

## BRUNCH

<b>Housemade Cheddar Herb Quiche</b> v/N	13
SIMPLE GREEN SALAD WITH VINAIGRETTE	
<b>Steak and Eggs*</b> N	22
HANGAR STEAK, TWO SUNNY DUCK EGGS, CRISPY POTATOES, SPELT TOAST	
<b>Olive Oil Fried Egg Bowl*</b> N/V/D	16
FREEKEH, ROASTED SWEET POTATO, BEETS, GREENS, AVOCADO, SHERRY VINAIGRETTE	
<b>Farmer's Plate*</b> N	15
3 EGGS SOFTLY SCRAMBLED, CHIVES, CRISPY ESPELETTE POTATOES NUESKE'S APPLEWOOD SMOKED BACON, GRIDDLED SPELT TOAST [SPLIT PLATE AVAILABLE FOR CHILDREN]	
<b>Slow Rise Brioche French Toast*</b> v/N	12
HIGHLAND SUGARWORKS MAPLE SYRUP [HALF PORTION AVAILABLE FOR CHILDREN]	
<b>Jonah Crab Toast*</b> N	15
WHIPPED AVOCADO, BRIOCHE, CHIFFONADE ROMAINE, PARSLEY OIL	
<b>Crispy Cauliflower Tacos*</b> v/N/G	14
WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA, GRILLED CORN TORTILLAS	
<b>Today's Special Salad</b> v/G	12
ADD A GRILLED CHICKEN BREAST +7	
<b>Winter Chicken Salad*</b> G	17
CHOPPED ROMAINE, HONEY CRISP APPLE, ALMONDS, VERMONT GOAT CHEESE WATERMELON RADISH, CABERNET VINAIGRETTE	
<b>Fish of the Day*</b>	MKT
ASK YOUR SERVER FOR TODAY'S PREPARATION	
<b>Wagyu Beef Burger*</b> N	18
NUESKE'S APPLEWOOD SMOKED BACON, ONE YEAR AGED GRAFTON CHEDDAR HARISSA AIOLI, HANDCUT FRIES, HOUSE ROLL	

## Basket of Popovers v/N

HOUSE-MADE JAM, BUTTER  
(WHILE THEY LAST)

10

## VEGETARIAN SMALL PLATES

### Fried Cauliflower G/V

TAHINI BEET LABNEH  
DUKKAH, PARSLEY

13

### Crispy Brussels Sprouts

G/N/V

SMOKY CHILI LIME VINAIGRETTE  
FARMERS CHEESE, CHIVES

13

### Sweet Potato Croquettes v/N

SPICY MAPLE SYRUP, CHIVES

9

### Furikake Fries

GARLIC AVOCADO AIOLI  
D/G/N/V

8

### Cup of Soup v/G/N

6

### Quart of Soup To-Go

20

## DESSERTS

**Rustic Apple Tart** N/V 10  
VANILLA BEAN ICE CREAM

**Chocolate Almond Mousse Torte** G 10  
CRÈME DIPLOMAT, CHERRIES

**Hummingbird Cake** v 10  
PINEAPPLE CARAMEL, SALTED PECANS

*\*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. 2.10.18*