



## SNACKS

MARCONA ALMONDS - 5  
espelette, olive oil, maldon salt

HOUSE PICKLES - 6

ROASTED TOMATO SOUP - 6

SCOTCH EGG - 7  
6 minute egg, green chorizo, tomatillo gravy

QUESO FUNDIDO FRIES - 12  
chorizo, queso fundido, crema, pickled jalapenos,  
pickled red onions

GRILLED CHICKEN SKEWERS - 14  
spiced yogurt marinade, himalayan rice salad

ROASTED BEET SALAD - 12  
red grapefruit, bay blue cheese, arugula, pine nut dressing

FARRO SALAD - 12  
pomegranate, apple, chevre, pecans,  
yogurt -jalapeno dressing

CHARRED BRUSSEL SPROUTS - 12  
gochujang glaze, asian pear, peanuts, crispy egg

BAKED OYSTERS - 16  
house cured bacon, cheddar, horseradish

**CHALKBOARD:** FARM TOAST - 8

MARKET SALAD - 12

OYSTERS - MP

## PLATES

VEGGIE TACOS - 12  
black beans, poblanos, kale, pickled red onion,  
queso fresco, chipolte aioli

CHAR SIU PORK SANDWICH - 15  
cantonese bbq pork belly, celery root slaw, kewpie mayo

FRIED CHICKEN SANDWICH - 14  
fried chicken thigh, pimento cheese, spicy pickle,  
buttermilk biscuit

TAPROOM BURGER - 15  
custom beef blend, adirondack cheddar, bacon,  
caramelized onion, pickles, special sauce

POLENTA BOLOGNESE - 16  
pork & beef bolognese, parmesan polenta, fresh ricotta

FISH & CHIPS - 15  
ipa battered haddock, fresh-cut fries,  
jalapeno tartar, lime cocktail

**CHALKBOARD:** GRILLED CHEESE - 14

TACOS - 14

PIZZA - 15

## DESSERTS

S'MORES BREAD PUDDING - 7  
toasted marshmallow creme

BANANA CREAM PIE - 6  
nilla wafer crust, whipped cream