

## BRUNCH

|   |     |
|---|-----|
| <b>Housemade Blintzes</b> v/N   | 14  |
| CHERRY-RHUBARB SAUCE, RICOTTA, LEMON  |     |
| <b>Poached Egg Bowl*</b> N/V/D  | 16  |
| FREEKEH, GEORGIA PEAS, BEETS, SPINACH, AVOCADO<br>RADISHES, SHERRY VINAIGRETTE  |     |
| <b>Farmer's Plate*</b> N  | 15  |
| 3 EGGS SOFTLY SCRAMBLED, CHIVES, CRISPY ESPELETTE POTATOES<br>NUESKE'S APPLEWOOD SMOKED BACON, GRIDDLED SPELT TOAST<br>[SPLIT PLATE AVAILABLE FOR CHILDREN] |     |
| <b>Slow Rise Brioche French Toast*</b> v/N  | 12  |
| HIGHLAND SUGARWORKS MAPLE SYRUP<br>[HALF PORTION AVAILABLE FOR CHILDREN]  |     |
| <b>Jonah Crab Toast*</b> N  | 15  |
| WHIPPED AVOCADO, BRIOCHE, GREENS, PARSLEY OIL<br>ADD A POACHED 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<br>ADD A GRILLED WAGYU BURGER PATTY +7  |     |
| <b>Grilled Chicken Salad*</b> G   | 17  |
| EQUINOX FARMS MESCLUN, PICKLED RHUBARB, FUJI APPLE<br>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<br>HOUSE-MADE ROLL<br>HAND-CUT FRIES OR PETITE GREEN SALAD                                   |     |

## Basket of Popovers v/N

HOUSE-MADE JAM, BUTTER  
(WHILE THEY LAST)

10

## VEGETARIAN SMALL PLATES

### Hummus D/G/V

ROASTED CAULIFLOWER HUMMUS,  
PEPPER-GARLIC RELISH, DUKKAH

10

### Spring Risotto v/N/G

PEAS, BEECH MUSHROOMS, PEA  
SHOOTS, PARMESAN

11

### Side of Local Greens

D/G/N/V

VINAIGRETTE

6

### Cup of Soup v/G/N

6

### Quart of Soup To-Go

20

### Bottle of House-Made

Hot Sauce v/G/N

6

## 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. 3.24.18*