

ALL DAY EASTER MENU 2019

CHEESE

marco polo (cow) hard, rich, savory, peppery | washington

reny picot camembert (cow) milky, buttery, earthy, tangy | michigan

aurora manchego (sheep) hard, fruity, nutty, sweet | spain

midnight moon (goat) hard, nutty, buttery, hints of caramel | netherlands

cremont (cow & goat) creamy, mushroomy, nutty, smooth | vermont

one cheese 8 · two 15 · three 22 · full board 37 · served with crostini & seasonal accents

CHARCUTERIE

bresaola air-dried cured beef, tender and sweet | italy

sopressata traditional calabrese style dry cured salami, spicy and smokey | italy

prosciutto di parma dry cured ham, soft and supple with slight saltiness | italy

chicken liver mousse smooth, buttery, rich, hints of brandy | house made

pâté de campagne rustic pork butt pâté, dried cherry and pistachio | house made

each 12 · two 23 · full board 55 · served with focaccia & pickled vegetables

FIRSTS

soup of the day maryland blue crab, creamy tomato 10

spinach salad fresh strawberry, avocado, red onion, pecan, blue cheese, orange vinaigrette 13

arugula salad sun-dried tomato, pecorino, champagne vinaigrette 12

virginia fried oysters sweet corn, chili remoulade 15

SECONDS

sonoma breakfast two farm eggs, homestyle potato, mixed green salad, sausage or house cured bacon 15

shrimp & grits creamy cheddar anson mills grits, andouille sausage, fresh scallion, tomato and seafood broth 22

ratatouille spaghetti house made pasta, zucchini, plum tomato, fennel, onion, pecorino 20 gluten-free pasta +5

grilled mediterranean bronzini whole stuffed fish, scallion, herb, sautéed garlic spinach, lemon 25

brown stew lamb shank rosemary roasted root vegetable hash, pan jus 28

breakfast burger dry aged beef, mornay sauce, grilled onion, sunny side up farm egg, bacon pepper jam, house salad 17

substitute house salad with parmesan fries +1.5 or brussels sprouts +2.5

breakfast pizza fonduta, shiitake mushroom, cherry heirloom tomato, smoked pancetta, roasted garlic, farm egg 13

margherita pizza crushed san marzano tomato, house pulled mozzarella, grana padano, basil 12

add arugula · spinach · red onion · mushrooms · olive +1.5

add meatball · sausage · bacon · prosciutto · sopressata · pepperoni · capicola +2.5

SIDES

grilled focaccia e.v.o.o., rosemary, sea salt 6

sautéed spinach white wine, garlic 7

fried brussels sprouts balsamic glaze 8

root vegetable hash turnip, carrot, potato 6

DESSERTS

french toast grand marnier, confectioner sugar, vanilla bean maple syrup 13

banana fosters fritter caramel, caramelized banana 10

house made ice cream two scoops; honey-lemon · dark chocolate · ricotta, fig & pistachio 9

WINE SPECIALS

sparkling/white/red ask your server for daily selection 32/bottle