



== FALL TWENTY 25 ==

PUMPKIN CINNAMON ROLL STACK \$18

our homemade pumpkin pancakes swirled with cinnamon brown sugar and vanilla glaze

🍏 APPLE CRUMB PANCAKES \$18

apple compote, homemade crumbs, cinnamon cream glaze

BREAKFAST PANINI \$20

melted pepperjack, fried chicken, two eggs fried, bacon, mike's hot honey drizzle; homefries

STEAK & EGG BENNY \$24

2 poached, sliced skirt steak, arugula, sliced avocado on top of sourdough toast; topped with mustard & chive hollandaise

PUMPKIN BAKED OATMEAL \$14

pumpkin, spice, pecan, maple
+ greek yogurt for \$2 +

NORTH FORK OMELET \$18

3 eggs, roasted butternut squash, goat cheese, chicken apple sausage and caramelized onion; homefries & toast

BANANA FOSTER FRENCH TOAST BITES \$17

french toast bites tossed in homemade foster sauce, banana

WHISKEY BREKKIE \$21

fried chicken breast potato waffle sandwich with chipotle aioli, bacon, bourbon maple and topped with a egg sunny up

BREAKFAST TACOS (2) \$17

flour tortilla, scrambled eggs, chorizo hash, avocado, queso fresco, chipotle aioli

JAZZY-O TOASTS

AVOCADO CHILI TOAST two eggs sunny up, chili crisp, sliced avocado, micro basil & parmesan cheese over jazzy-o sourdough toast \$17

BUTTERNUT SQUASH RICOTTA TOAST smashed butternut squash, hot honey ricotta, crispy sage, crumbled walnuts, honey drizzle \$16

SPICY FIG TOAST chili fig jam, burrata, prosciutto, fresh fig, balsamic glaze \$18

BONELESS WINGS \$16

choice of new maple chipotle, buffalo, hot honey, chipotle bbq; homemade bleu cheese on side

BUFFALO CHICKEN DIP \$15

with tortilla chips

BANG BANG CHICKEN QUESADILLA \$20

fried chicken tossed in our homemade bang bang sauce, red peppers, scallions, jack cheddar cheese

CHICKEN CAESAR SANDO \$24

fried chicken topped with caesar salad on pretzel croissant topped with extra parmigiano cheese; french fries

HOT HONEY BISCUIT SLIDERS (2) \$18

crispy chicken tossed in hot honey sauce, pickles, honey drizzle

SHORT RIB NACHOS \$19

short rib, cheddar jack cheese, jalapeno, pico, avocado, cheese sauce, chipotle aioli drizzle, with tortilla chips

SHORT RIB GRILLED CHEESE \$21

braised short rib, cheddar, caramelized onion, alabama bbq, texas toast; with FF

SWEET POTATO BOWL \$22

smashed sweet potato, boneless chipotle maple chicken, candied bacon

FLATBREAD SPECIAL \$19

butternut squash, ricotta, caramelized onions, bacon, honey

🍏 HARVEST MOON SALAD \$15

mix greens, roast butternut squash, farro, craisins, pepitas, goat chz; maple ginger vinaigrette
+ add chicken \$7, shrimp \$8, salmon \$9, steak \$10 +



CHICKEN NOODLE \$6

homestyle soup

TUSCAN SOUP \$10

roasted red pepper tomato soup, homemade croutons; topped with melted swiss & mozzarella

BUTTERNUT SQUASH SOUP \$11

cubed bacon slab, bourbon maple, pumpkin seeds

★ LAWBSTA ROLL

7.5 oz maine lobster tossed in a lemon tarragon butter on a buttered & toasted brioche bun; FF, slaw

\$39

COBBSTER SALAD

5.5 oz maine lobster, romaine, grape tomato, hard boiled egg, bacon bits, corn, avocado; honey lime dressing

\$34

CHICKEN SOPRANO DLX \$23

fried chicken cutlet, burrata, prosciutto, arugula, red pepper; balsamic vinigrette; on a ciabatta with french fries

SALMON LETTUCE WRAPS \$23

sautéed blackened salmon, bean sprouts, mango salsa, green chili sauce; served on boston lettuce

SALMON BURGER \$22

homemade salmon burger with a cucumber tamari slaw, avocado, & garlic aioli on an everything brioche bun; FF

WHISKEY DOWN MEATLOAF \$24

bacon wrapped meatloaf topped with a maple bourbon glaze, mashed yukon potatoes, glazed baby carrots

SPICY STEAK PANINI \$24

sliced skirt steak panini, mozzarella cheese, frizzled onions, sliced cherry peppers, garlic aioli; french fries

BLACKENED SALMON BOWL \$24

brussel sprouts, broccoli, corn, carrots, red quinoa, brown rice, tamari red chili dressing

2025 ROMANIAN STEAK \$32

marinated skirt steak, frizzled onions, french green beans, home made mashed potato

✦ FALL COCKTAILS ✦

FIGGY KNEES \$16

nolet's gin, lemon, honey, muddled fresh fig

PEAR MARGARITA \$14

tequila blanco, pear juice, triple, cinnamon, lime; cinnamon sugar rim

HARVEST SEASON SPRITZ \$13

apple cider, honey, lemon, cinnamon, apple brandy, topped with prosecco

FARM STAND CIDER \$13

bourbon, amaretto, apple cider, lemon, agave

SEPTEMBER SUNSET \$9

pear nectar, fresh lemon, cinnamon, falernum syrup

+ no alcohol, add apple brandy \$3 +

MOM'S APPLE CIDER \$14

fresh apple cider, reposado, spiced simple, triple, fresh lime

SPICED OLD FASHIONED \$13

old forester, spiced simple, orange bitters, vanilla

MARGARITA FLIGHT (4) \$22

pear, mom's apple cider, spicy, passionfruit

✦ WHISKEY DOWN BOOZY COFFEE BAR ✦

ICED PSL \$15

vanilla vodka, mr. black, pumpkin pie syrup, espresso; topped with maple brown butter cold foam

COCO COLD BREW \$15

1800 coconut, mr.black, coconut cream, chocolate bailey's, sail away cold brew

FUNKY MONKEY \$15

licor 43, skrewball, banana liquor, sail away cold brew

The margarita flight and boozy coffee only come with alcohol and there is NO substitutions on flavors.



We also serve fall favorites: Schafly Pumpkin Ale, Pear High Noon, Montauk Pumpkin Cider