

MENU

Brunch Cocktails.

Buck's Fizz	12
Prosecco. Orange Juice Orange Cordial.	
Bloody Mary	12
Vodka. House Bloody Mix.	
Corpse Reviver No.2	13
Gin. Lemon. Lillet. Absinthe. Cointreau.	
French 75	13
Gin. Lemon. Prosecco.	

Sides.

CRISPY SWEET POTATOES	7
HASH BROWNS	7
PORK SAUSAGE PATTIE	7
CHICKEN & APPLE SAUSAGE	7
HOUSE-MADE BACON	7

Brunch.

YOGURT & BERRIES	9
Farro Granola. Greek Yogurt.	
CHIA ACAI PARFAIT	12
Strawberry. Banana. Blueberry. Coconut. Chia Pudding. Acai. Almond Butter. Hemp Seeds.	
AVOCADO TOAST	14
Balthazar Bakery Whole Grain Bread. Side Salad. Add 6 Minute Egg +3	
ALL HARVEST BOWL	16
Farro. Quinoa. Avocado. Root Vegetables. Arugula. Cherry Tomato. Honey Sambal. Add Chicken + 5. Add Salmon + 8	
CLASSIC OMELET	14
Choose 3: Cheddar. Heirloom Grape Tomatoes. Porcini Mushrooms. Canadian Bacon. House-Made Bacon. Served with House Salad.	
TUMERIC FRIED EGGS	16
2 Farm Eggs. Flowering Kale. Greek Yogurt. Add Sausage/Bacon +4	
BAKED EGGS	15
2 Farm Eggs, Marinara Sauce. Crushed Heirloom Grape Tomatoes. Calabrian Chili Oil. Parmigiano Reggiano. Basil. Crusty Bread.	
HUEVOS RANCHEROS	15
2 Eggs Over Easy. Monterey Jack Cheese. Crispy Tortillas. Ranchero Sauce. Sliced Avocado.	
CLASSIC EGGS BENEDICT	14
Two Poached Eggs. Canadian Bacon. English Muffin. Garden Salad. Hollandaise.	
SAUSAGE, EGG & CHEESE	15
Balthazar Ciabatta Bread. Maple Sage Sausage. Served with House Salad.	
BANANA WALNUT FRENCH TOAST	16
Fresh Whipped Cream. Maple-Rum Syrup. Toasted Walnuts.	
CHICKEN & WAFFLES	18
Boneless Fried Chicken Breast. Belgian Waffle. Maple Syrup.	
CHEESEBURGER	18
Butter Lettuce. Tomato. NY Cheddar. Pickle. House Sauce. Brioche Bun. Hand-Cut Fries.	



