

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

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

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*

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

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

duck prosciutto juniper berry, orange zest, thyme | house made

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

FIRSTS

soup of the day ask your server 7

greek yogurt parfait granola, seasonal fruits, local honey 8

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

local mixed greens carrots, cucumbers, honey vinaigrette 8

wedge salad iceberg lettuce, bacon lardon, sun dried tomato relish, blue cheese dressing 14

spinach salad roasted baby beets, pickled red onions, goat cheese croquette, balsamic vinaigrette 14

arugula salad grilled bartlett pear, gorgonzola, toasted pepitas, walnut vinaigrette 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

build your own omelette choose cheddar · ricotta · fontina, home fries 12

add tomato · spinach · onion · mushrooms · mixed peppers +1 | bacon · sausage +1.5 | gravlax · jumbo lump crabmeat +2.5

crab benedict poached eggs, jumbo lump crab meat, sautéed spinach, croissant, hollandaise, home fries 17

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

grilled iron steak two eggs any style, home fries 24

BURGERS

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

bacon or sausage links 6

home fries mixed peppers, onions, old bay 6

grilled focaccia olive oil, rosemary, sea salt 4

waffle maple syrup 4