

BRUNCH

Shakshuka* N/V 17

TWO POACHED EGGS, CRISPY POTATOES, GRIDDLED SPELT TOAST, GREEK FETA

Farmer's Plate* N 15

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

Grain and Vegetable Bowl N/D/V 15

FREEKEH, BEETS, PEA SHOOTS, AVOCADO, PICKLED RED ONION, CONFIT GARLIC
WITH AN OLIVE OIL FRIED EGG ON TOP

French Toast* V/N 12

HIGHLAND SUGARWORKS MAPLE SYRUP
[HALF PORTION AVAILABLE FOR CHILDREN]

Lox and Avocado* N 15

TOASTED PULLMAN, BIBB LETTUCE, PICKLED ONION, CRISPY CAPERS, MEYER LEMON
ADD FRIED EGG + 2

Bibb Lettuce Salad G/V 11

TOASTED PISTACHIO, CLEMENTINE, FETA, CHARDONNAY 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

Soup, Special Salad & a Popover 16

Basket of Popovers V/N

HOUSE-MADE JAM
(AVAILABLE WHILE THEY LAST)
10

VEGETARIAN SMALL PLATES

Charred Spigariello Kale
D/G/V
GOLDEN RAISINS, TOASTED PINE
NUTS, PEDRO XIMENEXZ VINEGAR
11

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

**Grilled Sweet Potato
Baba Ghanoush**
D/G/V
CRUDITÉS, OLIVE OIL, DUKKAH
10

Crispy Brussels Sprouts
N/V/G/D
RED MISO AIOLI, TOGARASHI, CHIVE
10

Soup of the Day
G/N/V
CUP 7
BOWL 10

DESSERTS

Rustic Apple Tart V/N 10

VANILLA BEAN ICE CREAM

S'more Tart N 10

MILK CHOCOLATE GANACHE, TORCHED MARSHMALLOW