

# BREAKFAST



## BAKERY

|  |        |
|--|--------|
| <b>Croissant</b>                         | \$4    |
| <b>Chocolate &amp; Almond Croissants</b> | \$4.25 |
| <b>Scones, Muffins &amp; Pasteries</b>   | \$3.50 |

## EGGS

|   |     |
|---|-----|
| <b>Free Style*</b>  | \$7 |
| Two Eggs, any way you like, with hash brown potatoes and whole wheat toast              |     |
| <b>Omelette</b>   | \$9 |
| Your choice of ingredients, with hash brown potatoes and whole wheat toast              |     |
| <b>Rancheros</b>  | \$9 |
| Classic Mexican style eggs with refried beans, tortilla, homemade guacamole & salsa     |     |
| <b>Egg Sandwich Special</b>   | \$7 |
| Two eggs with sausage or bacon and a cup of our freshly roasted coffee (add cheese \$1) |     |

## SIDES

|                           |     |
|---------------------------|-----|
| Applewood Smoked Bacon    | \$4 |
| Hash Brown Potatoes       | \$4 |
| Thick cut Ham Steak       | \$4 |
| Breakfast Sausage Patties | \$4 |
| Fresh Fruit or Berries    | \$4 |
| Homemade Pastrami Hash    | \$5 |

## GRAINS

|   |        |
|---|--------|
| <b>Granola</b>  | \$7    |
| A blend of rolled whole oats, brown sugar & honey with yogurt                 |        |
| <b>Porridge</b>   | \$7    |
| Steel cut oatmeal with cream, wildflower honey & fruit                        |        |
| <b>Griddle Cakes</b>  | \$8    |
| Buttermilk pancakes with pure maple syrup                                     |        |
| <b>French Toast*</b>  | \$9    |
| Batter dipped, thick sliced Pan-de-Mie with pure maple syrup & powdered sugar |        |
| <i>Add fresh fruit to any of the above</i>                                    | \$3.50 |

# LUNCH



## SALADS

|   |        |
|---|--------|
| <b>Mediterranean Salad</b>  | \$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  | \$6    |
| Grilled jumbo shrimp  | \$8    |
| Sliced flank steak  | \$7.50 |
| Fresh tuna*   | \$8    |
| <b>Cobb Salad</b>   | \$15   |
| Roasted chicken, avocado, bacon, tomatoes, sliced eggs and crumbled blue cheese, on romaine lettuce with house blue cheese dressing |        |
| <b>Chicken Caesar Salad</b>   | \$13   |
| Romaine lettuce hearts with homemade Caesar dressing topped with grilled chicken breast   |        |

## SOUP

|  |        |
|--|--------|
| <b>Chicken Noodle</b>  |        |
| Made-from-scratch chicken stock with big chunks of tender chicken, egg noodles, celery, carrots and peas |        |
| <b>Soup du Jour</b>  |        |
| Cup (8 oz.)  | \$5    |
| Bowl (16 oz.)  | \$6.50 |
| <i>Chowders and Bisques are 50¢ more</i>   |        |

## SIDES

|  |        |
|--|--------|
| <b>Garlic Fries</b>  | \$5.50 |
| Hand cut Idaho potatoes cooked in garlic and herb-infused oil                |        |
| <b>Sweet Potato Fries</b>  | \$6.50 |
| Served with spicy chipotle mayonnaise  |        |
| <b>Beer Batter Onion Rings</b>   | \$6.50 |
| Rings of Vidalia onions coated in a beer batter and fried in herbed oil      |        |
| <b>Small Side Salad</b>  | \$5.50 |
| 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*

|   |         |
|---|---------|
| <b>Parma</b>  | \$14.50 |
| Imported Prosciutto di Parma, arugula, roasted peppers & fresh mozzarella on Focaccia bread   |         |
| <b>Sliced Steak</b>   | \$14    |
| Grilled hanger steak, sliced thin and served with mesclun, red onion and horseradish mayonnaise on a Focaccia roll  |         |
| <b>Chicken Salad</b>  | \$12    |
| Roasted chicken, golden raisins & walnuts tossed with herb mayonnaise, served with mesclun on Focaccia  |         |
| <b>Goat Cheese Panini</b>   | \$13    |
| Fresh goat cheese, sautéed mushrooms, onions, zucchini, squash, eggplant & mesclun on pressed Focaccia  |         |
| <b>Burger*</b> (add cheese n/c)   | \$13.50 |
| 1/2 Pound antibiotic free beef on a brioche roll, served with garlic/herb fries, lettuce & tomato   |         |
| <b>Chicken Guacamole Bacon</b>  | \$12    |
| Grilled chicken breast, fresh homemade guacamole & smoked bacon on Focaccia bread   |         |
| <b>Cuban Sandwich</b>   | \$13    |
| 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 |         |
| <b>Portobello &amp; Mozzarella</b>  | \$12.50 |
| Sliced grilled Portobello mushrooms with fresh mozzarella and basil pesto on sourdough bread  |         |
| <h2>MAINS</h2>  |         |
| <b>Fish &amp; Chips</b>   | \$16    |
| Atlantic Cod in beer batter with spicy tartar sauce and our skin-on garlic fries  |         |
| <b>Steak Frites*</b>  | \$16    |
| Marinated hanger steak, grilled and sliced served with a pile of our garlic fries   |         |
| <b>Vegetable Quesadilla</b>   | \$13    |
| Roasted Vegetables with Jack cheese, between two flour tortillas, guacamole & cilantro sour cream   |         |