

FARE

AVAILABLE OPEN 11A-4P

BAR BITES

Deviled Eggs eggs, cream, lemon, thyme, truffle, capers	7
Warm Olives castelvetrano olives, fennel, garlic, lemon, and orange	6
Bar Nuts roasted almonds, thyme, chili flake, maldon salt	5
Fried Chickpeas with cajun spice blend	6
House Potato Chips kennebecs, salt, caramelized onion dip	7

BRUNCH PLATES

BYOB...Build Your Own Brunch... 16

Choose any 5 items

- Sour Flour Toast with Butter & Fig Jam
- One Egg: Poached, Scrambled or Deviled
- House Ricotta with Extra Virgin Olive Oil, Maldon Salt & Thyme
- Avocado with Extra Virgin Olive Oil, Maldon Salt & Aleppo Pepper
- Persimmons and Dried Cranberries with Maple and Nutmeg
- French Toast Bread Pudding with Maple Syrup
- Tomatoes Provencal
- Arugula & Shaved Radish with Shallot Vinaigrette
- Two Slices of Bacon

Fried Egg Sandwich 14
batard, parmesan, pasilla aioli, pickled red onion, arugula, served with chips
add on avocado or bacon +2 each

Ribeye Burger 16
8 oz burger, challah bun, pickled onion, gem lettuce, tomato, aioli,
dijon mustard, with chips(sub side salad)
add on cheddar, blue cheese, avocado or bacon +2 each

Scotch Egg 9
pork & sage sausage, mustard gastrique, pickles

Farmer's Market Scramble 15
delicata squash, fresh sage, house ricotta, served with side salad and toast

French Toast Bread Pudding 13
dark chocolate, whipped cream, maple syrup

SIDES

Side of Bacon 5

Side of Tomatoes 3

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your bartender of all food allergies.

ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL,
IF ONE HAS NOT DINED WELL. (VIRGINIA WOOLF)

