



SUNDAY BRUNCH

in addition to all day menu

10-3

Eggs Benny

house-made buttermilk biscuit, smoked ham, two poached eggs, house-made potato chips, hollandaise

16.50

Pancakes

seasonal jam & Massachusetts maple syrup

14.75

Farmer's Breakfast

two eggs, bacon or sausage, wheat toast, house-made potato chips

14.25

California Bowl

acai sorbet, seasonal fruit, granola, coconut, chia, bee pollen

12.50

DINNER

in addition to all day menu

5-9 Friday & Saturday 5-8 on Sunday

Dinner menu will change weekly and there may be slight variations day to day due to availability of local produce and items from our garden.

Fish and cuts of beef will also change week to week.

Misty Knoll Farms Chicken (VT)

brined bone-in breast, grilled eggplant baba ganoush, farro sautéed with olives, golden raisins, almonds, swiss chard from our garden & harissa, sumac & citrus marinated cucumbers

28.75

Big Picture Grass-Fed Beef (MA)

NY strip, daily potato & vegetable, Farm Table steak sauce
mkt.

Fish (Berkshire)

corn & coconut curry, sautéed farm vegetables, FT kitchen garden herb salad with thai vinaigrette
mkt.

*Before placing your order, please inform you server if a person in your party has a food allergy.
The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*