

# BRUNCH

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## SMALL

SHRIMP COCKTAIL	18
housemade sambal, fermented blackberry BBQ, cocktail sauce	
v GOAT MILK RICOTTA TARTINE	8
english peas, ground cherries	
v COMPRESSED MELON	9
greek yogurt, berries, rye graham	
v RICOTTA DONUTS	8
spiced sugar, orange blossom cream	
v BOUQUET OF YOUNG LETTUCES	10
goat cheese, sesame, shattered blackberries	
v SMASHED CUCUMBER SALAD	10
avocado, cashew furikake, togarashi	
CRISPY PORK BELLY	12
charred plum, parsley crumbs	

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## LARGE

v CREAM OF BARLEY	12
fresh and dried strawberries, caramelized honey	
v ASPARAGUS AND GOAT CHEESE FRITTATA	14
pickled banana pepper	
MUSHROOM OMELET	15
smoked cheddar, mushroom + wild greens salad	
DUCK HASH	16
potato skins, sour cream, wild onion, fried duck egg	
EGGS BENEDICT	14
serrano ham, hearts of romaine, charred pepper hollandaise	
FOIE GRAS FRENCH TOAST	16
pineapple upside down, coconut cream	
v BUTTERMILK WAFFLE	12
whipped farmer's cheese, raspberry jam, mint	
CROQUE MADAME	14
spanish ham, gruyere cheese, mustard seed mayo, fried egg	
AMERICAN CLASSIC CHEESEBURGER	15
bacon, pickles, onion, special sauce	
FRIED CHICKEN THIGH SANDWICH	14
cucumber labneh, shredded lettuce, harissa, sesame bun	

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## SWEETS

CHOCOLATE PAVE	12
buttermilk, kola nut, rhubarb	
STICKY PECAN CINNAMON ROLL	6
sassafras icing	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy. Gratuity of 20% is added to groups of six or more.