

BRUNCH

Shakshuka* V/N 17

TWO POACHED EGGS, GRIDDLED SPELT TOAST, ROASTED SQUASH, GREEK FETA

Farmer's Plate* N 15

3 EGGS SOFTLY SCRAMBLED, CHIVES, CRISPY ESPELETTE POTATOES, GRIDDLED SPELT TOAST
APPLEWOOD SMOKED BACON

Slow Rise Brioche French Toast* V/N 12

HIGHLAND SUGARWORKS MAPLE SYRUP
[HALF PORTION AVAILABLE FOR CHILDREN]

Jonah Crab Toast N 15

AVOCADO, GRIDDLED SPELT BREAD, GREENS, PARSLEY OIL
ADD FRIED EGG + 2

Autumn Salad G/V 11

NATIVE LETTUCCES, APPLES, GOAT CHEESE, TOASTED ALMONDS
MAPLE CIDER VINAIGRETTE
ADD GRILLED CHICKEN OR GRILLED WAGYU BURGER PATTY* +7
ADD GRILLED FISH* +14

Crispy Brussels Sprout Tacos V/N/G 15

WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA
GRILLED CORN TORTILLAS, HOUSE-MADE HOT SAUCE AIOLI

Fish of the Day* MKT

ASK YOUR SERVER FOR TODAY'S PREPARATION

Wagyu Beef Burger* N 18

APPLEWOOD SMOKED BACON, ONE YEAR AGED GRAFTON CHEDDAR
ON A HOUSE-MADE ROLL WITH HAND-CUT FRIES OR PETITE GREEN SALAD
ADD FRIED EGG +2

Basket of Popovers V/N

HOUSE-MADE JAM
(AVAILABLE WHILE THEY LAST)
10

VEGETARIAN SMALL PLATES

Fried Cauliflower

N/V/G/D
TAHINI-GARLIC-LEMON PUREE
TOASTED SESAME SEEDS
11

Grilled Native Broccoli

N/V/G/D
GOCHUGARU GARLIC DRIZZLE
LEMON
10

Pumpkin Bisque

G/N/V
CUP 7
BOWL 10

Grilled Sweet Potato

Baba Ghanoush
D/G/V
CRUDITÉS, OLIVE OIL, DUKKAH
10

DESSERTS

Rustic Apple Tart V/N 10

VANILLA ICE CREAM

Ginger Molasses Shortbread V/N 7

SERVED WITH A SCOOP OF HONEY-PERSIMMON ICE CREAM

S'more Tart N 10

MILK CHOCOLATE GANACHE, TORCHED MARSHMALLOW

**Dietary restrictions key: V– vegetarian, G– gluten free, D– dairy free, N– nut free. 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. Printed 11.3.18*