



# BRANCH LINE

## BRUNCH

### STARTERS

<b>CHIPS &amp; DIP</b> <i>veg</i>	<b>8.25</b>
<i>house russet chips, pecorino ranch dip</i>	
<b>STICKY RIBS</b>	<b>16.50</b>
<i>sherry glaze, buttermilk coleslaw, pickled fresno chilis</i>	
<b>CROISSANT FRENCH TOAST STICKS</b> <i>veg</i>	<b>16.00</b>
<i>cider caramel, cinnamon streusel, maple syrup</i>	
<b>GRIDDLED BLUEBERRY MUFFIN</b> <i>veg</i>	<b>12.00</b>
<i>candied lemon butter</i>	
<b>SUGAR SNAP PEA SALAD</b> <i>gf/veg</i>	<b>16.00</b>
<i>almond vinaigrette, red onion, mint, ricotta</i>	
<b>CLASSIC CAESAR SALAD</b>	<b>17.00</b>
<i>romaine, croutons, anchovy dressing</i>	

#### ADD TO ANY SALAD:

- CHICKEN \$7, AVOCADO \$3
- SHRIMP \$10, HARD BOILED EGG \$2
- MARINATED TOFU \$6

### SANDWICHES

<b>8oz. BUTCHER'S BLEND BURGER*</b>	<b>21.50</b>
<i>cheddar, iggy's brioche, special sauce, fries</i> <i>add bacon, ham, or egg \$2; add avocado \$4</i>	
<b>STUFFED CROISSANT</b>	<b>17.00</b>
<i>hickory smoked ham, sliced apple, brie, wild arugula</i>	
<b>CRISPY FRIED CHICKEN</b>	<b>16.00</b>
<i>nashville hot sauce, pecorino ranch</i> <i>dill pickle, shredded lettuce</i>	
<b>ROTISSERIE LAMB GYRO</b>	<b>22.00</b>
<i>lemon-mint labneh, tomato, cucumber, red onion</i> <i>rosemary fries</i>	

### SIDES

<b>SHOESTRING FRIES</b> <i>veg</i>	<b>8.75</b>
<i>rosemary or garlic</i> <i>truffle + \$2</i>	
<b>MASHED POTATOES</b> <i>gf/veg</i>	<b>10.00</b>
<i>classic buttery mashed potatoes</i>	
<b>ROASTED CAULIFLOWER</b> <i>veg</i>	<b>12.00</b>
<i>greek yogurt, green tahini, pangrattato</i>	
<b>SHELLS &amp; CHEESE</b> <i>veg</i>	<b>13.00</b>
<i>sharp cheddar, old bay crumbs</i>	
<b>MARINATED CUCUMBERS</b> <i>gf/veg</i>	<b>8.75</b>
<i>buttermilk, mint</i>	
<b>LITTLE LEAF FARM GREENS</b> <i>gf/veg</i>	<b>11.50</b>
<i>cucumber, tomato, sherry vinaigrette</i>	

### BRUNCH DRINKS!

<b>BLUE-BINI</b>	<b>13.50</b>
<i>blueberry, creme de violette, cava</i>	
<b>BEST COOKIE</b>	<b>14.50</b>
<i>fernet menta, creme de cacao, vodka</i>	
<b>AGRICOLE PALOMA</b>	<b>14.50</b>
<i>rum agricole, vanilla, lime, grapefruit</i>	
<b>BLOODY MARY</b>	<b>15.50</b>
<i>vodka, tomato, worcestershire sauce, horseradish</i>	

## ROTISSERIE CHICKEN *gf*

*pasture raised*  
*Crystal Valley Farm, IN*

<b>QUARTER BIRD</b>	<b>15.50</b>
<i>breast or leg</i> <i>roasted green thumb farm potatoes, house sauce</i>	
<b>BRANCH LINE BIRD</b>	<b>24.50</b>
<i>roasted green thumb farm potatoes, house sauce</i>	
<b>PIRI PIRI CHICKEN</b>	<b>24.50</b>
<i>piri piri, lemon, garlic, cilantro, garlic fries</i>	
<b>TRUFFLE-DIJON CHICKEN</b>	<b>24.50</b>
<i>wildflower honey, burgundy truffle, mustard seed</i> <i>truffle fries</i>	

### PLATES

<b>SCRAMBLED EGG PLATE</b>	<b>15.50</b>
<i>homefries, toast, choice of bacon or ham</i>	
<b>CHICKEN &amp; WAFFLES</b>	<b>18.00</b>
<i>crispy chicken thigh, maple syrup, bosc pear,</i> <i>pickled fresno peppers</i>	
<b>EGGS BENNY</b>	<b>16.00</b>
<i>two poached eggs, croissant, ham, hollandaise,</i> <i>little leaf greens</i>	
<b>AVOCADO TARTINE</b>	<b>17.00</b>
<i>croissant, ricotta, arugula, prosciutto, bagel spice</i> <i>sunny side up eggs</i>	
<b>SHAKSHUKA</b>	<b>18.00</b>
<i>cherry tomato sauce, kabocha squash, salsa verde, labneh</i> <i>baked eggs, feta, fried garlic and shallot, grilled bread</i>	
<b>SAUSAGE &amp; TUSCAN KALE PASTA</b>	<b>24.50</b>
<i>cavatelli, lemon, garlic, calabrian chili, pecorino</i>	
<b>WARM WINTER HARVEST SALAD</b> <i>gf/veg</i>	<b>20.00</b>
<i>roasted vegetables, romesco, spiced hazelnuts</i> <i>greek olive oil</i>	
<b>ADD MARINATED TOFU \$6</b>	



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if anyone in your party has a food allergy.