

a.m. treats

toasted house-made **english muffin** with jam + butter 3.00

greek yogurt + jam house made **granola parfait** 5.00

ruby's smoothie mango, banana, raspberry, honey, coconut milk 5.00

add protein 1.25

assorted house made pastries + baked goods

buttermilk biscuit with jam + whipped butter

seasonal scone

good morning muffin

banana bread

breakfast • 8:00 am – 11:00 am

house made granola + milk served with choice of cow's milk or soy milk 5.00

classic fried egg sandwich fried lally farm egg, cheddar cheese, roasted tomato, arugula, aioli served on a house-made english muffin 7.25
add applewood smoked bacon 2.00 pork sausage or turkey sausage 3.50

2 eggs any style with choice of applewood smoked bacon, pork or turkey sausage with grilled 7-grain bread or house-made english muffin 8.50

soft herb scramble two lally farm eggs, dressed mix greens with grilled 7-grain bread or buttermilk biscuit 9.00

buttermilk griddle cakes with pure maple syrup + whipped honey butter 10.00

tasty sides

one fried farm egg 2.00

one buttermilk griddle cake 4.50

smoked bacon 4.00

pork or turkey breakfast sausage 3.50


buttermilk biscuit 2.50


house made english muffin 2.50

lunch • 11:00 am – 3:30 pm


sandwiches


 **classic chicken salad** celery, house-made lemon mayo, leafy greens, on pain de mie white or 7-grain 8.50

 **chickpea falafel burger**
house-made chickpea burger, sliced english cucumber, pickled red onion, mixed greens + yogurt dressing on a seeded bun 8.50


 **sicilian tuna** capers, e.v.o.o. red wine vinegar + oregano, layered with pickled peppadew peppers and fresh fennel slaw on ciabatta 8.25


 **prosciutto + mozzarella + fig jam panini** La Quercia prosciutto, roasted fig + shallot jam, fresh mozzarella layered with arugula on ciabatta 9.25

 **house roasted turkey club** smoked bacon, roasted tomato mayo, mixed greens on brioche bun 9.00

 **grilled chicken panini "jimmy style"**
marinated chicken breast with dijon mayo, roasted fig + shallot jam, fresh mozzarella layered with arugula on ciabatta 9.25

turkey smoked gouda house roasted turkey, garlic aioli, tomato-onion jam, smoked gouda, lemon arugula on ciabatta 9.00

 **roasted butternut** roasted butternut squash, fontina cheese, green apple, caramelized onion, baby spinach on 7-grain 9.00

 **classic grilled cheese** farm house cheddar, grilled on pain de mie white or whole wheat 6.75

PB+J with housemade strawberry jam 4.75

Also available as a salad upon request

Before you order, **please let us know if you have a food allergy** (all of our in house sandwiches served with housemade pickles)

soups

bowl served with a biscuit 6.50

tomato fennel • something seasonal bowl/5.00 quart/12.00

mezze bar (10:30 – till we run out)

small plate of three 9.00

large plate of five 15.00