

Appetizers

FRESH BAKED PASTRIES 20

lemon cardamom cinnamon roll,
fresh fruit tart,
cheddar & green onion scone

BURRATA 21

beet and apple agrodolce, asparagus,
sourdough

CAESAR SALAD 17

gem lettuce, sourdough crumb,
parmesan frico, anchovy vinaigrette

FORBIDDEN RICE 22

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

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

Mains

CROQUE MADAM 21

jamon, gruyere, farm egg, arugula,
whole grain mustard aioli

BUTTERMILK PANCAKES 18

seasonal topping, local maple syrup

FRENCH TOAST 19

cinnamon swirl, banana foster caramel sauce
add banana ice cream +5

AVOCADO TOAST 18

house sourdough,
pickled golden & red beets, pea shoots
add smoked salmon +10
add any style farm egg +5

FARM EGG OMELET 18

gruyere, fine herbs, endive salad
add seasonal truffle MP

TWO EGGS ANY STYLE 18

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

SMOKED CHICKEN HASH 18

breakfast potatoes, farm egg,
sauteed peppers & onions,
barbeque smoked chicken, creme fraiche

STEAK & EGGS 35

potatoes, endive, maitre de butter

BREAKFAST SANDWICH 18

house bacon or chicken sausage,
farm egg, creamy jack cheese,
green onion aioli, shishito relish,
arugula salad, house english muffin

HOT CHICKEN SANDWICH 20

bread & butter pickles, creamy slaw, spicy
BBQ rub

BREAKFAST PIZZA 22

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

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

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.