

Appetizers

NEW ENGLAND MUSSELS 25

tomato pernod broth,
saffron aioli

SERRANO HAM FRITTERS 14

18 month manchego,
quince preserves

FORBIDDEN RICE 22

spicy pork sausage, wild shrimp, leeks,
farm egg yolk, chives

WARM MARINATED OLIVES 9

meyer lemon, corriander

Mains

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

AVOCADO TOAST 18

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

FARM EGG OMELET 18

gruyere, fine herbs, endive salad
add truffle +24

TWO EGGS ANY STYLE 18

potatoes, house bacon or chicken sausage,
& choice of toast
whole grain sourdough
house english muffin
croissant +2

CAESAR SALAD 17

gem lettuce, sourdough crumb,
parmesan frico, anchovy vinaigrette

STEAK & EGGS 35

potatoes, endive, maitre de butter

BREAKFAST SANDWICH 15

house bacon or chicken sausage,
farm egg, aged cheddar, bernaïse aioli

CRISPY CHICKEN SANDWICH 20

korean fried, spicy honey glaze,
pickles, iceberg, kimchi aioli

BREAKFAST PIZZA 22

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

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

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



BRUNCH

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.