



Brunch Saturday, April 21, 2018  
Executive Chef - Rico Rivera // Sous Chef - Zack Corden  
seasonal // organic // sustainable // local  
18% gratuity added for parties of 6+ // \$20 corkage fee

**house-made pastries & things**

- beignets 7**  
confectioners sugar
- cast-iron cornbread 5**  
honey butter
- scallion-cheddar biscuits 5**  
butter

**market fruit plate 8**

D'Anjou pear, gold nugget tangerine, strawberry  
Medjool dates, Muscat grapes, Honeycrisp apple

- avocado deviled eggs 6**  
pancetta - kumquat - radish

- WOW Farm radishes 6**  
anchovy butter, toasted levain & Maldon salt

- house-made granola 8**  
almond, cocoa nibs, sesame seeds, toasted coconut, cranberries  
hazelnuts & currants with vanilla yogurt

- mixed chicories 8**  
mixed winter chicories with apples, pecans & red wine vinaigrette

**something extra**

- potatoes with caramelized onions & chives 5
- applewood-smoked bacon 7
- toast with butter & jam 3
- two eggs 5

**bigger bites**

- chicken & waffle 16**  
buttermilk fried chicken with Belgian waffle, bourbon butter & chile oil

- cast-iron-baked French toast 11**  
house-made apple-pecan bread, huckleberry compote & crème fraîche

- buttermilk Belgian waffle 11**  
Swanton strawberries, roasted rhubarb, whipped mascarpone & poppy seeds

- plain buttermilk Belgian waffle 8**  
with butter & maple syrup

- vegetable hash 16**  
confit marble potatoes, asparagus, spring onions, baby carrots, turnips  
crimini mushrooms, arugula rabe & poached eggs

- frittata 14**  
English peas, russet potatoes, leeks, green garlic & goat cheese  
with pea, mint & radish salad

- steak & egg sandwich 15**  
house-made ciabatta roll, grilled NY strip, gruyere cheese, rapini  
green garlic aioli, fried eggs & marinated beets

- shrimp & grits 17**  
grilled marinated shrimp & creamy Anson Mills grits with shrimp gravy  
English peas, piquillo peppers, scallions & poached eggs

- benedict 15**  
falafel, roasted leg of lamb, harissa hollandaise, poached eggs & chicory salad

- chive-scrambled eggs 13**  
applewood-smoked bacon, potatoes with caramelized onions & sour cream

- burger 16**  
house-ground with caramelized onions, french fries, blue cheese salad  
& house-made pan de mie bun  
add cheddar cheese 17