

B R U N C H

SUCCOTASH OMELETTE 16

Camembert, Pickled Pepper, Hash

HOUSE SAUSAGE OMELETTE 16

Cheese Curd, Bechamel,
Half-Dried Tomato, Potato Hash

LOCAL MUSHROOM OMELETTE 16

Fried Onion, Goat Cheese, Potato Hash

EGGS YOUR WAY* 15

House Bacon, Hash, Potato Toast

FRIED CHICKEN & WAFFLE 20

Cornmeal Waffle, Fried Eggs,
Pecan Brittle Butter

PORK BELLY BENEDICT* 16

Sourdough English Muffin,
Hollandaise, Potato Hash

HALLOUMI BENEDICT* 14

Corn Relish, Hollandaise,
Potato Hash

CHORIZO FRIED RICE 14

Hazelnut, Scrambled Egg,
Cauliflower Kimchi

LITTLE LEAF LETTUCES 15

Pickled Onion, Radish, Fennel,
Mustard Vinaigrette, Furikake

SEITAN PASTRAMI 22

Slaw, Rye Bread, Pumpkin Seed Cheese,
House Pickle + Fries

F&F BURGER* 26

House-Ground Brisket Patty,
Caramelized Onion Jam, Fondue,
Roasted Garlic Aioli,
Pickles + Fries
-put an egg on it +3
-add bacon +3

STEAK & EGGS* 28

Eggs your way, Hash, Hollandaise

BEIGNETS 12

Dulce de Leche, Strawberry Jam

BREAD PUDDING 12

Rhubarb Curd, Preserved Rhubarb

K I D S

SCRAMBLED EGG PIZZA 10

Bacon, Crispy Potato

CHICKEN TENDERS 12

With Fries

MAC N CHEESE 10

GRILLED CHEESE 10

With Fries

WAFFLE 10

Quisset Mill Farm Maple Syrup

PANCAKES 10

Plain or Choco-chip

Quisset Mill Farm Maple Syrup

S I D E S

ONE EGG ANY STYLE * 3

SLAB BACON 6

BREAKFAST SAUSAGE 5

FRUIT 5

HOUSE JAM 2

TOAST 5

Thank you for joining us.

We hope you enjoy your meal.

* These items may be served raw or undercooked.
Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your
risk of foodborne illness.
Before placing your order, please inform your
server if a person
in your party has a food allergy.

W I N E

C O C K T A I L S

16

BLOODY MARY

Vodka, Tomato, Horseradish,
F&F Spice Blend, House Pickles

WAKE-UP CALL

3 x Rums, Coconut, Brown Sugar,
Cinnamon, Coffee, Served over Ice

GARFIELD

Spicy Tequila, Aperol, Marmalade,
Lime, Pineapple

THE HUMMINGBIRD

Vodka, Passionfruit,
Lemon, Red Currant Syrup

THIS IS OUR LAST GOODBYE

Mezcal, Strawberry,
Creole Shrub, Lemon

RIISING OF THE DAY

Citadelle Gin, Mint, Saline

BLUE NOTE REMIX

Forager Gin, Italicus, Blueberry, Lemon

B E E R & C I D E R

NARRAGANSETT LAGER

6

(16oz) 5% RI

BAREWOLF BREWING

9

“STRANGER IN THE ALPS”

Alpine Pilsner (16oz) 4% MA

AMORY’S TOMB BREWING

10

“FARM ROAD”

Table Saison (16oz) 4.5% MA

DECIDUOUS “EASY OPERATOR”

9

NEIPA (16oz) 6.2% RI

FOAM BREWERS “BUILT TO SPILL”

10

DIPA (16oz) 8% VT

QUEEN CITY HEFEWEIZEN

7

Wheat Beer (12oz) 5.8% VT

HIGH LIMB “CORE”

9

Dry Cider (16oz) 5% MI

BUBBLY

2021 Cava Brut Reserva,
Alsina & Sarda, Penedes 13

WHITE

2024 Sauvignon Blanc...,
Pajot, Gascony 15

2021 Riesling,
Reichhgraf von Kesselstatt,
Mosel, Germany 13

2024 Bellone,
Cincinnato, Lazio 12

2023 Chardonnay, Ancient Peaks,
Paso Robles, CA 15

PINK

2024 “Pinke Pinke”
Schlossmullenhoff, Germany 13

ORANGE

2022 Sémillon “Bel A Ciao”,
Olivier Cazenave, Bordeaux 15

CHILLED RED

2024 Pamid/Merlot, Zagreus
Thracian Valley, Bulgaria 15

RED

2023 Pinot Noir, Scenic Valley,
Willamette Valley, OR 15

2024 Ciliegiolo, “Asla,”
Leonardo Bussoletti, Umbria 12

2022 Monastrell, Olivares,
Jumilla, Spain 13

2022 Cabernet “Hidden Horse”,
Two Mountain Winery, WA 15

N O N - A L C O H O L I C

THE DIVINING ROD

12

Prickly Pear, Lime,
Citrus Peel, Tonic

WASTE NOT WANT NOT

12

Strawberry Top Shrub,
Lemon, Fleurie Bitter N/A

COLLECTIVE ARTS

8

N/A Hazy Pale Ale (12 oz) Canada

BOOT BLACK GINGER BEER

6

Cardamom & Lime, (12 oz), RI