



BRUNCH

Country Breakfast—*Over easy eggs, bacon, hash brown, sourdough toast*  
\$15

Brioche French Toast—*Maple syrup, housemade blueberry jam*  
\$14

Yogurt—*Berries, honey, mint*  
\$9  
Add Granola—\$5

Avocado Toast - *Sliced hard boiled egg, aioli, chives*  
\$13

SALADS

Arugula—*Radishes, celery seed vinaigrette, Parmigiano*  
\$15

Escarole—*Toasted almonds, smoked feta, preserved lemon-wildflower honey vinaigrette*  
\$16

SIDES

Bacon \$6 - Avocado \$6 - Hash Browns \$7

Sourdough Toast—*Housemade pear jam, butter*  
\$7

SANDWICHES

Bacon, Egg & Cheese Sandwich—*Two eggs, arugula, cheddar*  
\$12

Smoked Salmon—*Everything bagel, capers, red onion, cream cheese, dill*  
\$22

Fried Chicken - *Boneless chicken thighs, Calabrian hot honey, bread & butter pickles*  
\$17

Slow Roasted Pork—*Speck, provolone, hot peppers, pickled green tomatoes*  
\$16

ENTRÉES

Rigatoni—*Bolognese, Parmigiano, nutmeg*  
\$24

Whole Roasted Brook Trout—*Lemon, olives, chili flake, parsley*  
\$28

Steak & Eggs—*marinated skirt steak, sunny side up eggs, sunchoke chips, Calabrian chili gremolata*  
\$27

DESSERTS

Chocolate Pudding—*whipped cream, olive oil, sea salt*  
\$9

Four & Twenty Blackbirds Pie of the Day—*whipped cream*  
\$9

Chocolate Chip-Amaretto Cookie  
\$1<sup>50</sup>

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS

