

## RAW BAR

Oysters\* Freshly shucked to order, served with ginger mignonette / \$3.5 east - \$4.5 west

Jumbo Shrimp Cocktail Served with house cocktail sauce / \$5 each

Tuna Tartare\* #1 ahi tuna / avocado / ginger ponzu sriracha aioli / cucumber / wonton crisp / \$28

## BOARDS

Crudite Assortment of fresh vegetables / homemade hummus / olive mix / naan / \$18 - GF naan \$2

Cheese A rotating assortment of 3 artisanal cheeses / pickled veg + olives / fresh + dried fruits / house crostini / \$23 - GF crackers \$3

Charcuterie A rotating assortment of artisanal cheeses / cured meats + salami / pickled veg + olives / fresh + dried fruits / house crostini - GF crackers \$3

SM 3 cheeses + 3 meats / \$30  
LG 5 cheeses + 5 meats / \$48

## SANDWICHES

Served with rosemary + garlic fries  
Sweet potato waffle fries \$2 - Half salad \$3

The Farmer's Rail Burger two 4oz Brunty Farms smash patties / American cheese / caramelized onions / homemade pickles / house burger sauce / local brioche bun / \$19 - GF bun \$2

Cuban mojo pork / prosciutto / nitrate free black forest ham / Swiss cheese / homemade pickles / house mustard / cuban roll / \$18

Philly Cheesesteak roasted + shaved Brunty Farms beef / caramelized peppers and onions / house cheese sauce / \$18

Rustic Italian capicola / soppressata / genoa salami / prosciutto / pesto / fresh mozzarella / herb roasted tomato / olive oil / demi baguette / \$18

Shrimp Roll wild caught chilled shrimp / creole dressing / butter lettuce / savoy slaw / side hot sauce / \$20

Steamed Mussels jumbo PEI mussels / chorizo / tomato confit / fennel / served with focaccia / \$19

Shakshuka sweet + savory tomato sauce / chorizo / Brunty Farms eggs / warm peasant bread / \$18

Hummus + Spiced Beef homemade hummus / Eastern spiced ground beef / fresh parsley / lemon / feta / grilled naan / \$19

Confit Wings jumbo confit chicken wings / double fried / choice of sauce / \$21  
Coconut Green Curry - Hot Agave - Pad Thai Peanut

## LUNCH

**MENU 0002**

### SOUP

Soup of the Day  
served with  
homemade focaccia

\$7 cup - \$12 bowl

## SALADS

Add chicken breast \$9 - Faroe Island salmon \$22  
Choice sirloin steak \$15 - Prime filet \$40

Grilled Romaine Wedge roasted corn / tomato / pickled red onion / toasted pepitas / cotija / cilantro buttermilk ranch / \$9 half - \$18 full

Summer Berry local greens / seasonal berries / spiced nuts / goat cheese / balsamic vinaigrette / \$9 half - \$18 full

Heirloom Tomato local greens / crispy bacon / heirloom wedges / blue cheese crumbles / crostini crumbs / basil blue dressing / \$9 half - \$18 full

\*\*These items are served raw or undercooked, and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 3% convenience fee will be applied to all sales to cover credit card acceptance. If paying with cash you will receive an immediate