

BREAKFAST



BAKERY

Muffins & Bagels	\$ 3
Scones & Croissants	\$ 3.25
Pastries & Danishes	\$ 4.50

EGGS

Free Style*	\$ 7
Two eggs, any way you like, with hash brown potatoes and whole wheat toast	

Omelette	\$ 9
Your choice of 2 ingredients, with hash brown potatoes and whole wheat toast (additional fillings 50¢ each)	

Rancheros*	\$ 9
Classic Mexican style eggs with refried beans, tortilla, homemade guacamole & salsa	

Egg Sandwich*	\$ 7
Two eggs with cheese, sausage or bacon	

Pastrami Hash & Eggs*	\$ 9
a hash of our homemade pastrami with eggs any way you like them and whole wheat toast	

Frittata of the Day	\$ 9
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SIDES

Applewood Smoked Bacon, Ham or Sausage	\$ 3
Fresh Fruit or Berries	\$ 3.50

GRAINS

Granola	\$ 7
A blend of rolled whole oats, brown sugar & honey with yogurt	

Porridge	\$ 7
Steel cut oatmeal with cream, wildflower honey & fruit	

Griddle Cakes	\$ 8
Buttermilk pancakes with pure maple syrup	

French Toast	\$ 9
Batter dipped, thick sliced "Pain-de-mie" with pure maple syrup & powdered sugar	

<i>Additional fresh fruit to any of the above</i>	\$ 2.50
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LUNCH



SALADS

Mediterranean Salad	\$ 9
Mixed baby lettuces, new potatoes, tomatoes, green beans, capers, hard-boiled egg, Calamata olives	

<i>Add one of these toppings:</i>	
Grilled chicken breast	\$ 5
Grilled jumbo shrimp	\$ 6
Sliced flank steak	\$ 6
Fresh tuna*	\$ 7

Cobb Salad	\$ 13
Roasted chicken, avocado, bacon, tomatoes, sliced eggs and crumbled blue cheese, on romaine lettuce with house blue cheese dressing	

Chicken Caesar Salad	\$ 12
Romaine lettuce hearts with homemade Caesar dressing topped with grilled chicken breast	

SOUP

Chicken Noodle	
Made-from-scratch chicken stock with big chunks of tender chicken, egg noodles, celery, carrots and peas	

Soup du Jour	
Cup (8 oz.)	\$ 4.50
Bowl (16 oz.)	\$ 6
<i>Chowders and Bisques are 50¢ more</i>	

SIDES

Garlic Fries	\$ 5
Hand cut Idaho potatoes cooked in garlic and herb-infused oil	

Sweet Potato Fries	\$ 6
Served with spicy chipotle mayonnaise	

Beer Batter Onion Rings	\$ 5
Rings of Vidalia onions coated in a beer batter and fried in herbed oil	

Small Side Salad	\$ 5
Mixed mesclun greens, cherry tomatoes with our balsamic vinaigrette dressing	

**Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Prices & menu subject to change.*

CHECK BLACKBOARD FOR DAILY SPECIALS!
Seasonal specials are presented daily with focus on local North Fork products and specialty items



SANDWICHES

All sandwiches are served with dressed mesclun greens unless another side is stated

Parma	\$ 12
Imported Prosciutto di Parma, arugula, roasted peppers & fresh mozzarella on Focaccia bread	

Sliced Steak	\$ 12
Grilled hanger steak, sliced thin and served with mesclun, red onion and horseradish mayonnaise on a Focaccia roll	

Chicken Salad	\$ 11
Roasted chicken, golden raisins & walnuts tossed with herb mayonnaise, served with mesclun on Focaccia	

Goat Cheese Panini	\$ 11
Fresh goat cheese, sautéed mushrooms, onions, zucchini, squash, eggplant & mesclun on pressed Focaccia	

Burger*	\$ 12
1/2 pound antibiotic free beef on a Brioche roll, served with garlic/herb fries, lettuce & tomato (add cheese n/c)	

Chicken Guacamole Bacon	\$ 11
Grilled chicken breast, fresh homemade guacamole & smoked bacon on Focaccia bread	

Cuban Sandwich	\$ 12
House-roasted pork loin, ham, Swiss cheese, dill pickles, mustard and garlic spread on thin ficelle bread, pressed panini style. Served with fried ripe plantains	

Portobello & Mozzarella	\$ 11
Sliced grilled Portobello mushrooms with fresh mozzarella and basil pesto on sourdough bread	

MAINS

Fish & Chips	\$ 15
Atlantic Cod in beer batter with spicy tartar sauce and our skin-on garlic fries	

Steak Frites*	\$ 15
Marinated hanger steak, grilled and sliced served with a pile of our garlic fries	

Roasted Vegetable Lasagna	\$ 12
Layers of roasted vegetables, pasta, fresh mozzarella and tomato sauce	