

Appetizers

FRESH BAKED PASTRIES 20
chef's selection of 3

BURRATA 22
white bean, roasted squash, charred
corn

CAESAR SALAD 17
gem lettuce, sourdough crumb,
parmesan frico, anchovy vinaigrette

FALL PANZANELLA 16 cucumber,
pickled tomato, lavash

LOCAL GREENS 16
golden beets, feta, whole grain mustard
vinaigrette, bread crumbs

FORBIDDEN RICE 22
spicy pork sausage, wild shrimp, leeks,
farm egg yolk, chives

AVOCADO TOAST 18
house made sourdough, elote style *add
smoked salmon +10*
add any style farm egg +5

Mains

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

BUTTERMILK PANCAKES 18
seasonal topping, local maple syrup

FRENCH TOAST 19
seasonal topping, local maple syrup
add ice cream +5

GRILLED SALMON SANDWICH 26
brioche bun, arugula, herbed tomato aioli,
cucumber

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

CHICKEN HASH 18
breakfast potato, farm egg, chicken confit

STEAK & EGGS 35
potatoes, endive, maitre de butter

MADAM BEC 18
house made bacon, soft scrambled egg,
pimento cheese, english muffin

HOT CHICKEN SANDWICH 20 bread
& butter pickles, creamy slaw, spicy BBQ
rub, pepper mash aioli

MADAM BURGER 26
pimento cheese, shredded lettuce, house
pickles, pepper mash aioli

ask your server about add ons

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

DROUGHT COLD PRESSED JUICE 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.