## starters

butternut squash soup gala apples, spiced pumpkin seeds & crushed amaretti cookies	10	davon crest blend local salad greens tossed with petite herbs & citrus vinaigrette	8
bibb lettuce "wedge" buttermilk blue, smoked bacon, dried cherry tomatoes & 3 onions	9	shaved local fennel salad winter citrus segments, caper berries & path valley baby beets 	10
sheep's milk yogurt seasonal & dried fruits, granola & honey	5	atlantic fritto misto oyster, mussels, rock shrimp, catfish, lemon & olives	14

## weekend brunch

3 farm eggs cooked any style with potato latke, choice of pork & toast	9
3 egg omelette wilted spinach & virginia goat cheese with choice of pork & toast	12
eggs benedict shaved virginia ham, toasted brioche & sauce bernaise	11
breakfast sandwich 2 eggs, maple sausage & cheddar on a sweet potato biscuit	11
ricotta pancakes caramelized apples, choice of pork & warm amish maple syrup	10
rock shrimp po-boy oven dried cherry tomato, bibb lettuce & spicy remoulade	12
chef's burger pinot noir onions, buttermilk blue cheese & smoked bacon	12
roasted portobello arugula pesto, toasted ciabatta & imported goat cheese	10
"coq au vin" red wine braised chicken legs with vegetables & crispy semolina	15
hanger steak* porcini dusted fries, baby greens & house made steak sauce	14
garganelli pasta herb roasted mushrooms, mascarpone cream & garlic breadcrumb	13

PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY RESTRICTIONS OR ALLERGIES

\*SOME ITEMS MAY CONTAIN RAW INGREDIENTS. IN ADDITION, ITEMS ON THIS MENU ARE COOKED TO ORDER.

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY

INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.