



Brunch Saturday, June 16, 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 scallion cornbread 5**  
honey butter
- buttermilk biscuits 5**  
butter & jam

**market fruit plate 8**

peaches, pluots, strawberries, blueberries, cherries, grapes

**three deviled eggs 6**

harissa - asparagus - fried caper

**mixed greens 8**

mixed greens with pluots, pistachio & red wine vinaigrette

**house-made granola 8**

fresh blueberries, almonds, cocoa nibs, sesame seeds, cranberries  
toasted coconut, hazelnuts & currants with vanilla yogurt

**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, roasted peaches  
bourbon butter & chile oil

**cast-iron-baked French toast 11**

house-made apple-pecan bread, Bing cherry compote & crème fraîche

**buttermilk Belgian waffle 11**

strawberries & blueberries with whipped mascarpone  
toasted pistachio & basil

**plain buttermilk Belgian waffle 8**

with butter & maple syrup

**quiche 13**

summer squash, spring onion, squash blossom, basil & goat cheese  
with arugula, shaved squash & radish

**steak & egg sandwich 15**

house-made ciabatta roll, grilled NY strip, mushrooms, asparagus & onions  
provolone cheese, whole grain mustard aioli, fried eggs & mixed greens

**shrimp & polenta 16**

grilled marinated shrimp & Anson Mills polenta with shrimp gravy  
English peas, piquillo peppers, scallions & poached eggs

**benedict 16**

buttermilk biscuit, house-smoked ham, herbed hollandaise, Aleppo pepper, arugula  
poached eggs & potatoes

**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