

## BRUNCH

<b>Quiche with Tomato Toast</b> v/N	15
CHEDDAR HERB QUICHE, SLICED TOMATOES ON SPELT TOAST, PESTO	
<b>Farmer's Plate*</b> N	14
3 EGGS SOFTLY SCRAMBLED, CHIVES, CRISPY ESPELETTE POTATOES NORTH COUNTRY SMOKED BACON, GRIDDLED SPELT TOAST	
<b>Sweet Corn and Blueberry Pancakes*</b> N	13
NORTH COUNTRY SMOKED BACON, ACKERMAN FARM MAPLE SYRUP	
<b>Crispy Brussels Sprout Tacos*</b> N/G	15
WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA, GRILLED CORN TORTILLAS	
<b>Today's Special Salad</b> v/G	12
ADD A GRILLED CHICKEN BREAST +7	
<b>Autumn Chicken Salad*</b> G	17
GREENS, SLICED APPLE, ALMONDS, SHERRY VINAIGRETTE, FARMERS CHEESE	
<b>Wagyu Burger Salad*</b> G/N	17
GREENS, RADISH, DILLY BEANS, FARMER'S CHEESE, TOMATO CABERNET VINAIGRETTE ADD A FRIED EGG +2	
<b>Brioche Patty Melt*</b> N	17
GRILLED WAGYU BEEF, AGED CHEDDAR, HANDCUT FRIES	
<b>Soup, Salad and a Popover</b>	15
<b>Fish of the Day*</b>	MKT
ASK YOUR SERVER FOR TODAY'S PREPARATION	

## DESSERTS

<b>S'more Tart</b> N	10	<b>Vanilla Bean Crème Brulee</b> G/N/V	10
MILK CHOCOLATE GANACHE, MARSHMALLOW		SUMMER BERRIES	
<b>Rustic Apple Tart</b> v/N	10	<b>Masa Pancakes</b> N/V	10
VANILLA BEAN ICE CREAM		LIME CRÈME FRAICHE ICE CREAM, CINNAMON PEACHES	

### Basket of Popovers v/N

HOUSE-MADE JAM, BUTTER  
WHILE THEY LAST  
10

### VEGETARIAN SMALL PLATES

**Fried Cauliflower** v/G  
TAHINI LABNEH, DUKKAH, LEMON  
12

**Sesame Brussels Sprouts**  
v/D/N/G  
TOGARASHI, SESAME VINAIGRETTE  
WHITE SESAME SEEDS  
13

**House Made  
Dilly Beans**  
v/G/D/N  
4

**Charred Broccoli**  
v/G/N  
HARISSA VINAIGRETTE  
SHAVED MANCHEGO  
12

\*Dietary restrictions key: V- vegetarian, G- gluten free, D- dairy free, N- nut free. For cross-contamination information please see your server.

Before placing your order please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions. 9.23.17