

BEVERAGES

Bottomless Mimosas | 15
Mimosa or Bloody Mary | 12
Coffee | 5
Café Latte or Cappuccino | 7
Organic Hot Tea | 8
Juice | 6
Cold Pressed Juice | 12
Artisan Water Small | 7 | Large | 10

SMALL PLATES

Local Mixed Greens | 9
pomegranates, root vegetables, apples, honey, sherry vinaigrette

Greek Yogurt Bowl | 9
Greek yogurt, almonds, granola, roasted apples

Cinderella Pumpkin Soup | 9
vanilla chantilly cream, cinnamon financier, toasted pecans

FOR THE TABLE

Crispy Potatoes, Onions, Parsley & Chives | 5
Nueske's Applewood Smoked Bacon | 6
Breakfast Sausage | 6
Warm Cornbread | 9
blueberry tarragon jam
Buttermilk Biscuits | 10
house made maple butter

*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

Two Egg Breakfast | 12
two eggs any style, roasted potatoes, toast, butter, preserves
*Natural Cage Free Eggs for scrambled eggs and omelets | 3

Chicken & Waffles | 19
golden malted waffle, crispy chicken thigh, herb butter
chile infused maple syrup

Blueberry Ricotta Pancakes | 19
fresh blueberries, warm ricotta, warm maple syrup

Avocado Toast | 16
heirloom tomatoes, spring radish, poached eggs, crushed avocado

Westend Breakfast Burger | 20
brioche bun, bacon, cheddar, sunny side up egg
caramelized onions, fries

Steak & Eggs | 28
grass fed hanger steak, fried eggs, house potatoes
spicy salsa

Lox and Bagel Tartine | 20
house smoked salmon, cream cheese, tomatoes, onions
capers, toasted bagel

Kale Grilled Cheese | 16
rye bread, port wine onion jam, raclette cheese
gruyere cheddar, fried eggs
add Virginia ham | 7

Traditional Eggs Benedict | 17
shaved Virginia ham, hollandaise, English muffin

Lamb Ragù | 23
bake eggs, potatoes, shitake mushrooms, spicy pepper sauce

DESSERT | Pear Waffle | 10 | Stuffed French Toast | 10