

DAYTIME

OPEN ALL DAY, MOST DAYS **Wednesday - Sunday** » **Breakfast & Brunch** 9A - 3P / **Happy Hour** 3-6P / **Dinner** WEDNESDSAY - SATURDAY 3-9P, SUNDAY 3-8P

Breakfast & Brunch SERVED UNTIL 3P

STARTERS	PLATES
Coconut Almond Granola & Greek Yogurt 13 fresh berries and ginger syrup	Breakfast Plate 22 2 eggs any style, meat or avocado, with cheese grits and brioche toast
Potato Onion Latkes 14 with charred scallion dip, apple butter	Mushroom Omelette 23 melted Swiss and mornay sauce with side salad
Baked Goods 5 EA / 13 ALL zucchini muffin cheddar chive biscuit cinnamon cruller	Nate's Plate 25 house salmon gravlax*, avocado, 2 potato latkes, scrambled eggs, garlic aioli, herbs and onions
SANDWICHES	Funfetti Pancakes 16 cereal milk pastry cream with confetti crumble & chantilly
Avocado Toast 15 sourdough, chili flakes and side salad	Biscuits & Gravy 23 sage sausage, grits and 2 sunny eggs*
Bacon Egg & Cheese Sandwich 16 on Cuban toast with cheese grits	Huevos Rancheros 21 corn tortillas with chorizo, avocado, potatoes, jalapeño cilantro crema, black beans and 2 sunny eggs*
Salmon* Bagel Sandwich 22 scallion schmear, tomato, sprouts, onion and a pile of potato chips	Steak & Eggs & Latkes 34 grilled coulotte and chimichurri, 2 eggs any style and 2 potato latkes
Croque Madame 20 jambon de Paris on sourdough with melted Swiss, mornay, fried egg* and little green salad on the side	
ADD-ONS	
Bacon 6 Sausage 8 Two Latkes 7 Cured Salmon 8 Cheese Grits 8 Avocado 4 Bagel 4.5 Two Eggs 5	

Lunch SERVED FROM 11A-3P

SNACKS	SALADS	ENTRÉES
Potato Chips & Dip 7 charred scallion crème fraîche	House Salad 15 greens, thin onions, crispy quinoa, sunflower seeds, herby green goddess	Roasted Carrots & Haloumi 24 kale, crispy quinoa, creamy tahini, farro, sunflower seeds, onions
Rosemary Focaccia 9 whipped garlic confit butter	Tahini Caesar 17 romaine and kale with croutons and a mountain of grana padano	Seared Branzino 28 fennel crusted with quinoa, roasted tomatoes, cucumbers, garbanzos and pickled red onions
Cured Castelvetroano Olives 9 citrus zest, chili flake, fennel pollen	Chicken Bacon Ranch Wedge 19 tomatoes, onions, blue cheese, rustic croutons	Chicken Schnitzel 23 panko-crusted butterflied breast with German mustard sauce and lemon dill potato salad
APPETIZERS	SANDWICHES	Rotisserie Chicken Frites 29 all natural Amish-raised, free-range half chicken slow-roasted on the spit with salsa verde and garlic aioli
Prosciutto & Melon 15 feta crumbles with fennel pollen	Charred Broccolini Melt 17 pickled onions, tomatoes, gruyère on toasted Cuban bread and side salad	Steak Frites grilled coulotte with chimichurri 34
Ricotta Hazelnut & Honey Toast 14 aleppo chili on toasted sourdough	Classic Chicken Salad Sandwich 17 diced onions and celery with tomato, sprouts, dijonaise and house pickles on sourdough with chips	SIDES
Shrimp Cocktail 17 cocktail sauce and lemon	Smash Cheeseburger 18 LTOP, American, comeback sauce on an English muffin, frites MAKE IT A DOUBLE +2	Balsamic Broccolini & Cabbage 8 Roasted Mushrooms 10 Frites & Aioli 8
Pimento Cheese 14 bacon, grilled veggies & fried saltines		
Bacon Cheddar Disco Fries 15 mornay, scallions, pickled chiles	ADD-ONS	
Beef Tartare* 19 cornichons, shallots, dijonaise, chips	Avocado 4 Bacon 5 Shrimp 9 Chicken Salad 7 Grilled Chicken 8 Prosciutto 9	
Three Cheese Macaroni 15 parmesan, cheddar, provolone, garlic breadcrumbs		

DRINKS »