



Brunch
Executive Chef - Rebecca Boice / 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

nectarine & raspberry breakfast tart 10

nectarine & raspberry tart with almond crust, yogurt, & honey

house-made chocolate croissant 4

powdered sugar

buttermilk biscuits 5

butter & jam

cinnamon toast with mascarpone and strawberries 6

three deviled eggs 6

fried capers, paprika flakes

mixed greens 10

mixed greens with kashiwase farm figs, pistachio & sherry vinaigrette

summer melon & prosciutto 15

full belly farm melons & prosciutto di san daniele

with crème fraîche, apricot liqueur, poppy seeds & mint

something extra

crispy potato pancake with sour cream & chives 6

applewood-smoked bacon 7

toasted leavain bread with butter & jam 3

two eggs 5

bigger bites

buttermilk waffle 8

with butter & maple syrup

buttermilk waffle & applewood-smoked bacon 15

buttermilk waffle with applewood smoked bacon

bourbon butter & chili-maple syrup

albacore "caesar" salad 13

little gem lettuces with albacore conserva, soft cooked egg

anchovy-garlic vinaigrette & parmesan

breakfast sandwich 14

house-made rustic roll with fried eggs, provolone cheese

early girl tomatoes, avocado, aioli, & mixed greens

fried green tomato benedict 17

fried green tomatoes with pork belly confit, poached eggs, herbed hollandaise

fresh black-eyed peas, sungold tomatoes, aleppo pepper, & arugula

fresh goat cheese-chive scrambled eggs 13

laura chanel goat cheese-chive scrambled eggs with jimmy nardello peppers,

mixed greens & marinated beets

burger 16

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

& house-made pan de mie bun

add cheddar cheese 17