

## a.m. treats

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

**greek yogurt + jam** house made **granola parfait** 5.00 (gf)

**ruby's smoothie** mango, banana, raspberry, honey, coconut milk 5.00 (df)

add protein 1.25 add peanut butter .50

**banana blast smoothie** banana, peanut butter, honey, coconut milk 5.00 (df)

add protein 1.25 add peanut butter .50

### assorted house made pastries + baked goods

buttermilk biscuit with jam + whipped butter

seasonal scone

seasonal muffin

banana bread

## breakfast • 8:00 am – 11:00 am

**house made granola + milk** served with choice of cow's milk, soy milk, almond milk 5.00 (w/o nuts, gf)

**organic steel-cut oatmeal** 5.00 (gf)

add dried cranberries & toasted almonds 1.50

**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

(w/o nuts)

**soft herb scramble** two lally farm eggs, dressed mix greens with grilled 7-grain bread or buttermilk biscuit 9.00 (w/o nuts, veg)

**buttermilk griddle cakes** with pure maple syrup + whipped honey butter 9.00 (w/o nuts)

### 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

## 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 (w/o nuts)


 **chickpea falafel burger**  
house-made chickpea burger, sliced english cucumber, pickled red onion, mixed greens + yogurt dressing on a seeded bun 8.50 (w/o nuts, veg)

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


 **prosciutto + mozzarella + fig jam panini** La Quercia prosciutto, roasted fig + shallot jam, fresh mozzarella layered with arugula on ciabatta 9.25 (w/o nuts)

 **house roasted turkey club** smoked bacon, roasted tomato mayo, mixed greens on brioche bun 9.00 (w/o nuts)

### grilled chicken panini "jimmy style"

 marinated chicken breast with dijon mayo, roasted fig + shallot jam, fresh mozzarella layered with arugula on ciabatta 9.25 (w/o nuts)

 **roasted butternut squash** fontina cheese, green apple, caramelized onion, baby spinach on naan style flat bread 9.00 (v, df)

 **grilled chicken club** cobb smoked bacon, tomato onion jam, housemade garlic aioli with leafy lettuce on ciabatta 9.50 (w/o nuts)

**classic grilled cheese** farm house cheddar, grilled on pain de mie white or whole wheat 6.75 (w/o nuts, veg)

**PB+J** with housemade strawberry jam 4.75 (v)

**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 single side salad 3.75

large plate of five 15.00