

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

chicken empanadas free range chicken, smoked paprika sauce

house spreads accoutrements, crostinis {add creamy burrata +\$6}

hash polyface pork belly, crispy potato, gruyere

choco pie melted belgian chocolate ganache, old fashioned vanilla ice cream

small plates

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

fried green tomato 12 crispy panko buttermilk breading, melted pimento cheese, sweet tomato relish

house spreads* 12 chicken liver mousse, herb ricotta, burrata, pork rilletes, black currant jam, crostinis

my grandma's salad^ 9 mixed greens, cucumber, rye croutons, sesame, dill buttermilk vinaigrette

chicken empanadas 10 free range chicken, mixed greens, corn, spanish paprika pimenton sauce

crème fraiche wings^ 10 kendall farms crème fraiche, 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 farms belly, spiced bean puree, sunny egg, rice, adobo BBQ

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

burrata omelette*^ 14 organic basil pea pesto, zucchini, homefries, mixed green salad

truffled eggs*^ 14 egg scramble, applewood smoked bacon, homefries, mixed green salad

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

brunch drinks

caffe amouri french press coffee 6 sugar and spice, cubano, organic decaf

chef's sangria glass 10 / pitcher 25

(sparkling passion fruit, classic red, 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

crostinis 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 Justé Židelyté