



BRUNCH

FARMER'S SPECIAL 15

Chef's choice of a full-belly breakfast.

SMOKED SALMON ON RYE 12

Beet and dill cream cheese, hard-boiled egg, fried capers.
Served with cucumber ribbon salad in sun-dried tomato vinaigrette.

FRENCH TOAST 12

Brioche bread, wild blueberry and lemon sauce, brown sugar whipped cream, maple syrup.

CAST IRON HASH-BROWN CASSEROLE 12

Potato hash browns, sausage, bacon, cremini mushroom, smoked cheddar, garlic cream sauce, topped with fried egg, arugula and maple syrup.

FRITTATA 12

Spinach, bacon, cremini mushroom gruyère cheese, finished with tomato relish.
Served with whole-wheat oat toast.

BELGIAN WAFFLES 14

2 waffles, brown sugar whipped cream, maple syrup.
Served with side of lemon curd, strawberry sauce and stewed apples.

EGGS BENEDICT 17

Featured protein, 2 poached eggs on brioche, hollandaise sauce.
Served with avocado, cucumber ribbon salad and truffle fries.

BARN BURGER 19

Caramelized onions, blue cheese, cremini mushrooms, brioche bun.
Salad or frites.

BALSAMIC CHICKEN SANDWICH 20

Grilled chicken, prosciutto, brie, apricot-thyme jam, arugula, whole wheat oat bread.
Salad or frites.

MAC 'N' CHORIZO 16

Gluten free pasta, chorizo, shiitake mushrooms, sharp cheddar.

FISH 'N' CHIPS 19

7oz cod filet, beer batter, house slaw, tartar sauce, frites.

SIDES

2 SIDE EGGS 3

Done your way.

SIDE TOAST 3

Rye or whole wheat oat.

SIDE HOLLANDAISE 2.50



= Gluten Free

START

SOUP OF THE DAY 10
YOUR SERVER CAN FILL YOU IN!

AHI TUNA SALAD 18
GREENS . LEMONGRASS . GINGER . SESAME

CARPACCIO 16
BEEF . ESPRESSO . OLIVE . TRUFFLE
LEMON . ARUGULA . PECORINO . CRUSTINI

MUSSELS 17
A NEW SAUCE EACH WEEK

CHARCUTERIE 28
HOUSE CURED MEATS . CHEESES
PRESERVES . PICKLED

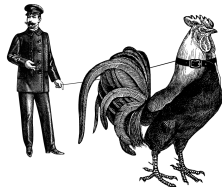
TRUFFLE FRITES 10
PECORINO . LEMON TRUFFLE AIOLI

GOAT CHEESE 13
SUN-DRIED TOMATO . OLIVES . RED ONION
BAGETTE . SERVES HOT

RIBLETS 18
HONEY GARLIC . FRIED ONIONS . KOREAN CUT

CORNBREAD WAFFLE 13
CHEDDAR . JALAPENO . PANCETTA . TOMATO
AVACADO . MAPLE . SMOKED TOMATO AIOLI

OYSTERS 6/18 12/36
AVAILABLE FRIDAYS AND SATURDAYS



WE WILL ALWAYS DO OUR BEST TO ACCOMMODATE ANY
DIETARY OR PERSONAL NEEDS IN REGARDS TO EACH
DISH. PLEASE FEEL FREE TO ASK BUT WE ARE
LIMITED TO OUR PRODUCE IN HOUSE & ON THE MENU

PORK & BEANS 19
PORK BELLY . MAPLE . BALSALMIC
BARLEY & BEANS CASSOULET

HonsBERGER 19
CAMELIZED ONION . BLUE CHEESE . CREMINI
EGG BUN . SALAD OR FRITES

BALSALMIC CHICKEN 19
SANDWICH
PROSCIUTTO . BRIE . APRICOT . ARUGULA
WHEAT OAT TOAST . SALAD OR FRITES

MAC 'N' CHORIZO 16
GLUTEN FREE . SHIITAKE . CHEDDAR . CREAM
CHORIZO

SMOKED RISOTTO 24
CHICKEN SUPREME . TOMATO . SMOKED
VEGETABLE STOCK . PECORINO . GLUTEN FREE/
VEGAN OPPTIONAL

COD AU GRATIN 18
BAKED . CHEDDAR . GRUYERE . BECHAMEL
GARLIC . HURBS . SLAW . SM FRITES

FRIED CHICKEN 20
SMASHED GARLIC POTATO . BUTTERMILK .
WINTER VEGETABLES . PINK PEPPERCORN .
HONEY MUSTARD

GNOCCHI 22
HOUSE POTATO GNOCCHI . VEAL . PORK . BEEF
. TOMATO . PECORINO

STEAK & FRITES 25
8 OZ . WINTER VEGETABLE . FRITES . DIJON
AIOLI . BUTTER

END

RICOTTA CAKE 10
LEMON . BLUEBERRY . CURD . MERINGUE

CREPE 10
TODAYS TOPPING ARE..