

# Mains

**ACAI SMOOTHIE BOWL 15**  
coconut granola, fresh berries, goji

**CROQUE MADAM 21**  
jamon, gruyere, farm egg,  
arugula, whole grain mustard aioli

**PUMPKIN PANCAKES 17**  
warming spice whipped cream, pepita brittle,  
local maple syrup

**FRENCH TOAST BREAD PUDDING 19**  
brioche, caramel, roasted apple,  
candied pecans

**HASH 18**  
rosti potato, caramelized onion, root vegetable,  
farm egg, creme fraiche  
*add smoked salmon +10*

**FARM EGG OMELET 18**  
gruyere, fine herbs, endive salad  
*add truffle +24*

**AVOCADO TOAST 18**  
house sourdough, radish, cucumber, petite greens,  
everything seasoning  
*add smoked salmon +10*  
*add any style farm egg +5*

**TWO EGGS ANY STYLE 18**  
potatoes, house bacon or chicken sausage,  
& choice of toast  
*whole grain sourdough*  
*house english muffin*  
*croissant +2*

**STEAK & EGGS 35**  
potatoes, endive, maitre de butter

**BREAKFAST SANDWICH 15**  
house bacon or chicken sausage,  
farm egg, aged cheddar, bernaise aioli

# Sides

**SEASONAL FRUIT 10**

**MIXED BERRIES 11**

**YOGURT & BEE POLLEN GRANOLA 10**

**HERITAGE BACON 8**

**CHICKEN SAUSAGE PATTIES 8**

**HOMESTYLE POTATOES 8**

**WHOLE GRAIN SOURDOUGH TOAST 6**

**HOUSE ENGLISH MUFFIN 6**

**CROISSANT 8**

# Freshly Pressed Juices

**ORANGE 12**

**RUBY GRAPEFRUIT 12**

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.

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



**BREAKFAST**