

# Mains

## **BREAKFAST PASTRIES 9**

citrus éclair, sunflower biscuit,  
orange cinnamon roll

## **BUTTERMILK PANCAKES 12**

apple jam, spiced creme fraiche, maple syrup

## **BRIOCHE FRENCH TOAST 14**

banana caramel, orange, candied walnut

## **WAFFLE 17**

citrus marmalade, vanilla tamarind butter

## **WINTER HASH 14**

root vegetables, caramelized onion, fried farm egg

## **FARM EGG OMELET 15**

gruyere, fine herbs, endive salad  
add truffle 20

## **SHAKSHUKA 15**

spicy tomato, gigante beans,  
tuscan kale, bulgarian feta

## **TWO EGGS ANY STYLE 14**

potatoes, heritage bacon or chicken sausage,  
& sourdough toast

## **HANGER STEAK & FARM EGGS 25**

potatoes, endive salad, salsa verde

## **BREAKFAST SANDWICH 12**

heritage bacon or chicken sausage,  
farm egg, aged cheddar, bernaise aioli

# Sides

## **SEASONAL FRUIT 9**

## **MIXED BERRIES 12**

## **YOGURT & BEE POLLEN GRANOLA 8**

## **HERITAGE BACON 6**

## **CHICKEN SAUSAGE PATTIES 6**

## **HOMESTYLE POTATOES 7**

## **SUNFLOWER BISCUIT OR TOAST 4**

# Freshly Pressed Juices

## **ORANGE 7**

## **RUBY GRAPEFRUIT 7**

## **PINEAPPLE 9**

WE SOURCE LOCAL INGREDIENTS FROM OUR FARMER FRIENDS,  
ORGANIC WHENEVER POSSIBLE, AND USE HUMANELY RAISED PROTEINS.  
WE ARE HAPPY TO ACCOMMODATE MOST DIETARY RESTRICTIONS AND  
ALLERGIES. PLEASE LET YOUR SERVER KNOW.

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER  
OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK  
OF FOODBORNE ILLNESS.



**BREAKFAST**