



BRUNCH

Country Breakfast—*Two over easy eggs, bacon, home fries, sourdough toast*
\$20

Challah French Toast—*Maple syrup, housemade blueberry jam*
\$18

Yogurt—*Berries, honey, mint*
\$11
Add Granola—\$5

Crostino - *Blistered grapes, ricotta, mint, honey*
\$15

SALADS

Arugula—*Radishes, celery seed vinaigrette, Parmigiano*
\$17

Escarole—*Toasted almonds, smoked feta, preserved lemon-wildflower honey vinaigrette*
\$17

SIDES

Bacon \$6 - Smoked Salmon \$10

Avocado \$6 - Home Fries \$10

Sourdough Toast—*Housemade pear jam, butter*
\$9

SANDWICHES

Bacon, Egg & Cheese Sandwich—*Two eggs, arugula, cheddar*
\$16

Slow Roasted Pork Sandwich—*Speck, provolone, pickled green tomato, hot cherry peppers*
\$20

Antipasto Sandwich—*Mozzarella, artichokes, roasted red peppers, pesto, marinated olives*
\$19

ENTRÉES

Fusilli - *Tomato, almonds, chili flake, Parmigiano*
\$28

Whole Roasted Brook Trout - *Lemon, olives, chili flake, parsley*
\$31

Smoked Salmon - *Everything bagel, capers, red onion, cream cheese, dill*
\$25

Steak & Eggs - *flank steak, sunny side up eggs, home fries, salsa verde*
\$31

DESSERTS

Chocolate Pudding—*Whipped cream, olive oil, sea salt*
\$10

Pie of the Day—*Whipped cream*
\$10

Chocolate Chip-Amaretto Cookie
\$2

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

