

## BREAKFAST PASTRIES – 6AM to RUN OUT

Ron's Sticky Bun | \$3

Pumpkin Muffin | \$2.50

Apple-Cranberry Muffin (GF) | \$3

Raised & Glazed Donut | \$1.50

Potato Knishes | \$2

Wild Maine Blueberry

Buttermilk Scone | \$2.50

Dried Fruit Cream Scone | \$2.50

Biscuit with Homemade

Seasonal Jam | \$3

Local Apple Turnover | \$3

Everything Croissant | \$2.50

Bagel | \$1.50 (add cream cheese - \$2.50)

Market Veggie Breakfast Pie | \$6

## BREAKFAST MENU – 6AM to 11AM

Homemade Bagel with House-Smoked Organic Salmon | \$12

with cream cheese, red onions, capers

Bodega Bacon, Egg, and Cheese | \$7

on a buttered roll

Breakfast Taco | \$6

scrambled eggs, ranchero salsa, black beans, avocado

Flaky Biscuit & Fried Egg Sandwich | \$8

with cheese

Sweet Sausage, Egg & Peppers | \$9

on a baguette

Seasonal Fruit | \$8

Whole Grain Oatmeal | \$8

Anson Mills oats, chia seeds, sunflower seeds, wheat berries

Greek Yogurt Parfait | \$7

with dried fruit preserves

Homemade Granola

with Greek Yogurt & Honey | \$9

Paper Wrapped Hard Boiled Egg | \$1.50

Warm Sourdough Baguette | \$4

with homemade jam and organic butter

Warm Sourdough Baguette | \$6

with house-cured ham, gruyere, and organic butter



## LUNCH MENU – 11AM to 4PM

### SOUPS & SALADS

Matzo Ball Soup | \$10

chicken and vegetables, "fluffy style" homemade matzo balls

Vegetarian Chili | \$10

roasted vegetables, tortilla chips, sour cream, Cabot cheddar

Market Greens | \$9

cherry tomatoes, cucumber, shaved red onion, shredded carrots, green goddess dressing

Kale | \$15

market apples, dried cranberries, ricotta salata, Bragg's apple cider vinegar, Frankies olive oil\*

Caesar | \$13

shaved parmesan, sourdough croutons, caesar dressing\*

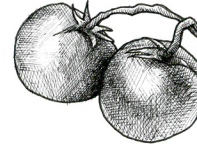
\*Add chicken or seared salmon (\$7)

Chop Chop Cobb with Crispy Chicken Skin | \$22

Murray's chicken breast, avocado, house-cured bacon, boiled egg, tomatoes, red wine shallot vinaigrette

Tuna Nicoise | \$24

pole-caught tuna, romaine, spinach, roasted fennel, marinated green beans, olives, tomatoes, boiled egg



### SANDWICHES

Tuna Aioli | \$13

pole caught tuna salad, arugula, tomato, sourdough ciabatta bread

Thanksgiving on Ciabatta | \$12

roasted turkey, stuffing, cream cheese, cranberry and mayo

Steak Sandwich | \$14

green sauce and arugula on sourdough baguette roasted veggie romesco and a fried egg on whole wheat toast

Pulled Pork & Coleslaw | \$11

griddled bun, pickles, red onion, Arkansas sauce

House-Smoked Salmon | \$12

cucumber, dill, and cream cheese on rye

Pimento Cheese & Pickle | \$19

a southern classic on soft white bread

Deviled Egg Sandwich | \$7

farm egg salad with smoked paprika

Homemade Organic P-B-A-B-H | \$8

homemade peanut butter, apples, banana, local organic honey, house-baked white bread

### SIDES • \$5

Spicy Green Beans

Roasted Beets

with dill and Frankies olive oil

Curried Red Lentils

Coleslaw

Roasted Butternut Squash

Cucumber Salad

Tabouleh Cous Cous

## ROAD FOOD & SNACKS – 4PM to 4AM

Roadside Burger | \$4

lettuce, tomato, onion, special sauce, and pickle

Red Hot Chicken Legs | \$6

Buffalo, NY-style with celery, carrots, and Maytag blue cheese

Grilled Cheese Sandwich | \$4

aged cheddar grilled on white bread

Chex Mix with Organic Peanuts | \$3

Maple Bacon Almonds | \$8

Pimento Cheese Sandwich | \$5

a southern classic on soft white bread

Spicy Pork Cracklins | \$5

French Fries | \$3

Onion Rings | \$3

Sloppy Joe Sliders | \$4

Potato Chips and Green Onion Dip | \$4

handcut potato chips

Ants on a Log with Dried Cranberries

& Zante Currants | \$3

celery, organic peanut butter

