

BRUNCH MENU

CHEESE *two cheeses 14 · three 19 · four 26 · full board 39 · served with crostini & seasonal accents*

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

brie (cow) milky, buttery, creamy, nutty | france

bleu d'auvergne (cow) crumbly, mellow, meaty, grassy | france

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

CHARCUTERIE *each 11 · half board 30 · full board 59 · served with focaccia & pickled vegetables*

gravlax salmon citrus and thyme cured salmon | house made

pâté de campagne rustic pork butt pâté with pistachios | house made

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

finocchiona traditional tuscan salami with fennel, garlic, black pepper | 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

FIRSTS

greek yogurt parfait granola, seasonal fruits, local honey 8

doughnut holes powdered sugar 8

biscuits & honey butter two biscuits, honey butter, seasonal jams 12

virginia fried oysters sweet aneheim pepper purée, house made bacon jam 14

SOUP & SALADS

soup of the day ask your server 7

local mixed greens carrots, cucumbers, honey vinaigrette 8

local berry salad mixed seasonal berries, baby spinach, imported feta, walnuts, strawberry mint vinaigrette 14

classic caesar salad romaine, house made croutons, grana padano, anchovy caesar dressing 14

arugula salad grilled apricots, toasted pine nuts, gorgonzola, champagne vinaigrette, balsamic reduction 16

add to any salad · local free range chicken paillard +7 · atlantic salmon +10 · local steak +12

SECONDS

farm fresh eggs two eggs, bacon or house made sausage, focaccia, home fries 12

carne omelette sausage, ham, bacon, mixed peppers, onion, cheddar, home fries 16

florentine omelette baby spinach, roasted cherry tomatoes, fresh herbed ricotta, home fries 14

crab benedict poached eggs, jumbo lump crabmeat, sautéed spinach, english muffin, hollandaise, home fries 17

saffron mussels home fries, saffron broth, smoked paprika aioli, chives, focaccia 18

chicken and waffles buttermilk cajun spice fried chicken, house made waffle, honey hollandaise sauce 17

redeye gravy and biscuits two house made biscuits, poached egg, sausage gravy, home fries 17

grilled iron steak two eggs any style, home fries 24

HAND HELDS

breakfast sandwich scrambled eggs, bacon or sausage, english muffin, home fries 15

local beef burger dry aged beef, iceberg lettuce, tomato, onion, pickles, fancy sauce, house made bun, house salad 15

mushroom 'burger' vegetarian mushroom patty, basil pesto, grilled onion, arugula, house made bun, house salad 14

add to any burger · blue · goat · cheddar · fontina · mushrooms · bacon + 1.5 · sunny side-up farm egg +2.5

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

SIDES

two local farm eggs any style 6

potato home fries 6

bacon 6

sausage links 6

grilled focaccia olive oil, rosemary, sea salt 4

brioche french toast maple syrup, powdered sugar 7

waffle maple syrup 10