



Brunch
Executive Chef - Rebecca Boice // Sous Chef - Alex Cook
seasonal // organic // sustainable // local
18% service fee added for parties of 6+ // \$20 corkage fee - 4 bottle max
18% gratuity added for parties of 6+ // \$20 corkage fee - 4 bottle max

house-made pastries & things

beignets 8

with powdered sugar

apple cider donut cake 6

with cinnamon sugar

house-made corn bread 6

with agave-jalapeño butter

"moroccan jewel" medjool dates stuffed with mascarpone 10

with persimmon, pomegranate seeds, mint

wildflower honey & poppy seeds

mixed greens & devoto gardens apple salad 10

with toasted almonds & cider vinaigrette

applewood-smoked bacon & fresh goat cheese chive bread 12

with a soft-cooked egg & frisée

something extra

deep-fried sweet potatoes with sour cream & dill 4

applewood-smoked bacon 7

levain bread toast with butter & jam 3

bigger bites

chocolate waffle 12

with tomatero farm strawberry compote & mascarpone

buttermilk waffle & applewood-smoked bacon 15

with candied ginger butter & apple-brandy-spiked maple syrup

fried egg breakfast sandwich 16

on a rustic sandwich roll with pork ragu, delicata squash & arugula salad

shakshouka 15

eggs baked in sweet & spicy peppers with grilled bread

yogurt & cilantro

two eggs your way 14

with fried sweet potatoes, mixed greens salad, house-made hot sauce

sour cream & chives

burger 16

house-ground with caramelized onions, french fries, blue cheese salad

& house-made pan de mie bun

add cheddar cheese 17

