

6 course chef's tasting for two \$38

add third person \$23

add a bottle of sparkling \$25

breakfast parfait house ginger coconut granola, greek yogurt, black currants

egg* truffled egg scramble, applewood smoked bacon

\$5 pancake add on per person, almond ricotta pancake, maple syrup

empanadas free range chicken, smoked paprika sauce

house spreads accoutrements, crostinis (extra bread +\$3)

hash polyface pork belly, corn relish, gruyere

fried apple pie dulce de leche, lavender honey, old fashioned vanilla ice cream

appetizers

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

crispy fried broccoli 9 panko breading, pickled sun dried raisins, caraway spice, herb yogurt

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

asian pear salad^ 9 mixed greens, crushed hazelnuts, manchego cheese, peppercorn vanilla vinaigrette

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

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

brunch mains

fall omelette 14** ham, butternut squash, smoked gouda cheese, homefries, mixed green salad

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

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

pork belly hash 14** seared polyface farms belly, sunny egg, corn relish, crispy potato, gruyere

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

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, 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 beer, 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

applewood bacon 4

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

* - may be served raw or undercooked. consuming raw or undercooked food 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