



BRUNCH LINE

BRUNCH

STARTERS

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| CHIPS & DIP <i>veg</i> | 8.25 |
| <i>house russet chips, pecorino ranch dip</i> | |
| STICKY RIBS | 16.50 |
| <i>sherry glaze, buttermilk coleslaw, pickled fresno chiles</i> | |
| CAESAR SALAD | 16.50 |
| <i>romaine, croutons, anchovy dressing</i> | |
| SUGAR SNAP PEA SALAD <i>gf/veg</i> | 16.00 |
| <i>almond vinaigrette, mint, ricotta</i> | |
| GRIDDLED BLUEBERRY MUFFIN <i>veg</i> | 12.00 |
| <i>candied lemon butter</i> | |

ADD TO ANY SALAD:

CHICKEN \$7, AVOCADO \$3

SHRIMP \$10, HARD BOILED EGG \$2

SANDWICHES

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

SIDES

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| SHOESTRING FRIES <i>veg</i> | 8.75 |
| <i>rosemary or garlic</i> | |
| MASHED POTATOES <i>gf/veg</i> | 10.00 |
| <i>classic buttery mashed potatoes</i> | |
| SHELLS & CHEESE <i>veg</i> | 13.00 |
| <i>sharp cheddar, old bay crumbs</i> | |
| MARINATED CUCUMBERS <i>gf/veg</i> | 8.75 |
| <i>buttermilk, mint</i> | |
| LITTLE LEAF FARM GREENS <i>gf/veg</i> | 11.50 |
| <i>cucumber, tomato</i> | |

BRUNCH DRINKS

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| SLÁINTE | 15.75 |
| <i>jameson, espresso, maple infused cream</i> | |
| BLOODY MARY | 14.50 |
| <i>tomato, horseradish, lemon, olive, and more</i> | |
| BUCKET OF BUBBLES | 52.00 |
| <i>1 bottle of bubbles with orange & pomegranate juices</i> | |

ROTISSERIE CHICKEN

pasture raised

Crystal Valley Farm, IN

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|---|-------|
| QUARTER BIRD | 15.50 |
| <i>breast or leg green thumb farm roasted potatoes, house sauce</i> | |
| BRANCH LINE BIRD | 24.50 |
| <i>roasted green thumb farm potatoes, house sauce</i> | |
| PIRI PIRI CHICKEN | 24.50 |
| <i>chiles, lemon, garlic, cilantro, garlic fries</i> | |
| PERUVIAN CHICKEN | 24.50 |
| <i>aji amarillo, soy, garlic, cumin, rosemary fries</i> | |

PLATES

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| SCRAMBLED EGG PLATE | 15.50 |
| <i>homefries, bacon and toast</i> | |
| CHICKEN & WAFFLES | 18.00 |
| <i>crispy chicken thigh, pure maple, seasonal fruit, pickled fresno</i> | |
| EGGS BENNY | 16.00 |
| <i>poached eggs, ham, hollandaise, little leaf greens</i> | |
| AVOCADO TARTINE | 17.00 |
| <i>croissant, ricotta, arugula, prosciutto, bagel spice sunny side up eggs</i> | |
| SHAKSHUKA | 18.00 |
| <i>cherry tomato sauce, kabocha squash, salsa verde, labneh baked eggs, feta, fried garlic and shallot, grilled bread</i> | |
| SAUSAGE & TUSCAN KALE PASTA | 24.50 |
| <i>cavatelli, lemon, garlic, calabrian chile, pecorino</i> | |
| WARM WINTER HARVEST SALAD <i>gf/veg</i> | 20 |
| <i>roasted vegetables, romesco, spiced hazelnuts greek olive oil</i> | |



*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.