

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 (veg)

thai grilled chicken thai marinated chicken breast with thai chili mayo, fresh basil, cilantro, lightly pickled carrots, cucumbers on ciabatta long 9.25 (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