

Appetizers

WHITE BEAN 'NDUJA 18
calabrian chili, heritage white bean,
charred onion vinaigrette, spicy greens,
sourdough

SERRANO HAM FRITTERS 14
18 month manchego, quince preserves

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

WARM MARINATED OLIVES 9
meyer lemon, corriander

Mains

BUTTERMILK PANCAKES 12
roasted summer stone fruit,
maple syrup

BRIOCHE FRENCH TOAST 14
dulce de leche whipped cream,
fresh berries, maple syrup

WAFFLE 17
berry compote, vanilla tamarind butter

FARM EGG OMELET 15
gruyere, fine herbs, endive salad
add truffle +20

TWO EGGS ANY STYLE 14
potatoes, heritage bacon or chicken sausage,
& sourdough toast

BAVETTE STEAK & FARM EGGS 25
potatoes, endive salad, salsa verde

BREAKFAST SANDWICH 12
heritage bacon or chicken sausage,
farm egg, aged cheddar, bernaise aioli

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

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

BREAKFAST PIZZA 18
house maple chicken sausage, farm egg,
new potatoes, fontina, aged cheddar

A 20% GRATUITY WILL BE ADDED
FOR PARTIES OF SIX OR LARGER

Sides

BREAKFAST PASTRIES 9

strawberry basil éclair, heirloom biscuit,
orange cinnamon roll

SEASONAL FRUIT 9

MIXED BERRIES 12

YOGURT & BEE POLLEN GRANOLA 8

HERITAGE BACON 6

CHICKEN SAUSAGE PATTIES 6

HOMESTYLE POTATOES 7



BRUNCH

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.