

STARTERS

BAKED BRIE \$12 (V)

Strawberry-Rhubarb Jam, Creamed Honey, Nuts, Focaccia Toast, Artisan Crackers

MEAT MARKET BLOCK \$16

Cured Meats, Dried Fruits, Pickled Vegetables, Nuts, Jams, Focaccia Toast, Artisan Crackers

CHEESE MARKET BLOCK \$16 (V)

Cheeses, Fresh Fruits, Raw Vegetables, Nuts, Jams, Focaccia Toast, Artisan Crackers

FLIGHT OF THE BACON \$18

Raspberry Chipotle, Hickory, Applewood, Creamed Honey, Buttermilk Doughnuts

FILET MINIS \$15

Mushrooms, Filet, Truffle Aioli, Focaccia Toast, Greens

CAULIFLOWER FLORETS \$12 (GF) (V)

Cauliflower, Avocado Puree, Parmesan, Umami Dust

PENNY SALAD \$11 (GF)

Fries, Asparagus, Candied-Bacon, Garlic Aioli, Cilantro

PIGLET \$16

Pork Belly, Bacon, Spicy BBQ, Onion Rings, Gouda, Arugula, Focaccia Toast

VERDANT \$12 (N)

Pesto Hummus, Pico, Olive Oil, Vegetables, Focaccia Toast, Artisan Crackers

SALADS HALF / FULL

110 \$7/12

Greens, Candied Bacon, Caramelized Onion, Tomato, Bleu Cheese, Parmesan, Croutons, Buttermilk Ranch

FRUIT TREE \$8/13 (V)

Spinach & Arugula, Apple Slaw, Pear Puree, Dried Fruit, Nuts, Goat Cheese, Croutons, Thyme-Cherry Vinaigrette

SOOEY CHOP-CHOP \$9/14

Greens, Grilled Cajun Chicken, Candied Bacon, Mushrooms, Red Onion, Tomato, Zucchini, Avocado Puree, White Cheddar, Croutons, Citrus Mustard

CHEF \$9/14

Greens, Grilled Chicken, City Ham, Lamb Bacon, Hard-Boiled Egg, Carrot Puree, Pickled Snap Peas, Feta, Croutons, Tomato Bruschetta

DRESSINGS: TOMATO BRUSCHETTA, BUTTERMILK RANCH, CITRUS MUSTARD

VINAIGRETTES: TOASTED SPICE, THYME-CHERRY, BALSAMIC

(V) vegetarian (N) vegan (GF) gluten friendly*

*Please inform your server of any food allergies. Eating gluten friendly products does not guarantee no traces of gluten. We are not a Celiac certified kitchen.

EATING RAW OR UNDERCOOKED MEAT / EGGS COULD CAUSE FOODBORNE ILLNESS



SANDWICHES SERVED WITH YOUR CHOICE OF SOUP, FRIES, OR 110 SALAD

BLT \$14

Lamb Bacon, Over-Easy Egg, Greens, Tomato, White Cheddar, Garlic Aioli, Focaccia

9AM \$13

Polish Sausage, White cheddar, Black Pepper Maple Gravy, Bread Pudding Toast

WALDORF GRILLED CHEESE \$11 (V)

Brie, White Cheddar, Smoked Walnuts, Apple, Pickled Onion, Focaccia

CITY ASPARAGUS \$12 (V)

Over-Easy Egg, Cauliflower Florets, Asparagus, Smoked Gouda, Pesto Hummus, Focaccia

JFC \$13 (GF)

Grilled Chicken, Pico, Carrots, Tomato, Onion, Arugula, Mozzarella, Garden Pesto, Focaccia, Hominy, Chickpea

ADD-ONS:

Chicken Egg \$1
 Duck Egg \$2
 Bacon \$1
 Gluten-Free Bread \$2
 Salad Dressing: \$0.5
 Truffle Aioli \$2
 Garlic Aioli: \$1

BURGERS SERVED WITH YOUR CHOICE OF SOUP, FRIES, OR 110 SALAD

THE MEADOW \$15 (N)

Apple Slaw, Sweet Pickle, Bibb Lettuce, Cashew Ricotta, Citrus Mustard, Focaccia

THE FARM \$16

Bibb Lettuce, Tomato, Sweet Pickle, Onion, White Cheddar, Seasoned Bun

THE RANCH \$17

Pork Belly, Caramelized Onion, Sweet Pickle, White Cheddar, Spicy BBQ, Seasoned Bun

THE ESTATE \$18

Umami Dust, Onion Rings, Stilton Bleu Cheese, Truffle Aioli, Port Reduction, Seasoned Bun

BURGER

SELECTIONS:

Grass-Fed Beef
 Grain-Fed Beef
 Alpaca
 Bison
 Lentil (N)

ADD-ONS:

Chicken Egg \$1
 Duck Egg \$2
 Bacon \$1
 Gluten-Free Bread \$2
 Salad Dressing: \$0.5
 Truffle Aioli \$2
 Garlic Aioli \$1

DESSERT

Small batch dessert that rotates daily.

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FOR AN ADDITIONAL \$2, YOU MAY SUBSTITUTE ANOTHER SALAD FOR THE 110 SIDE SALAD. EATING RAW OR UNDERCOOKED MEAT / EGGS COULD CAUSE FOODBORNE ILLNESS