

**BRUNCH**

<b>Housemade Cheddar Herb Quiche</b> v/N	13
SIMPLE GREEN SALAD WITH VINAIGRETTE	
<b>Olive Oil Fried Egg Bowl*</b> N/V/D	16
FREEKEH, TWICE COOKED SWEET POTATO, BEETS, GREENS, AVOCADO PICKLED RED ONION, 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, GREENS, PARSLEY OIL ADD A FRIED EGG + 2	
<b>Crispy Brussels Sprout 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 ADD A GRILLED WAGYU BURGER PATTY +7	
<b>Grilled Chicken Salad*</b> G	17
EQUINOX FARMS MESCLUN, WATERMELON RADISH, HONEY CRISP APPLE VERMONT GOAT CHEESE, TOASTED ALMONDS, 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 HOUSE-MADE ROLL HAND-CUT FRIES OR PETITE GREEN SALAD	

<b>Basket of Popovers</b> v/N	10
HOUSE-MADE JAM, BUTTER (WHILE THEY LAST)	
<b>VEGETARIAN SMALL PLATES</b>	
<b>Fried Cauliflower</b> G/V	13
TAHINI BEET LABNEH DUKKAH, PARSLEY	
<b>Colcannon Croquettes</b> v/N	9
MASHED POTATOES WITH CABBAGE HORSERADISH-GRAIN MUSTARD AIOLI	
<b>Side of Local Greens</b>	6
D/G/N/V VINAIGRETTE	
<b>Latin-Spiced Fries</b>	8
D/G/N/V GARLIC AVOCADO AIOLI	
<b>Cup of Soup</b> v/G/N	6
<b>Quart of Soup To-Go</b>	20

**DESSERTS**

<b>Rustic Apple Tart</b> N/V	10	<b>Chocolate Almond Mousse Torte</b> G	10
VANILLA BEAN ICE CREAM		CRÈME DIPLOMAT, CHERRIES	
<b>Hummingbird Cake</b> 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. 3.10.18*