BANANA CHOCOLATE WALNUT BREAD 7 orange sassafras butter

WARM MINI MUFFINS 7 orange raspberry buttermilk muffins, earl grey honey butter

GRANOLA 9 strauss yogurt, seasonal preserves

SCALLION HUSHPUPPIES B Mt. Beasor Farms sugar cane syrup butter

DI STEFANO'S BURRATA TOAST 12 brioche, country ham, fig, arugula, shallot, sherry vinaigrette

BUTTERNUT SQUASH SOUP 9 brown butter snow, vadovan crème fraîche, blistered grapes

CHEF'S SELECTION CRUDITE 8 grilled lemon hummus, olive tapenade



ORANGE & BOURBON FRENCH TOAST 14 seasonal fruit, vanilla whipped cream

BUTTERMILK WAFFLES 14

blueberry compote, crème fraiche, Mt Beasor Farms sugar cane syrup

PORTUGESE BREAKFAST SANDWICH

housemade Portugese sausage, farm cheese, 2 eggs sunnyside up, arugula, tomato, english muffin, served with breakfast potatoes

HUEVOS RANCHEROS 16

grilled angus steak, refried cranberry beans, 2 eggs your way, salsa verde, smoked crema, salbutes MY MAMA'S BREAKFAST PLATE 16

aged cheddar cheese grits, 2 eggs your way, applewood smoked bacon, breakfast sausage, buttermilk biscuit with sugar cane syrup butter

DIABLO SCRAMBLE 15

scrambled eggs, breakfast sausage, bacon, bell peppers, potato, brown butter onion, aged cheddar, served with toast

FARMER'S MARKET OMELET 16

Chef's selection of veggies and cheese, breakfast potatoes, served with toast

DUCK CONFIT HASH 17

confit duck leg, fennel, fingerling potatoes, roasted garlic, pickled mustard seeds, 2 fried eggs, fresh herbs



SANDWICHES // served with choice of fries or side farmer's market salad

SMOKED TURKEY CLUB 15

McKenzie Farms turkey, swiss cheese, bacon, avocado, butter lettuce, sundried tomato aioli, toasted rye bread

GRASS FED BEEF BURGER 16

brown butter caramelized onions, butter lettuce, vine ripened tomato, white truffle aioli, brioche bun

HERBED SALMON BURGER 17

brown butter caramelized onions, arugula, pickled green tomatoes, basil aioli, brioche bun

CHICKEN SALAD SANDWICH 15

toasted pecans, granny smith apple, smoked bacon, avocado, rocket arugula, panorama croissant

SALADS

HARVEST COBB 16

butter lettuce, classic toppings, rosemary lemon brined chicken, smoked blue cheese dressing

FARMER'S MARKET 12

lacinato kale, fresh veggies, house-made granola, goat cheese, cranberry sugar cane syrup vinaigrette

CHOPPED GARDEN 13

mixed lettuces, grilled chicken, red onion, candied pecans, fennel, ewenique cheese, honey vinaigrette

PICKLED GARNET AND GOLD BEETS 12 smoked crème fraiche, caraway, arugula, radish

