Zucchini, Summer Squash and Gruyère Quiche
baby greens, farro, grapes, lemon dressing (v) $17

Fried Chicken Sandwich
potato roll, aleppo mayo, slaw, little gems, ranch $17

Atlantic Red Crab Rigatoni
spicy tomato, pea leaves, basil $19

Burrata and Ancient Grain Bowl
quinoa, red rice, beets, coriander, frisée (v, gf) $17

Crispy Semolina Polenta
creamy mushrooms, ricotta (v) $17

Cold Poached Salmon Salad (gf)
green goddess yogurt, black lentils, little gems $18

Charcuterie and Cheese Plate
pork paté, prosciutto, manchego, olive oil crostini $16

Ginger Molasses Cookies $4
Whipped Strawberry Mousse Jar $8

Before placing your order, please inform your server if anyone in your party has a food allergy.

2019 Château le Payral, Sauvignon Blanc
medium bodied white, almonds & apricots $11

2019 Le Clos des Jarres, Grenache / Syrah
light bodied red, soft red fruit & dried herbs $11

2020 Sylvain Miniot, Rosé
deliciously juicy, raspberry & roses $12

NV Carpene Malvolti Prosecco $14

Rosé Sangria
spanish rosé with watermelon, pineapple, orange $11

Smuttynose Brewing Co. Finestkind IPA $6
Blue Moon Belgian White $6

Saratoga Still or Sparkling Water $3
Coke, Diet Coke, Ginger Ale $3
Lemonade $3

Brewed Coffee $4
Hot Tea $4

Iced Coffee $4
Iced Black Tea $4
Iced Peaflower Tea $4