



Farmers & Chefs Brunch Menu

Appetizers

Oysters on the half shell	hlf dzn \$14/dzn \$24
Oysters Rockefeller	\$16
French Onion Soup	\$8
Escargot Garlic, white wine, parsley butter & toast points	\$8
Beet Carpaccio Thinly sliced red beets, topped with shallots, turnips, local apples, fennel tops & lemon	\$7
Roasted Brussel Sprouts Salad Granny Smith Apples, shallots, applewood smoked bacon & blue cheese crumble	\$9
Butternut Squash Patè Vegetarian butternut squash patè, caramelized shallots, sage jam & toast points	\$10
Grass Fed Beef Tartar Pickled vegetables, quail egg yolk, Aleppo pepper, grilled toast	\$15
Chicken Liver Patè Red onion marmalade, whole grain mustard, pickled vegetables & toast points	\$10
Portuguese Octopus Pan seared octopus, smoked hon shimeji mushrooms, turnips, fingerling potatoes, cherry tomatoes, shallots, lemon crème fraiche with togarashi chili flakes	\$14
Mussels Provençal Prince Edward Island mussels, tomatoes, white wine, roasted garlic & red pepper flakes	\$16
Fish Of The Day Tacos Corn tortillas, shredded cabbage, smoked chipotle & lime aioli	\$13

Burgers & Sandwiches

Bistro Burger Locally raised grass-fed beef, cheddar cheese, brioche bun, hand cut shoestring fries & Salad (add bacon \$2.00)	\$14
House Made Veggie Burger Seasonal vegetables, pickled fennel, house sauce, English muffin, hand cut shoestring fries & salad	\$13
Grilled Chicken Sandwich Mango salsa, red onions, tomatoes, lime juice, hand cut shoestring fries & salad	\$13
Grilled Eggplant & Mozzarella Sandwich Mediterranean tomato chutney, grilled eggplant, mozzarella, hand cut shoestring fries & salad	\$13
Croque Monsieur Sandwich made with Virginia ham, melted Gruyere, béchamel, arugula and hand cut shoestring fries (add an egg for "Croque Madam" (+\$2)	\$15

Entrees



Farmers salad Local greens preparation changes daily (add grilled chicken \$5, shrimp \$8)	\$11
Duck Leg Confit Hops hollow farm potatoes, heirloom cherry tomatoes & a sunny side local farm egg	\$16
Butternut Squash Ravioli Brown butter, candied pecans & sage	\$20
Cacio È Pepe Classic Italian "cheese & pepper" spaghetti, served with a local farm egg	\$18
Farro Bowl (Vegan) Roasted seasonal vegetables, cauliflower, Brussel sprouts, butter nut squash, shallots & shaved fennel	\$16
Baked Egg & Hash Homemade hash browns, with a baked local Farm Egg & Applewood smoked Bacon	\$14
Farmers & Chefs Omelet Omelet with asparagus, cherry tomatoes, and mushrooms, local greens served with hand cut shoestring fries	\$14
Smoked Salmon Eggs Benedict Atlantic smoked salmon, hollandaise sauce, atop an English muffin, local greens served with hand cut shoestring fries	\$16
Eggs Florentine Two poached eggs over sautéed spinach on the toasted English muffin served with fingerling potatoes, maple smoked bacon & Hollandaise sauce	\$13
Steak & Eggs N.Y strip steak, two poached local eggs, hollandaise, roasted fingerling potatoes & salad	\$18
Bird's Nest Paprika crusted poached egg, potato nest, shaved heirloom fingerling potatoes, tomato puree & crispy kale	\$15
Shakshuka Two local farm baked eggs in Mediterranean spiced tomato sauce, with Bulgarian feta cheese	\$16
French Toast Maple syrup, powdered sugar & berries	\$12