

FOR THE TABLE

HOUSEMADE BISCUITS

orange honey butter
12

DISCO FRIES

crispy bacon, pickled red onion,
cheese sauce, chive
17

EVERYTHING OINKERS

all-beef franks, everything bagel seasoning, dijon
cream cheese, crispy caper
17

SWEDISH MEATBALLS

pork & beef, lingonberry, mushroom au poivre
17

MAC 'N CHEESE

cheddar, fontina, chive
15

SALADS

CAESAR HEARTS ^v

little gems, lemon zest, parmesan breadcrumb
17

GREEN GODDESS & BURRATA ^{v/gf}

english peas, sugar snap peas, fiddlehead fern,
haricot vert, basil & fennel pesto
19

LOBSTER & LETTUCES ^{gf}

butter poached lobster, fresh herbs, shaved radish
& fennel, creamy tarragon-lemon vinaigrette
32

A Restaurant From Clark Gale & Zac Denham
Executive Chef Joseph Michaud
Beverage Manager Michael Wiggin

HAND HELDS

THE STANDARD BURGER

bacon jam, standard sauce, grilled onion, fries
23
(add fried egg +3)

THE HOT CHICK

tangy cabbage slaw, zac's spicy sauce, fries
25

THE ULTIMATE BREAKFAST SAMMIE

bacon jam, fluffy egg, standard sauce,
american cheese, simple salad
19

LOBSTER BLT

butter poached lobster, bibb lettuces,
tomato, bacon, tarragon aioli, fries
38

MAIN EVENT

WHIPPED RICOTTA TOAST ^v

stewed heirlooms, jammy eggs, chimichurri,
simple salad
19
(add bacon jam +6)

STRAWBERRY SHORTCAKE FRENCH TOAST ^v

challah, whipped cream, maple syrup
17

CEREAL & MILK PARFAIT ^{v/gf}

vanilla greek yogurt, fruity pebbles, fresh fruit
12

LEMON RICOTTA PANCAKES ^v

short stack, blueberry butter
16

MEAT & POTATOES ^{gf}

6oz steak, home fries, salsa verde, two eggs,
simple salad
24

**BRUNCH
COCKTAILS**

BLOODY MARY
MIMOSA
BEERMOSA
BELLINI

\$8

**THE BRUNCH
BOTTLE**

INCLUDES:
3 DIFFERENT
JUICES
HERBS &
BOTANICALS

\$60

SIDES

PARMESAN TRUFFLE FRIES ^{v/gf}
15

VANILLA GREEK YOGURT ^{v/gf}
& FRUIT
12

SMOKED BACON ^{gf}
9

SIMPLE SALAD ^{vegan/gf}
9

BACON JAM ^{gf}
6

SHOESTRING FRIES ^{gf}
8

BRUNCH AT
STANDARD FARE