

6 course chef's tasting for two \$38

add third person \$23

- breakfast parfait** house ginger coconut granola, greek yogurt, black currants
- egg*** truffled egg scramble, applewood smoked bacon
- beef empanadas** smoked paprika sauce
- house spreads** accoutrements, crostinis {**add burrata +\$6**}
- hash** polyface pork belly, crispy potato, gruyere
- choco pie** melted chocolate ganache, old fashioned vanilla ice cream

small plates

beef empanadas 10 mixed greens, spanish paprika pimenton sauce

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

crispy broccoli 9 panko crust, pickled gold raisins, caraway, herb yogurt

asian pear salad^ 9 mesclun, manchego, hazelnuts, vanilla peppercorn vinaigrette

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

brunch main plates

panko chicken sandwich 16 free range breast, gruyere, lettuce, pickles, truffle aioli, herbed fries

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

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

burrata omelette*^ 14 almond basil pesto, butternut squash, homefries, mesclun

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

PEI mussels^* 16 smoked tomato broth, caramelized onion, black forest ham, herbs, baguette

brunch drinks

french press coffee 6 regular sugar and spice, cubano, organic decaf

chef's sangria glass 10 / pitcher 25 (winter red or mojito white)

bottle of sparkling 25 white or rosé

currant affairs 10 sparkling wine, elderflower, black currant

listen, honey... 10 honey liquor, bourbon, lemon, ginger ale

man-mosa 8 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

mixed greens salad 3

homefries with herbs 3

jasmine rice 2

applewood bacon 4

join us sundays, mondays, tuesdays for a \$35 3 - course dinner
mondays through fridays \$21 2 - course lunch and happy hour

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

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

Chef Justė Židelytė