

Just a Fling

Shrimp Tacos 8.

avocado, red onion & Aji crema

Duck Wraps 11.

roasted duck, spiced cashews & crunchy veggies

Habanero Chicken Wings 9.

Great Hill Bleu Cheese & carrot pickles

House made Guacamole & Chips 10.

Local Corn Chowder 8.

avocado spuma & cornbread crouton

Grilled Lamb Kofte 9.

yogurt, feta & roasted eggplant

Crispy Fried Calamari 12.

arugula, cherry tomatoes & hot pepper aioli

Tomato, Basil and Fresh Mozzarella Flatbread 10.

Artisan Cheese Plate 11.

3 cheeses & spiced fruits

A Lil' Something on the Side

(\$6) or (3/\$15)

marinated olives

roasted asparagus with evoo & parmesan

truffle fries

sweet & spicy bar nuts

cheese croquettes

griddled rice cake

grilled corn on the cob, lime aioli & parmesan

Not Fully Committed

(served with hand-cut fries, sweet fries or greens)

Cuban Style Sandwich 12.

country ham, pork confit, pepper jam & Swiss cheese

Hot Pressed Turkey Sandwich 12.

green apple, smoked bacon & Swiss

*** Tryst Angus Sirloin Burger 12.**

cheddar cheese, house made pickles

substitute truffle fries \$3

Customize \$1 each:

Bacon, Guacamole, Caramelized Onions

Sautéed Mushrooms, Bleu Cheese

Getting Fresh

Simply Tossed Greens 6.

champagne mustard vinaigrette

Heirloom Tomato Salad 9.

burrata, arugula, sourdough crostini & vin cotto

Iceberg Wedge Salad 9.

Great Hill Bleu cheese, crumbled bacon & tomatoes

Caesar Salad 9.

hearts of romaine, eggless "Caesar" dressing, cracked pepper, sourdough croutons

Baby Spinach Salad 9.

Vermont goat cheese, pears, toasted walnuts & apple cider vinaigrette

add roasted chicken, steak tips, salmon, or shrimp \$6

Getting Serious

Corn Agnolotti 10./19.

sage, mascarpone, toasted corn & pea greens

Grilled Cheese & Tomato Sandwich 11.

local tomatoes & herbs/ with a cup of tomato soup

Herb Roasted All Natural Chicken 18.

potato puree, toasted almond green beans & natural juices

Pig Under A Brick 22.

white corn polenta, mostarda, collard greens & apricot glaze

*** Slow Roasted Salmon 23.**

heirloom tomato salad, avocado & griddled rice cake

1 1/4lb Pan Roasted Local Lobster 27.

saffron risotto, soffrito, chorizo & sweet corn

*** Grilled Sirloin Tips 18.**

Dan's fancy steak sauce, cheesy croquettes, lemony arugula

Tagliatelle Bolognese 11./20.

veal, pork & beef with mascarpone & parmesan



BRUNCH MENU

Love Drunk

Trysted Bloody Mary 10.

Ketel One, Traditional Ingredients,
Pickled Vegetable

BitterSweet Fizz 10.

Aperol, House-infused Orange Vodka, Grapefruit

Mimosa 8/10.

Cointreau, Orange, Prosecco

Bellini 8/10.

Peach Schnapps, Peach, Prosecco

Maple Lemonade 5.

Just a Fling

Fruit Parfait 6.

house-made granola & yogurt

Nutella & Banana Crepes 7.

Heirloom Tomato Salad 9.

burrata, arugula, sourdough crostini &
vin cotto

Classic Caesar Salad 8.

hearts of romaine, sourdough croutons, parmesan &
eggless Caesar dressing

Shrimp Tacos 8.

avocado, red onion & Aji crema

Add grilled chicken to any salad 6.

A Lil' Something on the Side

Bacon 4.

English Muffin or Toast 2.

Brunch Potatoes 4.

Seasonal Fruit 4.

House-Made Breakfast Sausage 4.

French Toast 4.

Getting Serious

***Huevos Rancheros 11.**

2 fried eggs, beans, avocado, jack cheese, crispy tortilla & spicy
tomato sauce
add steak 6.

***Eggs Benedict 15.**

house-made breakfast sausage, griddled English muffin,
2 poached eggs, crispy potatoes
& hollandaise

Western Omelet 10.

country ham, peppers, onions, cheddar cheese
& crispy potatoes

Wild Mushroom Omelet 11.

spinach, Monterey jack cheese, caramelized onions,
truffle oil & crispy potatoes

Annie's French Toast 10.

Portuguese sweet bread, maple butter
& blueberries

***Steak & Eggs 17.**

grilled steak, two eggs, crispy potatoes
& hollandaise

Corn Agnolotti 9/18.

sage, mascarpone, toasted corn
& pea greens

Hot Pressed Turkey Sandwich 12.

Green apple, smoked bacon
& Swiss

Cuban Style Sandwich 12.

country ham, pork confit, pepper jam & Swiss
with hand-cut fries

***Angus Sirloin Burger 12.**

cheddar cheese & hand-cut fries
add truffle fries 3.
add bacon 2.

Hash & Eggs 13.

Flavor of the week

Breakfast Pizza 10.

eggs, house-made sausage, herbed goat cheese
& caramelized onions

Lemon & Ricotta Pancakes 10.

Sweet Indulgences

Corn Flan 8.
maple, blueberries & pecans

Chocolate Banana Bread Pudding 8.
vanilla ice cream, peanut butter sauce

Diablitos 8.
chocolate cakes, vanilla frosting, habanero caramel

Apple Crostata
cinnamon raisin ice cream, red wine caramel

Artisan Cheese Plate 11.
3 cheeses & spiced fruit

House-made Ice Cream and Sorbet 4.

Cocktails 12.

Mocha Espresso
Van Gogh Dutch Chocolate, Tia Maria,
Bailey's, Espresso

Nut 'n' Honey
Frangelico, Amaretto, Tuaca, honey,
whipped cream

House-made Infusions 5.
Limoncello
Spiced Pear