

DISTRICT LOCAL

SNACKS

DEVILED EGG Idiazabal, Saffron **4**

CHICHARRONES Mint Yogurt **6**

WHIPPED GOAT CHEESE Charmoul, Apricot* **7**

MARINATED OLIVES Cornichon, Rosemary* **5**

SOUP & SALAD

CELERIAC SOUP Celery Root, Onion, Preserved Lemon, Dill **10**

GRAINS Quinoa, Farro, Fennel, Beets, Shallot Vinaigrette* **13**

HARICOT VERT Artichoke Purée, Cauliflower* **12**

KALE Radicchio, Shishito, Almonds, Manchego, Date Dijon* **14**

BURGERS

LOCAL BURGER White Cheddar, Pickles, Bacon Jam **17**

VEGGIE BURGER Celeriac Remoulade, Pickles, Tomato* **15**

GRIDDLE

SEASONAL PANCAKE Carmelized Pear, Whipped Goat Cheese, Oat Granola **12**

LOCAL BREAKFAST Pancakes, Two Eggs, Bacon, Sausage, Potatoes, Toast **20**

EGGS

SHAKSHUKA Braised Tomato, Fennel, Feta, Pita **12**

CROQUE MADAME White Cheddar, Ham, Melted Leeks **11**

STEAK & EGGS Hanger, Two Fried Eggs **23**

HUEVOS BENEDICTO Arepa, Coppa, Avocado, Salsa Verde **19**

TWO EGGS Choice of Bacon or Sausage, Potatoes, Toast **13**

SIDES 6/ea

BACON

SAUSAGE

POTATOES

GREENS

*Vegetarian

20% gratuity added to parties of five or more Group Chef: Harrison Mosher Executive Chef: Sarah Gouse