

BOARDS & BREADS

HARVEST CHEESE & FRUIT BOARD 21

aged white cheddar, smoked bleu cheese, harvest-wrapped chèvre, salami, tennshootoe ham, rosé mustard, apple butter, seasonal fruit, spiced candied pecans, warm baguette

TINNED FISH CONSERVAS BOARD 23

fishwife tuna in preserved lemon, caper–dill aioli, pickled beets, pickled red onions, cornichons, cucumbers, rye crisps, crackers (sub smoked trout +\$3)

BISCUITS HAM & JAM BOARD 16

sweet potato biscuit, buttermilk biscuit, apple butter jam, compound butter, local honey, shaved tennshootoe ham

WARM HOUSE FOCACCIA 8

freshly baked with olive oil & rosemary  
served with gremolata for dipping

BAGUETTE & COMPOUND BUTTER 7

house baked baguette served  
with compound butter

SIGNATURE DISHES

AUTUMN TURKEY POT PIE 18

roasted turkey, butternut squash, sweet potatoes, carrots, leeks, celery, onions, peas, turkey velouté with a flaky croissant crust

BAKED BRIE MAC & CHEESE 16

garlicky cream mac with brie brûlée & garlic-toasted sourdough crumbs

ARTISAN SANDWICHES

served with choice of side

THE WHIPPED FETA 16

grilled chicken, sumac whipped feta, greens, saffron honey drizzle on house-baked baguette

THE HAM & BRIE 17

rosemary ham, double creme brie, cornichons, compound butter & grainy mustard on house-baked baguette

CONFIT MUSHROOM MELT 16

roasted shiitake & portabella mushrooms, smoked gouda & fontina cheese, horseradish-parmesan aioli, pickled apples on marbled rye bread

TURKEY & PUMPKIN SEED PESTO 17

roasted turkey, pumpkin seed pesto, maple-roasted butternut squash, greens and kewpie mayo on house rosemary focaccia

THE TOASTY & TOMATO SOUP 15

english cheddar & new school american cheese on local sourdough, paired with house-made tomato soup  
• add sun-cured tomatos +\$1 • add bacon +\$2

SIDES

OLD FASHIONED TOMATO SOUP	4   6
ROASTED RED PEPPER & TOMATO SOUP	4   6
GREEK ORZO PASTA SALAD	5
SMALL HOUSE SALAD	4
CHIPS	3.50

KIDS MEAL 11

served with an honest juice & choice of side

- grilled cheese OR turkey & cheddar baguette
- side of apple slices, veggie chips, banana chips, or old fashioned tomato soup

MINI CHARCUTERIE BOARD 12

new school american cheese, apple slices, nutella, banana chips, rosemary ham roll up & grain-free crackers

SALADS

AUTUMN COBB 18

seasonal greens, grilled chicken, crispy bacon, smoked bleu cheese, roasted butternut squash and corn, avocado, pickled red onions, hard-boiled egg, herby ranch

GRILLED SHRIMP & GREEK ORZO 17

seasonal greens, grilled shrimp, pickled red onion, sun-cured tomatoes, cucumber curls, feta, greek orzo pasta with preserved lemon, olives & herbs

KALE CAESAR WITH PARMESAN CRISP 14

baby kale, tahini–caesar dressing, shaved parmesan, sesame–parmesan crisp (gluten free)

- ADD GRILLED CHICKEN +4
- ADD GRILLED SHRIMP +5

MARKET GREENS 12

seasonal greens, pickled red onion, cucumber served with garlic croutons & choice of dressing

- ADD GRILLED CHICKEN +4
- ADD GRILLED SHRIMP +5

BEVERAGES

organic iced black tea	3
fresh squeezed lemonade	3.50
hibiscus fruit tea	4
craft sodas	3.50
bottled water (still or sparkling)	3.50

SPECIALTY TEA (hot or iced)

artisan tea pour over	5
chai latte	5.50
matcha latte	5.50



CHECK THE PASTRY CASE &  
COFFEE MENU FOR  
SEASONAL OFFERINGS