

6 course chef's tasting for two \$38

breakfast parfait almond coconut granola, greek yogurt, black currants

egg* truffled egg scramble, applewood smoked bacon

beef empanadas salsa creolla

meat and cheese board with accoutrements, crostinis {add roasted bone marrow \$6}

hash polyface pork belly, scallions, pimenton

fried apple pie warm dulce de leche, lavender honey, vanilla bean ice cream

small plates

mini cinnamon buns 6 maple caramel {limited availability}

fried green tomato 12 melted pimento cheese, sweet tomato relish

breakfast parfait^ 6 grade A maple syrup, house almond coconut granola, greek yogurt, black currants

grilled pineapple salad^ 9 mesclun, manchego, basil citrus vinaigrette

beef empanadas 10 mixed greens, gouda cheese, salsa creolla

crème fraiche wings^ 10 kendall farms crème fraiche, korean chili paste, oyster sauce

shrimp and grits ^ 10 tiger shrimp, venison sausage, stone ground grits

brunch main plates

braised pork belly^ 15 polyface belly, cuban bean puree, sunny egg, rice, adobo BBQ

almond ricotta pancakes 14 house ricotta, grade A maple syrup, homefries, applewood smoked bacon

wild mushroom omelette^ 14 piquillo, smoked gouda, homefries, mesclun

truffled eggs^ 14 egg scramble, applewood smoked bacon, homefries, mesclun

panko chicken sandwich 16 truffle mayo, lettuce, pickles, gruyere, fries

mussels and smoked tomato^ 16 caramelized onion, black forest ham, herbs, baguette

brunch drinks

bottle of sparkling 25 white or rosé

chef's signature sangria 10 apple pie, red or mojito

currant affairs 10 sparkling wine, elderflower, black currant

man-mosa 8 hop nosh IPA, orange juice, triple sec

mimosa 9 sparkling wine, orange juice

poinsettia 9 prosecco, cranberry juice, maraschino cherry

bloody marry 9 house spicy mix, vodka

sides

stone ground grits 3

jasmine rice 2

applewood bacon 4

homefries with herbs 3

small salad 3

join us sundays and Mondays for a \$35 3 - course dinner

* - consuming raw or undercooked foods may increase risk of food borne illness. Cooked to order.

^ - upon request menu item can be made without gluten ingredients. Please note that fried items may be cross contaminated.

Chef Justė Židelytė