

Lunch

Salads

Fava Bean & Escarole
*Saucisson, Olive, Egg
Sheep's Cheese, Mint
Garlic Breadcrumbs
Anchovy Vinaigrette*
14

Wood Roasted Cauliflower & Arugula
*Honey Date, Almond
Red Kale, Goat
Cheese, Red Onion
Crisp Quinoa
Sherry Vinaigrette*
15

Tuna Nicoise
*Pee Wee Potato
Haricot Vert, Egg
Olive, Fresno Chili
Hazelnut Vinaigrette*
18

Grilled Shrimp & Tomato
*Avocado, Scallion
Herb Lime Vinaigrette*
18

Roasted Chicken & Watercress
*Fennel, Pistachio
Fried Shallot, Red
Onion, Cilantro
Fresno Chili, Shallot
Pistachio Vinaigrette*
16

Sandwiches

Croque Madame
*Country Ham
Comté Cheese
Sauce Mornay
Egg*
13

Fish Fry
*Gribiche
Coriander-
Carrot Salad
Pickled Chili*
13

Tomato & Bacon Tartine
*Grilled Bacon
Heirloom Tomato
Avocado
Tomato Bacon Jam*
15

Roasted Pork Loin
*Caper
Arugula
Fennel Pollen
Jus*
13

Beef Brisket Dip
*Housemade Pickle
Aioli
Caramelized Onion
Jus*
14

Entrees

Wood Grilled Salmon
*Couscous
Wild Rice
Arugula
Fried Shallot
Garlic-Herb Vinaigrette*
15

Wood Roasted Lamb Shoulder
*Warm Lentil Salad
Cherry Tomato
Crème Fraiche
Fried Shallot
Garlic-Herb Vinaigrette*
19

Wood Grilled Bavette Steak
*Farro
Spinach
Tomato
Coriander-Garlic
Vinaigrette*
20

Pan Roasted Chicken
*Fried Potato Salad
Fennel
Caper
Dill
Herb Vinaigrette*
21

Sides

Fried Potato Wedges
6

Crudite with Lentil Dip
8

Greens Salad
5
Kale & Asian Pear Salad
7

Dessert & DRINKS

DRINKS

Garden Mojito
Mocktail
Cucumber
Lime
Mint
English Peas
Nasturtium
7

Hop Lemonade
Mounthood hops
Lemon
Vanilla
5

Spicy Pepper
Lemonade
Yellow Pepper
Lemon
Hot Pepper
6

Bitter Spritz
Aperol
Stiegl Radler
9

Elderflower Wine
Cooler
Elderflower Cordial
White Wine
Cucumber
Mint
13

Sfts

Coca-Cola
Diet Coke
Sprite
Ginger Ale
Lemonade
Ice Tea
3

Boylan's Birch Beer
3.50

Fever Tree Ginger Beer
4.50

Dessert

Apple Crumble
Walnut Ice Cream
8

Lemon
& Blueberry Tart
Sweet Cream
8

Chocolate Mousse Pie
8

Coffee & Tea

Four Barrel Coffee
'Lovo' Nicaragua
3.50

Breakfast
Earl Grey
Green Tea
Chamomile
Spearmint
3