

BRUNCH

Huevos Rancheros* G/N/V	16
AVOCADO, TORTILLA, BLACK BEANS, FARMER'S CHEESE 2 EGGS OVER EASY, ARBOL CHILI SAUCE	
Farmer's Plate* N	15
3 EGGS SOFTLY SCRAMBLED, CHIVES, CRISPY ESPELETTE POTATOES, GRIDDLED SPELT TOAST APPLEWOOD SMOKED BACON	
Vegetable Bowl N/D/V	15
FREEKEH, BEETS, SPRING SHOOTS, AVOCADO, PEAS, GRILLED ASPARAGUS, LEMON OLIVE OIL FRIED EGG	
French Toast* V/N	12
HIGHLAND SUGARWORKS MAPLE SYRUP [HALF PORTION AVAILABLE FOR CHILDREN]	
Lox and Avocado Toast* N	15
PICKLED ONION, CRISPY CAPERS, MEYER LEMON	
Grilled Chicken Salad* G	15
GREENS, AVOCADO, RADISH, FETA, PEPITAS, SHERRY VINAIGRETTE	
Sugar Snap Pea 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	
Bacon Cheddar Burger* N	16
WAGYU BEEF, HOUSE-MADE HERB ROLL, HAND-CUT FRIES OR A 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

Spring Toast

V
STRACCIATELLA, PEA PESTO
CRISPY MAITAKES, CHIVES
13

Carrot Hummus

D/G/V
CRUDITÉS, OLIVE OIL, DUKKAH
10

Soup of the Day

G/N/V
CUP 7
BOWL 10

DESSERTS

Sticky Toffee Pudding V/N	10
PIMMS ICE CREAM, TOFFEE SAUCE	
Apricot Rhubarb Tart V	10
APRICOT ICE CREAM, ALMOND CLUSTERS	

S'more Tart N	10
CHILLED MILK CHOCOLATE GANACHE, CHOCOLATE-COVERED GRAHAM CRACKERS, 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. nsuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions. Printed 4.13.19*