

We celebrate seasonality,  
our local farms & farmers



## Spring Brunch 2024

(V)—Vegetarian  
(VG)—Vegan  
(GF)—Gluten Free  
(GFA)—Gluten Free Available

### STARTERS

- Just Baked Parker House Rolls Honey buttered, sea salt 4.95 (3pc)
- Creamy Clam Chowder with Nashville Hot Crackers and crispy bacon 11.95 (GFA)
- Rosie's Chicken Soup Goffle Farm's Chicken, spring vegetables, rice 10.95
- Angry Shrimp Spring Rolls Julienned vegetables, lime miso & sweet chili dipping sauces 16.95
- Creamy Burrata Warm blistered baby heirloom tomatoes, basil-arugula pesto, garlic bread crumbs, balsamic glaze 15.95 (GFA)
- Yellowfin Tuna Tartare Smashed crispy tater tots, avocado smash, yuzu ponzu drizzle, furikake, pickled ginger 17.95
- Sesame Crusted Chicken Potstickers Chili crisp & yuzu ponzu 17.95
- Warm Lump Crab & Gruyere "Fondue" Dip house made Old Bay crisps 21.95
- General Tso's Cauliflower sweet chili glaze, sesame seeds, scallions 15.95 (V)

### WOOD-FIRED FLATBREADS

- Truffled Mushroom Cremini mushroom, garlic, mozzarella, truffle oil 19.95 (V)
- Pepperoni & Hot Honey Crushed NJ Tomatoes, basil, crispy pepperoni, Charlie's high octane ranch 19.95
- Gettin' Figgy with It Braised short ribs, caramelized onions, sharp Vermont white cheddar, fig jam, horseradish aioli, arugula 19.95
- Creamy Burrata Margherita Crushed NJ tomatoes, basil, oregano, balsamic glaze, arugula 19.95 (V)

### SALADS

- Harvest Spring Salad Baby greens, fava beans, asparagus, shaved radish, Tumbleweed cheddar & rose vinaigrette 15.95
- Chopped Mediterranean Salad crispy chickpea, soppressata, creamy Italian vinaigrette, parmesan 13.95 (GF)
- Crispy Calamari Salad Frisée, radicchio, sesame seeds & Thai lime chili vinaigrette 16.95
- Grilled Salmon Salad Mixed greens, cucumber, avocado, grapefruit, lemon caper aioli, maple mustard vinaigrette 20.95 (GF)
- Caesar Salad romaine, classic caesar dressing, garlic parmesan croutons, parmesan 13.95 (GFA)
- Chicken Cobb Salad Buttermilk blue cheese, tomato, slab bacon, hard boiled egg, avocado, house ranch 19.95 (GF)

### BRUNCH ITEMS

#### "Chicken or The Egg" Benedict

Crispy buttermilk fried chicken,  
sunny egg, tater tot waffle, calabrian  
chili honey, hollandaise, spring kale  
salad  
28.95

#### Crème Bruleé Waffles

Berries, mint, whipped cream  
17.95



#### Sunrise over Idaho

Crispy tater tots, diced Nueske's  
applewood smoked bacon,  
chipotle scented hollandaise,  
chives  
19.95

### HOUSE SPECIALTIES

- Maine Lobster Roll Griddled buttery potato bun, house made Old Bay chips 26.95 (GFA)
- Warm Smoked Turkey & Brie Sandwich Sage mayo, arugula, cherry chutney, raisin pecan bread, house made chips 15.95 (GFA)
- Tarragon-Dijon Chicken Salad Sandwich Arugula, tomato, sherry vinaigrette, raisin-pecan bread, house made chips 15.95 (GFA)
- Crispy Chicken Sandwich Brioche bun, gruyere, creamy ranch slaw, pickles, tomatoes, frites 20.95
- Cubano Panini Ciabatta, roasted pork loin, Swiss cheese, Black Forest ham, pickles, mustard & mayo, house made chips 19.95
- Pepper Crusted Faroe Island Salmon over colcannon potatoes with dill and lemon beurre blanc 34.95 (GFA)
- The Huntley Burger Crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle frites 25.95 (GFA)
- Vermont Cheddar Burger Brioche bun, lettuce, tomato, pickles, frites 19.95 (GFA)
- Filet Wrap Pan seared filet mignon tips, caramelized onions, baby arugula, horseradish aioli, house made potato chips 19.95

Please Make Sure Your Server is Aware of Any Allergies or Dietary Restrictions