

## BRUNCH

<b>Huevos Rancheros*</b> G/N/V	16
AVOCADO, CORN TORTILLAS, BLACK BEANS, FARMER'S CHEESE 2 EGGS OVER EASY, GUAJILLO CHILI SAUCE	
<b>Farmer's Plate*</b> N	15
3 EGGS SOFTLY SCRAMBLED, CHIVES, CRISPY ESPELETTE POTATOES, GRIDDLED SPELT TOAST APPLEWOOD SMOKED BACON	
<b>Mushroom Asparagus Quiche</b> N/V	15
GRUYERE, CHEDDAR, CHIVES SERVED WITH A PETITE GREEN SALAD	
<b>French Toast</b> N/V	12
HIGHLAND SUGARWORKS MAPLE SYRUP [HALF PORTION AVAILABLE FOR CHILDREN]	
<b>Lox and Avocado Toast</b> N	15
PICKLED ONION, CRISPY CAPERS, MEYER LEMON	
<b>Grilled Chicken Salad*</b> G/N	15
GREENS, AVOCADO, RADISH, FETA, TOASTED PEPITAS, SHERRY VINAIGRETTE	
<b>Sugar Snap Pea Tacos</b> G/N/V	15
WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA GRILLED CORN TORTILLAS, HOUSE-MADE HOT SAUCE AIOLI	
<b>Fish of the Day*</b>	MKT
ASK YOUR SERVER FOR TODAY'S PREPARATION	
<b>Bacon Cheddar Burger*</b> N	16
WAGYU BEEF, HOUSE-MADE HERB ROLL, HAND-CUT FRIES OR A PETITE GREEN SALAD ADD FRIED EGG +2	
<b>Soup, Special Salad &amp; a Popover</b>	16

**Basket of Popovers** V/N  
HOUSE-MADE JAM  
(AVAILABLE WHILE THEY LAST)  
10

### VEGETARIAN SMALL PLATES

**Blistered Snap Peas**  
D/G/N/V  
TOGARASHI, SESAME, SCALLIONS  
10

**Grilled Native Asparagus**  
G/V  
ROMESCO, PARMESAN  
10

**Carrot Hummus**  
D/G/V  
CRUDITÉS, OLIVE OIL, DUKKAH  
10

**Soup of the Day**  
7/10

## DESSERTS

<b>Sticky Toffee Pudding</b> V/N	10	<b>Caramel Brownie Cake</b> V	10
PIMMS ICE CREAM, TOFFEE SAUCE		CHOCOLATE GRANOLA, WALNUTS, CANDIED GINGER, PEPITAS BROWN SUGAR CRÈME FRAICHE	
<b>Apricot Rhubarb Tart</b> V	10		
APRICOT ICE CREAM, ALMOND CLUSTERS			

*\*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 5.11.19*