

SMALL PLATES

Greek Yogurt Bowl | 9

Greek Yogurt, Almonds, Granola, Roasted Apples

Local Summer Mixed Greens | 10

Strawberry Citrus Vinaigrette, Labneh, Radish, Grilled Peaches, Walnuts

Roasted Poblano Corn Soup | 10

Puff Corn, Crème Fraîche

FOR THE TABLE

Breakfast Sausage | 6

Buttermilk Biscuits | 10

House Made Maple Butter

Crispy Potatoes, Onions, Parsley & Chives | 5

Nueske's Applewood Smoked Bacon | 6

Warm Cornbread | 9

Blueberry Tarragon Jam

BEVERAGES

Americano or Espresso | 5

Artisan Water Small | 7 | Large | 10

Bloody Mary or Mimosa | 12

Bottomless Mimosas | 15

Café Latte or Cappuccino | 7

Coffee | 5

Freshly Squeezed Juice | 12

Hot Chocolate | 8

Juice | 6

Organic Hot Tea | 8

Consumption of Raw or Undercooked Foods May Increase Your Risk of Food Borne Illness

Kindly Note, a Gratuity of 20% Will be Added to Parties of 6 or More Guests

LARGE PLATES

Avocado Toast | 16

Heirloom Tomatoes, Spring Radish, Poached Eggs, Crushed Avocado

Blueberry Ricotta Pancakes | 19

Fresh Blueberries, Warm Ricotta, Warm Maple Syrup

Chef's Signature Chicken & Waffles | 19

Golden Malted Waffle, Crispy Chicken Thigh, Herb Butter

Chile Infused Maple Syrup

Kale Grilled Cheese | 16

Rye Bread, Port Wine Onion Jam, Raclette Cheese, Gruyere Cheddar, Fried Eggs

add Virginia Ham | 7

Lox and Bagel Tartine | 20

House Smoked Salmon, Cream Cheese, Tomatoes, Onions, Capers

Toasted Bagel

Steak & Eggs | 28

Grass Fed Hanger Steak, Fried Eggs, House Potatoes, Spicy Salsa

Traditional Eggs Benedict | 17

Shaved Virginia Ham, Hollandaise, English Muffin

Two Egg Breakfast | 12

Two Eggs Any Style, Roasted Potatoes, Toast, Butter, Preserves

*Natural Cage-Free Eggs for Scrambled Eggs and Omelets | 3

WEB Breakfast Burger | 20

Brioche Bun, Bacon, Cheddar, Sunny Side Up Egg, Caramelized Onions, Fries

DESSERT

Pear Waffle | 10

Stuffed French Toast | 10

