



-brunch-

small plates

Yogurt Parfait	\$6
greek yogurt, honey granola, compôte	
Sweet Crêpe Du Jour	\$10
nutella, whipped cream cheese, hazelnuts, buckwheat crêpe	
Savory Crêpe Du Jour	\$10
mushroom duxelles, roasted garlic, mornay, buckwheat crêpe	
Smoked Salmon Tartine	\$14
olive, pickled onion, everything spice, dill gribiche	
Frites & Aiolis	\$8
roasted garlic, fine herb, vadouvan curry	
Cheese Board	\$19 (choice of 3)/\$26 (all 5)
served with cornichon, compôte, sourdough bread	
comté (cow, france) camembert (sheep/cow, ny usa)	
lancaster blue (cow, pennsylvania) langres (cow, france)	
misty creek tomme (goat, pennsylvania)	
Meat Board	\$24 (choice of 3)/\$32 (all 5)
served with cornichon, dijonnaise, sourdough bread	
venison summer sausage chicken liver mousse	
black pepper saucisson country terrine	
coppa	

soup/salad

choice of small soup & half salad \$10
add grilled chicken breast to salad \$4

Creamy French Onion Soup	\$8
gruyère and parmesan croutons	
Seasonal House Salad	\$10
mixed greens, radish, baby turnip, carrot, pumpkin seed, champagne vinaigrette	
Little Gem Salad	\$12
red endive, poached pear, candied walnut, blue cheese dressing	
Pennsylvania Lyonnaise Salad	\$14
baby spinach, frisee, dandelion greens, bacon, hard boiled egg, croutons, warm bacon dressing	

mains

choice of one side

Stuffed French Toast	
apple with maple pastry cream (\$12)	
blueberry with whipped cream cheese (\$13)	
banana foster with rum caramel and whipped cream (\$15)	
Eggs Benedict	
served on housemade english muffin with hollandaise, petite salad	
wilted kale & tomato conserva (\$10)	
bacon (\$14)	
smoked salmon (\$15)	
crab cake (\$15)	
American Breakfast	\$12
eggs any style, fried potatoes, sourdough toast	
Brussels, Sundried Tomato & Brie Omelet	\$14
sourdough toast, petite salad	
Bacon, Jalapeno & Sharp Cheddar Omelet	\$16
sourdough toast, petite salad	
Quiche Du Jour	\$14
roasted mushrooms, chive, gruyère, petite salad	
Biscuits & Gravy	
served with buttermilk biscuits and sunny side up egg	
black pepper gravy - no meat (\$12)	
farmstead butcher sausage gravy (\$15)	
beaver creek farms eye round chipped beef gravy (\$15)	

sandwiches

choice of frites or small house salad

Mushroom & Kale Sandwich	\$12
double cream brie, roasted mushroom, tomato conserva, wilted greens, potato roll	
Croque Madame	\$13
ham, gruyère, dijonnaise, mornay, sunny side up egg, sourdough (without ham, available upon request \$10)	
Beef Bourguignon Grilled Cheese	\$16
red wine braised beef, cheddar, red onion jam, brioche (without beef, available upon request \$10)	
Crab Cake Sandwich	\$18
spicy remoulade, bibb lettuce, brioche bun	
Cheeseburger	\$19
bibb lettuce, pickle, caramelized onion, garlic aioli, comté cheese, brioche bun	
(add an egg +\$1)	
(substitute impossible burger +\$2)	

sides

Eggs Any Style (2)	\$2
Sourdough Toast	\$2
Buttermilk Biscuits (2)	\$3
Seasonal Fruit	\$4
Frites with Garlic Aioli	\$4
Fried Yukon Potatoes	\$4
Small House Salad	\$5
Cheddar Cheese Grits	\$5
Venison Scrapple	\$5
Farmstead Butcher Sausage Links	\$6
Beyond Sausage Patties	\$6
Farmstead Butcher Bacon	\$6

consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions
please inform your server if you have any food allergies or dietary restrictions

20% gratuity may be added to parties of 6 or more - please no split checks for parties of more than 6