

## 6 course chef's tasting \$38 for two (ve)

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** roasted free range chicken, smoked paprika sauce

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

**hash** polyface pork belly, beet relish, gruyere

**fried apple pie (vg)** dulce de leche, lavender honey, old fashioned vanilla ice cream

### appetizers

**breakfast parfait^ 6 (ve)** VA grade A maple syrup, coconut granola, yogurt, black currant

**crispy broccoli 9 (ve)** panko breading, pickled sun dried raisins, caraway spice, herb yogurt

**house spreads\* 12 (vg)** chicken liver mousse, herb ricotta, pork rillettes, black currant, crostinis

**asian pear salad^ 9 (vg)** mixed greens, hazelnuts, manchego, peppercorn vanilla vinaigrette

**empanadas 10** roasted free range chicken, mixed greens, paprika sauce

### brunch mains

**smoky omelette\*^ 14 (ve)** black forest ham, butternut squash, gouda, homefries, green salad

**truffled eggs\*^ 14 (ve)** 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 (ve)** seared polyface farms belly, sunny egg, corn relish, crispy potato, gruyere

**almond ricotta pancakes 14 (ve)** house ricotta, VA grade A maple syrup, homefries, 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, white apple pie)

**bottle of sparkling 25** white or rosé

**currant affairs 10** sparkling wine, elderflower, blackcurrant

**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 mary 9** house spicy mix, vodka

### sides

**side salad 3 (vg)**

**homefries 3 (vg)**

**bacon 4**

**crostinis 3 (vg)**

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 foodborne illness.

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

ve - may be made vegetarian. vg - vegetarian, may be made vegan.

Chef / owner Justè Židelytė