

BRUNCH

BREAKFAST HOURS 8AM - 5PM
Saturday - Sunday



BITES

Whipped Ricotta \$13

seasonal fruits, fig jam, toasted sourdough

Avocado Toast \$15

smashed avocado, poached egg, micro greens,
toasted sourdough

Smoked Salmon \$16

sliced avocado, smoked salmon, hot honey,
micro greens, toasted sourdough

Squared Hashbrowns \$14

crispy hashbrowns, creme fraiche, chive

PLATES

Scout Plate \$18

scrambled eggs, choice of bacon or chicken
sausage, avocado/tomato, breakfast potatoes,
toasted rye

Pancake Stack \$15

3 to a stack, lemon ricotta, honey butter
• THIS ITEM CANNOT BE PREPARED AFTER 11AM

Short Rib Hash \$21

house breakfast potatoes, braised short rib,
2 sunny eggs, gruyere

Granola Bowl \$13

organic granola, organic greek yogurt,
almond butter, agave, fresh berries

Omelette \$17

aged gruyere, chives,
served w/ breakfast potatoes

ADD VEGGIES + \$1.50

ADD SHROOMS + \$2

SANDWICHES

B. E. C \$11

hickory smoked bacon, egg, yellow american cheese,
choice of: biscuit or bagel

Egg & Avocado \$9

egg, avocado, hot honey on house biscuit

Fried Chicken & Pimento \$14

fried chicken & pimento cheese on house biscuit

Open Face Lox \$14

smoked salmon, cc, cucumber, dill, pickled onion, capers,
served on bagel of your choice

SANDWICHES

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Necessary Bagel \$10

hickory smoked bacon, scallion cc, jalapeno, sprout,
served on bagel of your choice

Egg Salad \$10

homemade egg salad
served on bagel of your choice

Open Face Tomato \$12

heritage tomato, cc, onion, dill, calabrian chili oil,
micro greens, served on bagel of your choice

Egg & Cheese \$9

egg, yellow american cheese,
choice of: biscuit or bagel



SIDES

Hickory Smoked Bacon \$7

Chicken Sausage \$6

Single Pancake \$6

*THIS ITEM CANNOT BE PREPARED AFTER 11AM

Breakfast Potatoes \$5

Scrambled or Fried Eggs \$5

Seasonal Fruit \$7

Sliced Avocado \$2

Note:

Smile. It looks good on you!

@necessarypurveyor

NECESSARY
Purveyor
BRUNCH

LUNCH
MENU



11AM - 5PM
SATURDAY - SUNDAY

SALADS

Gem \$15

organic gem lettuce, feta, avocado, dill, candied pecans,
varietal radish, honey yuzu dressing

Kale Caesar \$13

organic kale, calabrian chili oil, aged parm,
homemade croutons, caesar dressing

ADD CHICKEN + \$4

Southwestern \$14

organic romaine, baby tomato, charred corn,
black beans, red onion, cheddar, avocado,
tortilla strips, avocado dressing

Cobb \$16

organic romaine, baby tomato,
organic grilled chicken, boiled egg, cucumber,
bacon, bleu cheese, truffle ranch dressing

PLATES

Crispy Chicken Tenders \$17

hand battered chicken tenders, cole slaw,
honey mustard & bbq sauce

ADD BISCUIT & FRIES + \$7

Steak Frites \$34

10oz hangar steak, house fries, herb mayo,
NP steak sauce

Lobster Roll \$32

cold knuckle & claw on a buttered brioche roll,
served with house fries

SANDWICHES

Turkey Avocado \$15

organic maple glazed turkey, aged cheddar, avocado, clover sprout,
pickle, tomato, lettuce, w/ chipotle aioli

Short Rib & Fontina \$18

braised short rib, fontina, caramelized onion, w/ herb mayo

RockO's Cutlet \$18

organic chicken, chopped caesar salad, calabrian oil, aged parm,
pepperoncini, w/ caesar

Halloumi \$18

imported halloumi, cucumber, avocado, arugula, crispy shallot,
w/ truffle mayo

NP Cheesesteak \$18

shaved ribeye, onion, white american, w/ dukes mayo
ADD SHROOMS + \$2

B L T \$14

hickory smoked bacon, tomato, lettuce, w/ herb mayo on foccacia

SANDWICHES

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Don Theo \$15

pistachio mortadella, genoa salami, burrata,
arugula, roasted reds, pepperoncini,
w/ calabrian chili oil

Roasty Manchego \$15

seasoned roast beef, aged manchego, arugula,
crispy shallots, w/ horseradish aioli

Pimento Stack \$15

homemade pimento cheese, toasted sourdough

ADD BACON + \$3

Heritage Cutlet \$20

organic chicken, prosciutto di parma, burrata,
arugula, evoo, w/ hot honey

Chicken Salad \$15

homemade organic chicken salad, lettuce,
w/ dukes mayo

B L T \$14

hickory smoked bacon, tomato, lettuce,
w/ herb mayo on foccacia

FAVORITES

Lobster Caesar Wrap \$25

organic romaine, lobster knuckle & claw,
aged parm, croutons, house caesar

Steak Sandwich \$24

prime ribeye, gruyere, arugula, herb mayo
chimichurri, served with house fries

Chips & Guacamole \$13

house tortilla chips & guacamole

Necessary Smash \$20

double patty, aged cheddar, onion, pickles,
secret sauce, brioche bun

SIDES

House Fries \$7
Truffle Parm + \$7

Macaroni Salad \$4

Broccoli Slaw \$4

Bagged Chips \$2

Big Ole Pickle \$2

Additional Sauces \$1

(Truffle Ranch, Caesar,
Chipotle, Herb Mayo,
Horseradish Aioli, Truffle Aioli,
Balsamic Glaze, Hot Honey)