



BRANCH LINE

BRUNCH

STARTERS

CHIPS & DIP <i>veg</i>	8.25
<i>house russet chips, pecorino ranch dip</i>	
STICKY RIBS	19.00
<i>sherry glaze, buttermilk coleslaw, pickled fresno chilis</i>	
CROISSANT FRENCH TOAST STICKS <i>veg</i>	16.00
<i>cider caramel, cinnamon streusel, maple syrup</i>	
SUGAR SNAP PEA SALAD <i>gf/veg</i>	16.00
<i>almond vinaigrette, red onion, mint, ricotta</i>	
CLASSIC CAESAR SALAD	17.00
<i>romaine, croutons, anchovy dressing</i>	

ADD TO ANY SALAD:

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

SANDWICHES

GRILLED TAVERN BURGER*	23.00
<i>sesame seed bun, grilled onion, gruyere, house sauce</i> <i>add bacon, ham, or egg \$2; add avocado \$4</i>	
STUFFED CROISSANT	18.00
<i>hickory smoked ham, sliced apple, brie, wild arugula</i>	
CRISPY FRIED CHICKEN	18.00
<i>nashville hot sauce, pecorino ranch</i> <i>dill pickle, shredded lettuce</i>	
ROTISSERIE LAMB GYRO	22.00
<i>lemon-mint labneh, tomato, cucumber, red onion</i> <i>rosemary fries</i>	

SIDES

SHOESTRING FRIES <i>veg</i>	9.00
<i>rosemary or garlic</i> <i>truffle + \$2</i>	
MASHED POTATOES <i>gf/veg</i>	10.00
<i>classic buttery mashed potatoes</i>	
ROASTED BROCCOLINI <i>veg</i>	13.00
<i>greek yogurt, green tahini, pangrattato</i>	
SHELLS & CHEESE <i>veg</i>	13.00
<i>sharp cheddar, old bay crumbs</i>	
MARINATED CUCUMBERS <i>gf/veg</i>	8.00
<i>buttermilk, mint</i>	
GRIDDLED BLUEBERRY MUFFIN <i>veg</i>	12.00
<i>candied lemon butter</i>	

BRUNCH COCKTAILS

BLUE-BINI	14.00
<i>blueberry, creme de violette, cava</i>	
AGRICOLE PALOMA	15.00
<i>rum agricole, vanilla, lime, grapefruit</i>	
BLOODY MARY	15.00
<i>vodka, tomato, worcestershire sauce, horseradish</i>	

ROTISSERIE CHICKEN *gf*

pasture raised
Crystal Valley Farm, IN

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

PLATES

SCRAMBLED EGG PLATE	16.00
<i>homefries, toast, choice of bacon or ham</i>	
CHICKEN & WAFFLES	18.50
<i>crispy chicken thigh, maple syrup, bosc pear,</i> <i>pickled fresno peppers</i>	
EGGS BENNY	18.00
<i>two poached eggs, croissant, ham, hollandaise,</i> <i>little leaf greens</i>	
AVOCADO TARTINE	18.00
<i>croissant, ricotta, arugula, prosciutto, bagel spice</i> <i>sunny side up eggs</i>	
SHAKSHUKA	18.00
<i>cherry tomato sauce, kabocha squash, salsa verde, labneh</i> <i>baked eggs, feta, fried garlic and shallot, grilled bread</i>	
SAUSAGE & TUSCAN KALE PASTA	29.00
<i>cavatelli, lemon, garlic, calabrian chili, pecorino</i>	
WARM HARVEST SALAD <i>gf/veg</i>	20.00
<i>roasted vegetables, romesco, spiced hazelnuts</i> <i>greek olive oil</i>	
ADD MARINATED TOFU \$6	



*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.