



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

house-made pastries & things

chocolate croissant 5

beignets 8

with powdered sugar

spiced gravenstein apple coffee cake 8

with crème fraîche

buttermilk biscuits 5

butter & jam

cinnamon toast 6

with blackberry-strawberry compote & mascarpone

lagier ranches bronx grapes & medjool dates 10

with yogurt, pomegranate seeds, mint, wildflower honey & bee pollen

mixed greens & jonathan apple salad 10

with toasted almonds & sherry vinaigrette

savory-bacon chive bread & laura chenel fresh goat cheese 12

with a soft-cooked egg & frisée

something extra

crispy potato pancake with sour cream & dill 4

applewood-smoked bacon 7

levain bread toast with butter & jam 3

bigger bites

buttermilk waffle 8

with butter & maple syrup

buttermilk waffle & applewood-smoked bacon 15

with candied ginger butter & apple brandy-spiked maple syrup

breakfast sandwich 16

house-made rustic sandwich roll with pulled pork, a fried egg
spicy cabbage slaw, peach mostarda & pickled onions

happy boy farms heirloom tomato crostone & poached eggs 16

with fresh shelling beans, county line farm mustard greens & aioli

scrambled eggs with zucchini & cheddar cheese 14

with riverdog farm corno di toro peppers, cherry tomatoes & mixed greens

two eggs your way 14

with a crispy potato pancake, mixed greens salad, house-made hot sauce
sour cream & green onions

burger 16

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