



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



IN THE MOMENT

An ever-changing menu is both fun and exciting. Your server will share with you our features for today so that you and our chefs can live a little more in the moment. While supplies last.

SALAD 16

SHAREABLE 16

MAIN EVENT Market Price

DESSERT 10

IN THE BEGINNING

SOUP OF THE DAY 10

Chef's in-house concept.

LEMONGRASS CRUSTED AHI TUNA 18 

Baby mixed greens with red pepper, pickled ginger, dressed with a lime, ginger vinaigrette.

BEEF CARPACCIO SALAD 19

Beef tenderloin with arugula, heirloom cherry tomatoes, pecorino, truffle oil, black olive dust.

PEI MUSSELS 17

Ask your server for featured mussels.

OYSTERS 6/18 12/36

With accoutrements. Available Fridays and Saturdays.

CELLAR CHARCUTERIE 28

Selection of cured meats, cheeses, preserves, in-house pickles.

TRUFFLED PECORINO FRITES 10

Lemon aioli.

WARM GOAT CHEESE DIP 13

Sun-dried tomato, kalamata olives, sautéed red onion, served with warm baguette.

CHEESE ARANCINI 16

Marinara base, bocconcini, pecorino, basil.

HONEY GARLIC RIBLETS 18

Beef riblets, fried garlic, onion rings, sesame seeds.

MINI CORNBREAD WAFFLES 13

Cheddar, jalapeño waffles, pancetta, heirloom cherry tomatoes, avocado, maple syrup, smoked tomato aioli.

CRAB CAKES 15

Dungeness crab meat, dill aioli, house slaw.

MAIN EVENT

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.

SMOKED MUSHROOM & CHICKEN RISOTTO 24

Porcini mushrooms, tomato, smoked broth, herbs, pecorino.
Vegan / gluten free 18  

FISH 'N' CHIPS 19

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

BUTTERMILK FRIED CHICKEN 20

Chicken breast, smashed potatoes, seasonal vegetables, honey mustard drizzle.

GNOCCHI BOLOGNESE 22

House-made gnocchi, minced veal, pork and beef, marinara, pecorino cheese.

STEAK FRITES 25

8oz New York striploin, seasonal vegetables, frites.

IN CONCLUSION

TORCHED LEMON RICOTTA CAKE 10

Lemon and wild blueberries cake, lemon curd, toasted meringue.

ESPRESSO MASCARPONE CREPES 12

Hazelnut drizzle.



= Gluten Free



= Vegan

