

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 rillettes, 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

- caffé 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 Justė Židelytė