



Lunch Menu

Entrées

Fish and Chips

Beer Battered Cod, Tartar Sauce, Apple Slaw 18

Vegetarian Pappardelle Pasta

French Garden Organic Farm Vegetables, Wild Mushrooms, Garlic, White Wine Tomato Basil Sauce, 15 (Veg)

Hamburger

House Ground Beef, Lettuce, Onion

Rosemary Aioli, Fries 14

Add Cheddar, Gruyere, Avocado, or Bacon 2

Add Blue Cheese 5

Fish Tacos (GF)

Marinated Rock Cod, Corn Tortillas, Chorizo and

Jalapeño Black Beans, Avocado, Farm Shredded

Cabbage, Cilantro Lime Vinaigrette, Spicy Salsa 14

Catch of the Day

French Garden Butternut Squash Risotto,

Regianno, Roasted Chestnuts, Organic Farm

Vegetables, Pomegranate Reduction 23 (GF)

Beef Bourguignon

Roasted Potatoes, Wild Mushrooms,

Caramelized Onions, Baby Carrots, Bacon,

Red Wine Reduction 22

House Smoked Chicken Quesadilla

Pepper Jack Cheese, Chorizo and Jalapeno Black Beans,

Guacamole, Salsa, Sour Cream, Corn Tortillas,

Small Green Salad 16 (GF)

Savory Mushroom Ricotta Bread Pudding

Regianno Cheese, Braised Greens, Rosemary Roasted

Squash, Butter Squash Sauce 21 (Veg)

Village Bakery Croissant Chicken Club

Grilled Chicken, Avocado, Bacon, Grilled Red Onions, Dijon

Mayonnaise, French Fries 15

Add Cheddar or Gruyere 2 Add Blue Cheese 5

Sides 6

Braised Farm Greens Raisins, Walnuts

(Veg/GF)

Medley Baby Vegetables Garlic, Herbs

(Veg/GF)

Creamy Mac and Cheese (Veg)

Cheddar, Mascarpone, and Reggiano Cheese

House Cut Fries, Rosemary Aioli Upon Request

(Veg/GF)

this item is fried in the same oil as items containing gluten

Gluten Free (GF) *Please note these items have been*

prepared in a kitchen that uses wheat & other gluten

products.

Vegetarian (Veg)

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Appetizers

Charcuterie Plate Salami, Prosciutto, Coppa,

Pickled Organic Vegetables, Marinated Olives,

Assorted Local Mustards, Roasted Garlic Grilled

Crostini or *gluten free crackers available upon request* 15

Prince Edward Island Mussels

Pernod Cream Sauce, Fennel, Leeks, Garlic Grilled

Crostini or *gluten free crackers available upon request* 15

Today's Raw Oysters 4 Each (GF)

Champagne Mignonette, Harissa Sauce

French Onion Soup bowl

Topped with Crouton and Gruyere Cheese 9

Soup Du Jour cup 7 bowl 9

Dan's Garden Baby Green Salad

Baby Farm Lettuces, Candied Walnuts, Humboldt

Fog Goat Cheese, Sliced Apples, Apple Ring,

Mustard Vinaigrette 13 (Veg/GF)

add Chicken 5

French Garden Vegetable Salad Assorted

Organic Baby Vegetables, Baby Lettuces, French

Garden Meyer Lemon Vinaigrette 11 (Veg/GF)

Add Chicken 5

Organic Persimmon Salad

Frisée, Laura Chenel Goat Cheese, Quail Eggs,

Endive, Farm Organic Apples, Pomegranate

Vinaigrette 14 (Veg/GF)

Cheese Selection

Single Cheese 7 Three Cheeses 15

Five Cheeses 19

Cowgirl Creamery Red Hawk Soft Cow's Cheese

Cowgirl Creamery Chimney Rock Soft Cow's Cheese

Achadinha Cheese Co. Capricious Firm Goat Cheese

Bellwether Farm Pepato Semi-Soft Sheep's Cheese

Bohemian Creamery Capriago Semi-Firm Goat Cheese

Bohemian Creamery Boho Belle Semi-Firm Cow's Cheese

Bohemian Creamery Bah Boom Soft Sheep's Cheese

** Served with Local Honey, Seasonal Jams, Fruits,

Candied Walnuts, Crostini or *gluten free crackers available*

upon request

\$5.00 split plate charge

Our meat, poultry, and fish come from ranches, and fisheries guided by principles of sustainability