



BRUNCH

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

French Toast—*Shokupan, maple syrup, mixed berry compote*
\$18

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

Crostino - *Avocado, Badger Flame beets, snap peas, radish, pickled ramps*
\$18

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*

SANDWICHES

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

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

Antipasto Sandwich— *Mozzarella, artichokes, roasted red peppers, pesto, marinated olives*
\$18

ENTRÉES

Fusilli - *Whipped ricotta, braised leeks, aleppo pepper*
\$28

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

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

Steak & Eggs - *Sunny side up eggs, flank steak, 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

