

FALL LUNCH MENU



AVAILABLE 11 AM - 3 PM

STARTERS

Cream of Crab Soup - \$14
local fresh cream, lump crab,
dry sherry, local bread

French Onion Soup - \$13
gruyère, provolone, baguette crouton

Butternut Squash Soup - \$12
brown sugar crouton, fried sage

Chef Inspired Arancini - \$12

① Pumpkin Hummus - \$12
roasted pumpkin seeds, flatbread, carrot ribbon

Mini Crab Cakes - \$16
horseradish tarter sauce, pepper + sage gremolata

FROM THE GARDEN

⑧ House Salad - \$11
arugula, pickled onion, artichokes, pine nuts, sweet
drops, goat cheese, lemon + olive oil dressing

⑧ ∞ Beets - \$11
local greens, roasted beets, shredded apple,
walnut crumble, walnut coated goat cheese,
maple + apple butter vinaigrette

① Kale - \$12
cranberry jam, apple, toasted almonds,
cucumbers, leeks, rosemary croutons,
ginger infused balsamic, olive oil

Romaine - \$11
brioche crumble, flash grilled, parmesan crisp,
fried capers, pecorino romano, caesar dressing



Add-Ons

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

FLATBREAD PIZZAS

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

① Great Pumpkin - \$13
pumpkin hummus, toasted pepita seeds,
carrot ribbons, sage artichokes,
cranberry reduction

Gobble Till You Wobble - \$14
roasted turkey, cranberry jam, caramelized onions,
goat cheese, rosemary + sage chimichurri

Grilled Apples & Brie - \$14
ricotta, caramelized onions, andouille sausage

ENTREES

Bistro Steak Au Poivre - \$33
black angus local beef, parmesan truffle frites,
peppercorn gravy

⑧ Cider Glazed Chicken - \$30
pan seared, roasted brussel sprouts,
herbed risotto

⑧ Shrimp & Grits - \$30
andouille grits, cajun trinity vegetables,
citrus BBQ sauce

⑧ ① Cauliflower Steak - \$28
cranberry gastrique, butternut squash puree,
sautéed kale, coconut curry marinade

From the Grill - \$59
14 oz Rib Eye, New York Strip
7 oz Filet Mignon
*served with choice of chimichurri,
au poivre, demi butter*

A LA CARTE SIDES - \$7

parmesan truffle frites, cauliflower rice,
brussels sprouts, au gratin potatoes,
herbed risotto, andouille grits,
mushrooms + caramelized onions
butternut squash puree

MIDDAY MAINS

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



Blackened Tuna BLT - \$16
garlic aioli

Turkey - \$16
roasted turkey, cranberry jam, caramelized
onions, goat cheese, rosemary + sage chimichurri

Dry Aged Smash Sliders - \$17
Brad's Farm beef, bacon, caramelized onions,
Coopers cheese, cumin aioli

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

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

Mr. Crispy - \$15
sliced ham, black pepper béchamel,
gruyere, brioche



House Omelete - \$15
brie cheese, choice of house salad or home fries

Avocado Toast - \$15
ciabatta, mashed avocado, arugula,
pine nuts, cilantro, 2 over easy eggs, lime

Rice Power Bowl - \$17
cauliflower rice, kale,
roasted parsnips, cranberry gastrique

■ Annotations ■

∞ - May Contain Tree Nuts

① - Vegan

⑧ - Gluten Free

CASUAL A LA CARTE

Fried Mozzarella - \$11
pretzel crust, marinara sauce

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

Parmesan Truffle Frites - \$9
cumin aioli

∞ Cheese + Charcuterie
3 cheeses █ 2 charcuterie - \$28
5 cheeses █ 3 charcuterie - \$42
with five wine pairings - \$25

Lobster Mac + Cheese - \$16
house cheese blend, old bay

Whipped Brie - \$14
balsamic + apple chutney, lavender honey,
crostini

MUSSELS &FRITES - \$ 2 5

Brussels
Belgian ale, shallots, bacon, Hook’s bleu cheese

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

🍷 Marinière
butter, shallot, garlic, white wine, parsley

DESSERT

Cheesecake - \$11
Chef inspired, ask your server

🍷∞ Flourless Chocolate Torte - \$12
brandy cherries, pistachio, orange zest,
whipped ganache

Thousand Layer Apple - \$12
maple oat crumble, apple cider cinnamon caramel,
cranberry gel, whipped cream, apple crisp

The Ice Cream Experience
ask your server

ZERO PROOF- \$10

Fall Punch
non-alcoholic rum, apple cider,
pomegranate juice, soda water

Apple Bliss Margarita
non-alcoholic tequila, apple butter syrup,
lemon juice, chai syrup

Pumpkin Delight
non-alcoholic vodka, pumpkin spice puree,
lemon juice, maple syrup

Apple Cinnamon Mule
non-alcoholic whiskey, ginger beer.
apple cinnamon syrup, lemon juice

Espresso No-tini
espresso, coffee, simple syrup, dairy free

SEASONAL COCKTAILS-\$14

Pumpkin Spice Martini
Van Gogh pumpkin spice vodka, old line barrel aged maple
syrup. Amaro Nonino, all spice bitters

Cran Spritz
Koval cranberry gin, Pama, Aperol, cranberry juice, prosecco,
club soda, dehydrated orange

Apple of My Chai
reposado tequila, apple butter, lemon juice, chai syrup,
dehydrated apple

Harvest Spice
Case 1 aged rum, St. George spiced pear, pear nectar,
Old Line barrel aged maple syrup, ginger beer, rosemary

Bourbon Cinnamon Sour
Benchmark bourbon, lemon juice, cinnamon apple
simple syrup, all spice dram, egg white

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

Aubert et Fils Brut Epernay Champagne
10.5 █ 18.5 █ 65
Jacques Pelvas Brut Rosé
7 █ 12 █ 38
Poema Cava Extra Dry
6 █ 10.5 █ 35
La Gioiosa Prosecco
6.5 █ 11.5 █ 36

WHITE/ROSE WINES
3oz █ 6oz █ Bottle

Campuget Traditional Rosé
6.5 █ 11 █ 34
Hermann J. Wiemer Organic Field White Blend
7 █ 12.5 █ 40
Circa Pinot Grigio
6 █ 10.5 █ 32
Nortico Alvarinho
6.5 █ 11.5 █ 36
Pine Ridge Chenin Blanc-Viognier
6.5 █ 11.5 █ 36
Emmolo by Caymus Sauvignon Blanc
6.5 █ 11.5 █ 36
The Champion Sauvignon Blanc
6.5 █ 11 █ 35
Haut-Blanville Chardonnay
7 █ 12 █ 38
Diora Chardonnay
6.5 █ 11.5 █ 36
Domaine de Vaufuget Vouvray
6.5 █ 11.5 █ 36
Frisk Riesling
6 █ 10.5 █ 32

RED WINES
3oz █ 6oz █ Bottle

Noble Vines 667 Pinot Noir
6 █ 10.5 █ 32
Maison L’ Envoyé Côte du Py Gamay Noir
7 █ 12.5 █ 40
Alta Vista Vive Malbec
6 █ 10.5 █ 33
Famille Lancon La Solitude Côtes du Rhône
7 █ 12.5 █ 39
OZV Old Vine Zinfandel
6.5 █ 11.5 █ 36
Château Grand-Portail La Croix Blanche Bordeaux
6.5 █ 11.5 █ 36
H3 Cabernet Sauvignon
6.5 █ 11 █ 34
Troublemaker Red Blend
6.5 █ 11.5 █ 36
Austin Hope Cabernet Sauvignon 1L
11 █ 18.5 █ 75
Caymus-Suison The Walking Fool Red Blend
11 █ 18.5 █ 56