

CHEF/PROPRIETOR

Phillip McDonald

PROPRIETOR

Dave Rauschkolb



BREAKFAST & LUNCH

HOURS OF OPERATION

Open Daily 7am - 5pm

### 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

### 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.