

BRUNCH

Huevos Rancheros* G/N/V	16
GRILLED CORN TORTILLAS, AVOCADO, BLACK BEANS, COTIJA, 2 SUNNY SIDE UP EGGS GUAJILLO CHILI SAUCE ADD GRILLED STEAK TIPS +7	
Farmer's Plate* N	15
3 EGGS SOFTLY SCRAMBLED, CRISPY ESPELETTE POTATOES, GRIDDLED SPELT TOAST APPLEWOOD SMOKED BACON, CHIVES	
Shakshuka* G/N/V	15
2 POACHED EGGS, FRENCH FETA, WILTED GREENS, CHIVES	
Buttermilk Pancakes N	15
APPLEWOOD SMOKED BACON, BUTTERNUT MTN FARM MAPLE SYRUP, 10X SUGAR	
Crispy Brussels Sprout Tacos G/N/V	13
GRILLED CORN TORTILLAS, WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA HOUSE-MADE HOT SAUCE AIOLI	
Smoked Trout and Avocado Toast N	16
QUICK PICKLED RED ONION, CRISPY CAPERS, MICRO GREENS, CHIVES, ESPELETTE ADD AN OLIVE OIL FRIED EGG +2	
Grilled Chicken Salad* G/N	17
LITTLE LEAF FARM LETTUCE, VT GOAT CHEESE, MUSCAT GRAPES, TOASTED PEPITAS CABERNET VINAIGRETTE	
Bacon Cheddar Burger* N	18
HOUSE-MADE ROSEMARY ROLL SERVED WITH HAND-CUT FRIES OR A PETITE GREEN SALAD ADD AN OLIVE OIL FRIED EGG +2	
Fish of the Day*	MKT

Basket of Popovers V/N
HOUSE-MADE JAM
(AVAILABLE WHILE THEY LAST)
12

SMALL PLATES

Kholrabi Salad
D/G/N/V
HORSERADISH CAPER VINAIGRETTE
TARBAIS BEANS
7

Roasted Native Carrots
G/V
SPICED HONEY, DILL YOGURT
TOASTED PISTACHIOS
8

Simple Green Salad
D/G/N/V
VINAIGRETTE
6

Fried Cauliflower
D/G/N/V
TAHINI, GARLIC, LEMON
SESAME, PARSLEY
7

Soup of the Day
7/10

DESSERTS

Red Velvet Cake V/N	10
CREAM CHEESE FROSTING, WHITE CHOCOLATE	
Chocolate Cream Tart V/N	10
TOASTED COCOA SABLE, CHANTILLY CREAM	

Baked Rice Pudding V/N/G	10
CARMELIZED SUGAR CRUST, BLOOD ORANGE SEGMENTS	

**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 3.14.20