

SMALL PLATES

Local Mixed Greens | 9

Pomegranates, Root Vegetables, Apples, Honey, Sherry Vinaigrette

Greek Yogurt Bowl | 9

Greek Yogurt, Almonds, Granola, Roasted Apples

Celery Root Soup | 9

Cinnamon Chantilly Cream, Almonds, Apples

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

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

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

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

*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

West
end
BISTRO BRUNCH