



FIRST COURSE

Gulf Shrimp

bay seasoning, shrimp chips, horseradish aioli 24

Tuna Tartare

green papaya, nuoc cham, yuzu aioli, lotus root 21

Burrata

twin bear's bakery focaccia, sungold tomatoes, olio verde, crispy garlic, ramps 14

Caesar Salad

little gem lettuce, parmesan churro, ricotta salata 17

"Green" Salad

asparagus, fava beans, frisee, ramp vinaigrette, ricotta salata 17

MAIN COURSE

Omelet

goat cheese, ramps, herbed potatoes 18

Orecchiette

mushroom bolognese, braised maitake mushrooms 17

Shakshouka

smoked short rib, fried egg, stewed tomato, piquillo pepper, sourdough 21

Eggs

thick cut bacon, sage sausage, crispy potatoes, twin bears bakery sourdough 20

Sausage and Biscuits

fried chicken thigh, sausage gravy, scallion black pepper biscuits 20

French Toast

blueberry compote, brown butter cream cheese, ginger crumb, maple syrup 16

Burger

creekstone black angus beef, grafton 2-year cheddar, burger sauce, bacon, fries 21

FOR THE TABLE

Parker House Rolls

smoked trout, whipped cultured butter 14

Skillet Coffee Cake

almond streusel, cream cheese icing 11

Fries

dipping sauces, old bay 8

Shells & Cheese

house made shells, aged cheddar, creme fraiche, chives 10

DESSERT

Sticky Toffee Cake

pecans, compressed apples, green apple sorbet 12

Chocolate Egg

salted caramel, cardamom sponge 12

Cheesecake Brulee

cherry glen farm goat cheese, blueberry compote, lemon sorbet, curried almonds 12

Strawberry Rhubarb Pie

buttermilk ice cream 12

*Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, soy, wheat, fish, and shellfish products.

THACHER & RYE

BY BRYAN VOLTAGGIO

