

APPETIZERS

OYSTERS ON THE HALF SHELL | 22

fresh horseradish, mignonette, lemon

suggested pairing: 2021 Clone 49 Riesling

GREEN CROFT BEET & BURRATA SALAD | 20

Tanto Latte burrata, toasted pistachios, mint vinaigrette

suggested pairing: 2020 Stewart Family Reserve Chardonnay

OCTOPUS CARPACCIO | 18

chimichurri, paprika vinaigrette, olives, crispy shallot

suggested pairing: 2021 Clone 220 Chenin Blanc

FARMERS' GREENS | 15

apple, squash, pumpkin seeds, parmesan

suggested pairing: 2020 Chardonnay

DAILY FEATURE SOUP | 12

seasonally inspired

daily pairings

ARTISAN CHARCUTERIE | 26

cured meats, house made terrine, pickles, olives

ARTISAN CHEESE PLATE | 3 FOR 26 | 4 FOR 34

quince preserve, spiced nuts

SIDES

Roasted Farm Potatoes | 9

Hollandaise | 4

Add an Egg | 3

Meat Master Breakfast Sausage | 6

Thick Cut Bacon | 6

Sauteed Mushrooms | 12

Truffle & Parmesan Fries | 10

Warm Marinated Olives | 11

House Made Sourdough | 3



The consumption of RAW oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacterial or viral contamination.

Please note, an automatic gratuity of 18% will be added to the bill on groups 8 of or more

BRUNCH MAINS

BREAKFAST PASTRY BOARD | 16

freshly baked in house selection, house preserves, whipped salted butter

suggested pairing: Fitzpatrick Brut

STUFFED BRIOCHE FRENCH TOAST | 18

brandied summer peaches & lemon ricotta, maple syrup, Crème Chantilly

suggested pairing: 2020 Stewart Family Reserve Chardonnay

WILD MUSHROOM BRUSCHETTA | 22

local mushrooms, brie cheese, two poached eggs, sourdough, herb salad

suggested pairing: 2020 Stewart Family Reserve Pinot Noir

EGGS BENEDICT | 24

Kassler ham, house made English muffin, breakfast potatoes, whipped hollandaise, green salad

suggested pairing: 2021 Clone 220 Chenin Blanc

WINE COUNTRY BREAKFAST | 24

thick cut bacon, Meat Master sausage, sunny side eggs, breakfast potatoes, Uearthed Farm baked beans

suggested pairing: 2021 Pinot Noir

CROQUE MADAME | 22

Kassler ham, Gruyère cheese, fried egg, sourdough, sauce Mornay, French fries

suggested pairing: 2021 Rosé

LIEGE WAFFLES & CONFIT CHICKEN | 24

poached eggs, crispy skin, chicken gravy

suggested pairing: 2020 Chardonnay

BREAKFAST SKILLET | 24

chorizo, corn, avocado, poached eggs, pickled onion, patatas bravas, crème fraiche, pico de gallo

suggested pairing: 2021 Orchard Block Gewürztraminer

LIEGE WAFFLE | 5

ADD TOPPING | 2

dark chocolate sauce, fruit preserve, maple syrup, caramel