

STARTERS

FARM LETTUCE | CRANBERRY, ALMOND, MANCHEGO | 13

BURRATA | CITRUS, RADICCHIO, GREMOLATA, PINE NUT | 16 **ADD EGG** | 19

OYSTER STEW | BACON, CHARD, BUTTERMILK | 12

BRUNCH

PORCHETTA HASH | POTATO, MUSHROOM, SQUASH, POACHED EGG, HERBED HOLLANDAISE | 18

FRENCH TOAST | ROASTED BLOOD ORANGE, CARAMEL, ALMOND CRUMBLE | 14

WILD MUSHROOM TARTINE | PESTO, EPOISSE, POACHED EGGS, ALLIUMS | 18

BREAKFAST SAUSAGE | VELOUTE, BACON, CHEESE, SCRAMBLED EGG, HOLLANDAISE | 16

THREE EGG OMELETTE | CHEFS CHOICE OF ADDITIONS | 19

CHIA PUDDING | HOUSE MADE YOGURT, NUTS, CHOCOLATE, FRUIT COMPOTE | 14

EGGS BENEDICT | POACHED EGG, PROSCIUTTO, BISCUITS, HOLLANDAISE | 14 **ADD CRAB** | 23

SANDWICHES – SERVED WITH HAND-CUT FRIES

BLT ON A CROISSANT | CHICKEN, HEIRLOOM TOMATO, SMOKED PORK, LETTUCE, BASIL AIOLI | 17

ROASTED FISH SANDWICH | TOMATO CAPONATA, GREENS, AIOLI | 16

OPEN FACED TOAST | HOUSE MADE RICOTTA, CURED HAM, WINTER CITRUS JAM, ARUGULA | 14

SIGNATURE BURGER* | PROSCIUTTO, MANCHEGO, TOMATO, PAPRIKA AIOLI, FOCACCIA | 18

HOUSE MADE PASTRY

PORTUGUESE MUFFIN | 6

CHOCOLATE CINNAMON ROLLS | 6

CROISSANT | 7

BRUNCH COCKTAILS

SIGNATURE BLOODY MARY | MP

FRESH SQUEEZED MIMOSA | 13

SEASONAL SANGRIA | 12

* CONSUMING RAW AND UNDERCOOKED ITEMS CAN LEAD TO A FOODBORNE ILLNESS.
PLEASE INFORM OUR STAFF OF ANY ALLERGENS YOU MAY HAVE PRIOR TO ORDERING.