

Appetizers

BREAKFAST PASTRIES 9
citrus éclair, sunflower biscuit,
orange cinnamon roll

SOCCA 18
whipped feta, local greens,
chickpea flatbread

SERRANO HAM FRITTERS 15
18 month manchego, quince preserves

FORBIDDEN RICE 18
spicy pork sausage, wild shrimp,
leeks, farm egg yolk, chives

WARM MARINATED OLIVES 8
meyer lemon, corriander

Mains

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

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,
house sourdough

CRISPY CHICKEN SANDWICH 16
korean fried, spicy honey glaze,
pickles, iceberg, kimchi aioli

CACIO E PEPE 18
bucatini, poached farm egg,
pecorino romano

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



BRUNCH

Freshly Pressed Juices

ORANGE 7

RUBY GRAPEFRUIT 7

PINEAPPLE 9