Onions, Gorgonzola Dressing

BRUSSEL SPROUT SALAD · 10

Kale, Pickled Grapes, Dried Apricots, Farro, Lemon, Cider Vinaigrette, Parmigiano-Reggiano, Pumpkin Seeds
+ Salmon · 8 | Chicken · 6

SEASONAL SCRATCH SOUP · 4 / 8

Grilled Baguette

HOLIDAY GREENS · 11

Poached Pear, Pomegranate, Chevre, Spiced Pecans, Spinach, Honey-Poppyseed Vinaigrette

GRILLED CAESAR SALAD · 10

Hard Boiled Egg, Parmesan, Bread Crumbs
+ Salmon · 8 | Chicken · 6

ROASTED CAULIFLOWER, GRILLED KALE & EGGS · 11

Local Eggs, Crispy Prosciutto, Fried Capers, Caesar Dressing

DRESSINGS

Cider Vinaigrette (V), Caesar Dressing, Honey-Poppyseed Vinaigrette, White Cheddar Buttermilk Dressing, Gorgonzola Dressing

DRESSINGS ARE ALL (X)

 GLUTEN-FREE

 VEGAN

 DAIRY-FREE

- Many of our menu items can be modified to accommodate dietary restrictions, please ask your server. -

* Consuming raw or undercooked food increases the risk of food borne illness.