

SMALL PLATES

Pastry Basket 4 per person

House made pastries, scone, maple braid, biscuits, cranberry orange muffin

Fresh Fruit Plate 16

Melon, pineapple, Greek honey yogurt, mixed berries, orange maple glaze, house made granola

Avocado Toast 14

House made multi grain bread, avocado, soft boiled egg, pico de gallo, microgreens

Add grilled shrimp 12

Fig Flatbread 18

Sliced Mission figs, melted brie, arugula caramelized onions, cider glaze

Chorizo Shrimp 18

Seared Ecuadorian pinks, house made chorizo, smoked paprika garlic broth, arugula, fresh crusty bread

Fresh Shucked Oysters (six or twelve)

Bloody Mary cocktail sauce, cucumber mignonette, finger limes

Patriot, Barnstable, MA 18 / 32
Kumamoto, Humboldt Bay, CA 24 / 44

Charcuterie Board 24

Prosciutto, Schiacciatto Piccante, Porchetta, Bayley Hazen Blue, Jasper Hill Farm Little Hosmer, Castelvetro olives, pickled shallots, Peruvian sweet peppers, onion bourbon jam, fresh crusty bread, Marcona almonds

Cheese Board 20

Bayley Hazen Blue, Hudson Valley 12yr Peaks Cheddar, Little Hosmer Brie, onion jam, cotton candy grapes, crackers

SOUP & SALAD

House Caesar 14

Roasted garlic Caesar, ice cold crisp romaine, croutons, toasted pine nuts, confit tomatoes, Parmesan

Harvest Arugula Salad 14

Roasted heirloom beets, goat cheese, grilled cauliflower, candied pecans, peppadew vinaigrette

Add grilled shrimp 12

Add grilled chicken 9

Maine Lobster Bisque 18

Sweet corn, basil oil

Roasted Wild Mushroom Onion Soup 12

Collar City Mushrooms, sherry, Gruyère, crusty crouton

Paul Dimm **Executive Chef**

Josh Herring **Chef**

Jenny Carter **Pastry Chef**

20% gratuity will be charged to parties of 8 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any allergens to alert the kitchen staff.

LARGE PLATES

Crepe Brulee French Toast 16

House made cinnamon swirl bread, Vermont maple syrup, caramelized sugar crust, raspberry creme fraiche

Waffle Flight 16

Strawberry cream, blueberry cream, raspberry cream

Jumbo Lump Crab Hash 24

Crispy potato, shallots, scallions, jumbo lump crab, poached egg, hollandaise

Smoked Salmon Benedict 20

Cold smoked salmon, grilled asparagus, sliced tomato, English muffin, preserved lemon hollandaise, chives, SK home fries

Brown Sugar Ham Benedict 19

Thick cut ham, caramelized bourbon onions, wilted garlic spinach, wild mushrooms, peppered hollandaise, English muffin, SK home fries

Lobster Scramble 24

Whipped eggs, Maine lobster, chives, mascarpone, SK home fries

Shakshuka 22

Fire roasted tomatoes, poached eggs, house made chorizo, onions, sliced avocado, crusty bread

Grilled Cheese Bloody Mary 26

Five cheese blend, bloody mary dust, sourdough crust, sliced tomatoes, garlic spinach, thick cut smoked bacon, Scarlet Knife bloody mary

Pastrami Melt 18

Fred the Butcher pastrami, melted Swiss, house made pak dong, buttered thick cut marble rye, yuca fries, garlic aioli

Sauteed Filet Tips 25

Collar City wild mushrooms, leeks, house made pappardelle pasta, demi- glaze

Truffle Croque Madame 18

Smoked ham, Gruyere, Parmesan, truffle bechamel, country bread, poached egg

SIDES

Turkey Sausage	8
BBQ Dry Rub Thick Cut Bacon	8
North Country Brown Sugared Ham	8
SK Home Fries	6
Sliced Avocado Half	4
Truffle Mac and Cheese	12

LIBATIONS

Mimosa Prosecco, orange juice	13
Kir Royale Prosecco, creme de cassis	15
Bellini Peach puree, Prosecco	14
Scarlet Knife Bloody Mary Titos, house made	15
Carrot Old Fashioned Buffalo Trace, carrot, bitters	16
Sparkling Sangria Fruit, ginger, brandy, Prosecco	15

Coffee, Tea, Cappuccino, Espresso

Natalie's Orange Juice, Tomato, Cranberry, Pineapple