



RUNCH



APPETIZERS

FOR THE TABLE

ARTISANAL CHEESE 22

4 artisanal creamery cheeses, seasonal accompaniments, baguette

CHEESE & CHARCUTERIE 27

3 cured meats, 3 artisanal creamery cheeses, baguette, seasonal accompaniments

MEZZE 21

piquillo hummus, tabbouleh, mint labneh, greek olives, pickled vegetables, lavash, pita

SMOKED SALMON PLATTER 28

pickled onions, cream cheese, capers, heirloom tomatoes, mini plain bagels

FRENCH ONION SOUP 14

baguette crouton, thyme, gruyere

BROCCOLI CAESAR 17

charred broccoli, classic caesar dressing, herb croutons, aged parmesan

FOIE GRAS BRÛLÉE 19

grilled sourdough, house jam

ESCARGOT 20

chanterelle mushrooms, champagne beurre blanc, forbidden grain toast

STEAMED MUSSELS gf 18

coconut milk, shellfish fume, fresno chili, fine herbs

FALL SQUASH & BURRATA gf 18

roasted squash, candied pumpkin seeds, arugula, maple vinaigrette

ROASTED BEET & GOAT CHEESE SALAD 17

citrus and chive chevre, baby watercress, crispy shallots, red wine vinaigrette
add seared chicken +8 | shrimp +10 | steak +13

SHRIMP COCKTAIL 18

four colossal shrimp, house-made cocktail sauce, lemon

ENTRÉE

BELGIAN WAFFLES 18

strawberry compote, whipped cream, maple syrup

QUICHE LORRAINE 24

local organic eggs, cream, onion, bacon lardons, side salad

FRENCH TOAST 20

brioche, powdered sugar, maple brown butter, mixed berries

FRENCH DIP SANDWICH 22

caramelized onions, gruyere, natural jus

CHICKEN SALAD 16

tarragon mayo, boston lettuce, toasted sourdough bread

CROQUE MONSIEUR 22

sliced brioche, béchamel, smoked ham, gruyere cheese

TURKEY CROISSANT 22

applewood smoked bacon, arugula, persian cucumber, dill aioli

RAT'S BURGER 23

cooked pink or no pink vermont cheddar, black truffle aioli, brioche bun, potato wedges
add applewood smoked bacon +2

STEAK AU POIVRE gf 34

crispy potatoes, roasted haricots vert

PAPPARDELLE BEEF

BOURGUIGNON 30

house pappardelle, short rib, kennett square mushrooms, shaved pecorino, confit egg yolk



SIDES

TUSCAN KALE gf, vegan 9

chiles, braised shallot, lemon

HAND CUT POTATO WEDGES gf 10

garlic herb butter, sea salt

ROASTED BRUSSELS

SPROUTS vegan, gf 10

pickled cranberries

CREAMED SPINACH 10

pecorino

OUR THANKS

Griggstown Farm | Cherry Grove Farm | Four Fat Fowl
Five Spoke Creamery | Koppert Cress | Patriot Pickle

Executive Chef: Jules Odum | Chef de Cuisine: Michael Osinchak

