

CHEF/PROPRIETOR

Phillip Medonald

PROPRIETOR

Dave Rauschkolb



BREAKFAST & LUNCH

HOURS OF OPERATION

Sun - Sat 7am - 2pm

### Featured Libations

- Mimosa** - Armand Blanc de Blanc Brut, Natalie's OJ.....10
- Mimosa Pitcher** - Armand Blanc de Blanc Brut, Natalie's OJ, Bring your Friends.....30
- Sake Bloody** - Honjozo Sake, House Pickles, Bloody Mix .....16

### BREAKFAST SANDWICHES, ETC

- BEC\*** - Bacon, Egg & Cheese Biscuit -or- Croissant.....13
  - Paris Ham\*** - Ham, Egg & Cheese Biscuit -or- Croissant.....13
  - Egg & Cheese\*** - with Local Greens Biscuit -or- Croissant.....10
  - Buttermilk Biscuit** - House Jam & Butter.....8
  - Sausage Biscuit** - Or add Egg & Cheese.....9/12
  - Bagel & Lox Board\*** - Smoked Salmon, Capers, Red Onion, Local Greens, House Bagel.....18
  - Grass Fed Burger** - Brioche Bun, Caramelized onion, Horseradish Aioli, Gruyere.....18
- Add Fried Egg \$2 Add Bacon \$4

### BREAKFAST & TARTINES

- Steel Cut Oatmeal** - Seasonal Fruit, Maple Syrup, Pecans, Sea Salt.....15
  - Granola** - Greek Yogurt, Local Honey, Cashews, Dates, Seasonal Fruit.....16
  - Grains\*** - Soft Eggs, Farro, Quinoa, Pecans, Avocado, Greens, Tomato, Fresh Herbs.....16
  - French Toast** - Ricotta, Seasonal Fruit, Maple Syrup, Sea Salt, Pecans.....16
  - Avocado** - House Pickles, Za'atar, Multigrain.....14
  - Smoked Salmon\*** - Crème Fraîche, Radish "Salad" Preserved Lemon, XV00, Multigrain.....20
  - Banana** - Whipped Ricotta, Local Honey, Sea Salt, Mint, Chili, Pecans, Country Sourdough..14
  - Sourdough Toast** - (Multigrain or Country) Sea Salt Butter & Housemade Jam.....10
- Add Poached Egg for \$2

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.

A 15% Gratuity will be added to each order.