BRUNCH



FRESH PASTRY	
GRILLED ZUCCHINI BREAD, cultured butter	6
PECAN STICKY BUN, amaro icing	6
RICOTTA DONUTS, orange blossom cream	8
selection of daily pastries for the table	16

SMALL

٧	KALE & STRING BEAN SALAD pickled egg, cured radish, yogurt, truffle vinaigrette	10
	SANTA BARBARA UNI plum, crushed cucumber, preserved egg, young mustard greens	13
	SMOKED PORK BELLY maple puree, pickled cipollini, everything bagel chip	12
	POTATO PANCAKE smoked salmon, heirloom beets, chive sour cream	12
٧	MALTED OAT CUSTARD grilled peach, whiskey cream, mint	10
٧	COCOA + ALMOND "CEREAL" caramelized goat milk, honeydew, tangerine lace	9

PLATES

	PANZANELLA SALAD heirloom tomatoes, cucumber, country ham, rye, poached hen egg	14
	CARDAMOM FRENCH TOAST farmer's cheese, 'nduja, pistachio, fig honey	15
٧	BUCKWHEAT CREPE CAKE peanut butter & huckleberry jam, whipped cream	14
	DUCK HASH fried duck egg, maitake mushroom, spicy ketchup	16
٧	MUSHROOM OMELET pickled mushroom, smoked cheddar, farm potatoes	14
	AMERICAN CLASSIC CHEESEBURGER bacon, pickles, onion, special sauce	15

SIDES

FARM POTATOES	SMOKED BACON	HICKORY SAUSAGE	MULTIGRAIN TOAST
summer herbs	maple puree	pickled mushroom	cultured butter, huckleberry jam
6	6	6	5

BEVERAGE

COFFEE	5
MIMOSA	14
BLOODY MARY	18
BOTTOMLESS MIMOSA available only when dining indoors	35

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.

VG vegan **V** vegetarian