

FALL 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

FALL BOWL

Ⓜ Grain bowl - \$17
quinoa, sweet potato hash, braised local greens,
roasted cauliflower, lemon & caper beurre blanc

Add-Ons

blackened chicken - \$8 grilled filet - \$12
grilled shrimp - \$10 blackened tuna - \$10
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ENTREES

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

ⓂⓂ Cider glazed Chicken - \$28
herbed risotto, braised brussel spouts,
apple cider reduction

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

Ⓜ Ⓜ Ⓜ Pan seared Tofu - \$27
sweet potato hash, braised local greens,
mushroom red wine reduction

Ⓜ ∞ Ⓜ Scallops - \$33
creamy cauliflower puree, quinoa,
apple & almond salad



From the Grill - \$59

14 oz Rib Eye

Goat Cheese Herb Crusted Rack of Lamb

7 oz Filet Mignon

*served with choice of chimichurri,
au poivre, demi butter*

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

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

Ⓜ️ Classic Lemon + Mint Custard - \$11
toasted coconut, assorted berries, mint

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

Pumpkin + Sage Martini
Holla pumpkin vodka, butterscotch liquor, lemon juice,
brown sugar ginger + sage simple syrup

Chai Gin Sour
Koval cranberry gin, chai tea syrup, all spice dram,
Trader Vic's white chocolate

house infused apple tequila, caramel, lemon juice

Fireside Smoke
Kracken, Pama, lemon juice, cranberry juice,
smoked + garnished with torched rosemary

Fall Harvest
Benchmark bourbon, spiced honey syrup,
lemon juice, orange bitters, rosemary

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
9.5 ■ 17.5 ■ 65
Jacques Peltas Brut Rosé
6 ■ 11 ■ 37
Poema Cava Extra Dry
5 ■ 9.5 ■ 33
Cavicchioli 1928 Prosecco
5.5 ■ 10.5 ■ 35

WHITE/ROSE WINES
3oz ■ 6oz ■ Bottle

Campuket Traditional Rosé
5.5 ■ 10 ■ 33
Hermann J. Wiemer Organic Field White Blend
6 ■ 11.5 ■ 39
Angelini Pinot Grigio
5 ■ 9.5 ■ 31
Nortico Alvarinho
5.5 ■ 10.5 ■ 35
Pine Ridge Chenin Blanc-Viognier
5.5 ■ 10.5 ■ 35
Emmolo by Caymus Sauvignon Blanc
5.5 ■ 10.5 ■ 35
The Champion Sauvignon Blanc
5 ■ 9.5 ■ 31
Haut-Blanville Chardonnay
5.5 ■ 10.5 ■ 34
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
Courtois La Source Côtes du Rhône
6 ■ 11.5 ■ 38
Three Finger Jack Old Vine Zinfandel
5.5 ■ 10.5 ■ 35
Château Laulerie Bergerac Bordeaux
5.5 ■ 10.5 ■ 35
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