

SUMMER LUNCH MENU



AVAILABLE 11 AM - 3 PM

STARTERS

Cream of Crab Soup - \$13
local fresh cream, lump crab,
dry sherry, local bread

French Onion Soup - \$11
gruyère, provolone, baguette crouton

Chef Inspired Arancini - \$12

Lobster Mac + Cheese - \$15
house cheese blend, panko crust

Whipped Feta - \$14
marinated olives, hot honey, grilled flatbread

FROM THE GARDEN

Ⓞ Mediterranean - \$10
Third Way Farm mixed greens, roasted red
peppers, red onions, artichokes, goat cheese,
cucumber, olives, balsamic vinaigrette

Ⓞ ∞ Golden Beets - \$11
Third Way Farm mixed greens,
crumbled goat cheese, grapes,
candied walnuts,
honey lemon poppy seed vinaigrette

Ⓞ Ultimate Chopped - \$14
mozzarella, soppressata, tomatoes, romaine,
parmesan, confit red onion vinaigrette

Blackened Chicken Caesar - \$16
chopped romaine, brioche crumble, fried capers

Add-Ons

blackened chicken-\$8 grilled filet-\$12
grilled shrimp-\$10 blackened tuna-\$10
seared salmon-\$11

SUMMER BOWL

Rice bowl - \$17
coconut rice, zucchini noodles, roasted corn, pickled
jalapeno relish, avocado crema, Tajin, queso fresco

Add-Ons

blackened chicken-\$8 grilled filet-\$12
grilled shrimp-\$10 blackened tuna-\$10
seared salmon-\$11

ENTREES

Bistro Steak Au Poivre - \$31
black angus local beef, parmesan truffle frites,
peppercorn gravy

Chicken Madeira - \$28
Herbed risotto, seared mushroom blend,
pan madeira demi

Ⓞ Shrimp & Grits - \$29
Keyes Creamery smoked cheddar,
Crooked Creek chorizo sausage, chimichurri

Ⓞ Sesame & Coconut Crusted Tofu- \$27
Sesame seed, cumin, & coconut crust, coconut curry
cucumber noodle, steamed soy spinach, fried shallots

Ⓞ Scallops - \$33
Corn + bacon hash, jalapeno - avocado crema,
pickled jalapeno relish, cilantro oil

Local Farm Raised Beef - \$59
garlic mashed potatoes, local seasonal
vegetables, smoked sea salt butter

SANDWICHES

*served with frites or house side salad
choice of multi grain, ciabatta, brioche roll*



Blackened Tuna BLT - \$16
garlic aioli

The Cuban - \$16
braised pork butt, ham, gruyère, honey
mustard, pickles

Smoked Salmon - \$15
served chilled, goat cream cheese, red onion,
tomato, local mixed greens, chimichurri

Dry Aged Beef Sliders - \$17
Brad's Farm beef, bacon, caramelized onions,
Keyes creamery smoked cheddar, cumin aioli

Brad's Roast Beef - \$ 15
garlic horseradish cream, gruyere,
tomato, red onion

Chicken Salad - \$14
honey Dijon mustard, walnuts,
tomato, romaine

Ⓞ Vegetarian - \$14
hummus, lettuce, tomato, grilled mushrooms,
sautéed red peppers, olive tapenade,
chimichurri



■ Annotations ■

∞ - May Contain Tree Nuts

Ⓞ - Vegan

Ⓞ - Gluten Free

Ⓞ - Featured Menu Item, Limited
Time, Subject to Change

CASUAL A LA CARTE

Fried Mozzarella – \$11
pretzel crust, marinara sauce

Crab Dip – \$18
roasted red pepper + garlic,
artichokes, toasted baguette

Ⓥ Classic Hummus – \$11
grilled flatbread

Parmesan Truffle Frites – \$8
cumin aioli

∞ Cheese + Charcuterie
3 cheeses █ 2 charcuterie - \$28
5 cheeses █ 3 charcuterie - \$42
with five wine pairings - \$50

FLATBREAD PIZZAS

Lump Crab – \$16
tomato confit, white sauce, house cheese blend

Ⓥ Mediterranean – \$13
hummus, confit tomatoes, artichokes, roasted
red peppers, olive tapenade, chimichurri

Amanté de la Carne – \$14
spicy sausage, bacon, meatballs,
marinara, house cheese blend

Grilled Apples + Brie – \$13
Ricotta, caramelized onions, salumi

DESSERT

Lemon + Coconut Tart – \$11
deconstructed, toasted coconut,
dehydrated lemons, fresh seasonal fruit

Chef Inspired Cheesecake – \$12
New York style, graham cracker crust

∞ Triple Chocolate Mousse – \$ 12
white milk + dark chocolate mousse, orange caramel,
puff pastry, hazelnuts

Vanilla Crème Brûlée – \$10

∞ Village Market Ice Cream Sundae – \$11
Choice of local ice cream, waffle wafer, chocolate drizzle,
nut butter, whipped cream, cherry

MUSSELS & FRITES – \$ 25

Brussels
Belgian ale, shallots, bacon, Hook bleu cheese

ⓖ Cape Cod
white wine, garlic, lemon, herbs, sriracha pepper

Chesapeake
local beer, Old Bay, shallots, garlic, butter

SEASONAL COCKTAILS – \$14

Cotton Candy Martini
whipped vodka, Holla candy on top vodka, lemon
juice, pineapple juice, cotton candy simple syrup

Matcha Gin Sour
gin, lemon juice, matcha syrup, egg white, garnished with
matcha powder + lavender

Garden Margarita
blanco tequila, lime, St. Germain, agave
cucumber purée, pink peppercorn + salt rim

Blueberry + Coconut Mojito
Mur Mur coconut rum, coconut milk, coconut puree, lemon
juice, blueberries + muddled mint

Summer Sipping
hibiscus infused bourbon, lemon juice, pineapple
juice, angostura bitters, grenadine

HOUSE COCKTAILS – \$12

Espresso Martini
fresh brewed espresso, Kahlua,
Three Olives triple shot espresso vodka

Pairings Mule
vodka, St. George’s spiced pear liqueur, lime, ginger beer

Gimlet
gin, fresh lime juice, simple syrup

Shooting Paloma
Tequila, lemon syrup, Pama, grapefruit juice

We Make a “Good Pear”
mezcal, Cointreau noir, prickly pear syrup, lime

Barrel Aged Old Fashioned
bourbon, turbinado sugar, angostura bitters

Parisian Paradise
light rum, St.Germain lime, simple syrup, splash Brut Rose

SPARKLING WINES
3oz █ 6oz █ Bottle

Alain Vincey Brut Champagne
9 █ 17 █ 54
Jacques Pelvas Brut Rosé
5.5 █ 10.5 █ 35
Poema Cava Extra Dry
5 █ 9.5 █ 32
Cavicchioli 1928 Prosecco
5.5 █ 10 █ 34

WHITE WINES
3oz █ 6oz █ Bottle

Campuget Traditional Rosé
5.5 █ 10 █ 33
d’Arenberg The Stump Jump White Blend
5 █ 9.5 █ 31
Ca’ Del Sarto Pinot Grigio
5 █ 9.5 █ 30
Nortico Alvarinho
5.50 █ 10.5 █ 35
Pine Ridge Chenin Blanc-Viognier
5 █ 9.5 █ 32
Emmolo by Caymus Sauvignon Blanc
5.5 █ 10.5 █ 35
The Champion Sauvignon Blanc
5 █ 9.5 █ 31
Haut-Blanville Chardonnay
5.5 █ 10 █ 33
Diora Chardonnay
5.5 █ 10.5 █ 35
Domaine de Vaufuget Vouvray
5.5 █ 10.5 █ 35
Frisk Riesling
5 █ 9.5 █ 30

RED WINES
3oz █ 6oz █ Bottle

Noble Vines 667 Pinot Noir
5 █ 9.5 █ 31
Maison L’ Envoyé Côte du Py Gamay Noir
6 █ 11.5 █ 39
Alta Vista Vive Malbec
5 █ 9.5 █ 30
Delas Côtes du Rhône
5.5 █ 10.5 █ 35
Three Finger Jack Old Vine Zinfandel
5.50 █ 10.5 █ 35
Château Lauerie Bergerac Bordeaux
5.5 █ 10 █ 33
H3 Cabernet Sauvignon
5.5 █ 10 █ 33
Troublemaker Red Blend
5.5 █ 10.5 █ 35
Austin Hope Cabernet Sauvignon 1L
9 █ 17.5 █ 74
Caymus-Suison The Walking Fool Red Blend
9 █ 17.5 █ 55