

ON THE SWEETER SIDE

PASTRY BASKET | 15
assortment of fresh baked pastries

WARM SCONES | 10
3 warm scones with jam and walnut butter

BELGIAN WAFFLE | 16
apple compote, Vermont maple syrup

LOTS OF EGGS

TWO EGGS ANY STYLE | 6
add toast +4 | add potato +4 | add mixed greens +4

THE EYE OPENER | 22
spicy tomato sauce, grilled eggplant, baked eggs, smoked mozzarella, toast

OMELETTE (with choice of potato) | 17
- Manchego & Bacon

- Broccoli & Cheddar

- Farmers (mushroom, tomato and bell pepper)

- Smoked Salmon & Cream Cheese | +2

EGGS BENEDICT | 18
English muffin, hollandaise, & choice of: Canadian bacon | spinach | smoked salmon

BRISKET HASH | 20
shredded potato, brisket, poached farm fresh eggs

STEAK AND EGGS | 26
6oz grass-fed hangar , 2 eggs any style, bernaise

SALADS

HARVEST CHOPPED SALAD | 17
quinoa, tomato, feta, pumpkin seeds, butternut squash, cranberry, turmeric vinaigrette

ROASTED BEET SALAD | 16
roasted beets, endive, baby arugula, goat cheese, pistachios, hazelnut vinaigrette

add chicken 7 | add shrimp 15 | add salmon 21

SANDWICHES & MORE

BAGEL BOARD | 15
smoked salmon, cream cheese, tomato, red onion, caper berries

AVOCADO TOAST | 17
chunky avocado, fried egg, micro herbs

TRUFFLED ASPARAGUS & FRIED EGG | 22
roasted asparagus, parmigiano, truffle oil, gremolata, topped with a sunny side up egg and truffles

CHICKEN & WAFFLE | 19
free range chicken breast, maple/walnut butter, hot honey, Vermont maple syrup

SMOKED TOMATO SOUP AND GRILLED CHEESE | 17
country bread grilled with smoked mozarella and gruyere, creamy tomato soup, basil oil

BRUNCH SAMMY’S | 23 (with choice of potato)

-BURGER
wagyu burger, cheddar, avocado, fried egg, house aioli

-FALAFEL
house made falafel, tzatziki, harissa, cucumber, tomato, lettuce, red onion

-GRILLED CHICKEN
free range chicken breast, avocado, jalapeño, smoked mozarella, horseradish cream

SAUSAGE MIXED GRILL | 23
5 types : duck, chicken, rabbit, andouille, chorizo, apple slaw, country toast, house mustard blend

ASSET | For your safety , please wear a mask
Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of food bourne illnesses.
Prior to ordering, kindly inform your server of any and all allergies, plus their severity.

SINGLE PASTRY | 3
ask server for today’s selection of fresh pastries

ADD TOAST | 4
English Muffin
French Country Sourdough
Bagel --plain or everything
(Cream cheese +2)

POTATOES | 8
Home Fries
Housemade French Fries
Hash Browns
Tater Tots

SIDES | 8
Applewood Bacon
Breakfast Sausage Links
Canadian Bacon
Broccoli Rabe
Asparagus

MIXED GREENS | 4

BRUNCH

BRUNCH UNLIMITED | \$20 per person/ per hour
Prosecco, Bellini, Mimosa, Bloody Mary (*Add Sangria +5 pp/per hour*)

BRUNCH SIGNATURES

- BLOODY MARY/IA | 13**
Absolut Peppar, Chase Smoked Vodka, 21 Seeds Tequila , Bloody Mary Mix
- BLACKBERRY, BASIL & GINGER FIZZ | 15**
Belvedere Blackberry, Garden Party Basil Liquer, Lemon, Fever Tree Ginger Beer
- WILD THOUGHTS | 16**
Ghost Tequila, Strawberry, Lime
- DIRTY THOUGHTS | 16**
Ghost Tequila, Mezcal, Pineapple, Tajin Rim
- FROZEN ESPRESSO MARTINI | 15**
Grey Goose Vodka, Mr. Black, Espresso, Di Saronno, Savory & James Sherry
- WESTSIDE | 15**
Ketel One, Lemon, Prosecco, Mint
- OAXACA YOU TALKIN’ ABOUT | 16**
Gracias a Dios Agave Gin, Empress Gin, St. Germain, Lychee
- IRISH COFFEE MARTINI | 16**
Teeling Single Grain Irish Whiskey, Mezcal, Mr. Black, Honey Cream, Cinnamon

WINE BY THE GLASS

BUBBLES

- CHAMPAGNE** Veuve Clicquot, FRA | **20/80**
- PROSECCO** Acinum, ITA | **13/50**
- CHANDON GARDEN SPRITZ (OVER ICE)** Domaine Chandon, CA, USA| **14/52**

WHITE

- VERMENTINO** Sella & Mosca “La Cala”, Sardegna, ITA | **15/55**
- SAUVIGNON BLANC** “Burst”, Marlborough, NZ 2020 | **15/55**
- CHARDONNAY** Mer Soleil by Caymus, California, USA 2018 | **16/60**
- SANCERRE** Noel et Jean-Luc Raimbault, FRA 2019 | **18/70**

ROSE

- ROSE** Moulin de Gassac ‘Guilhem’, Languedoc-Roussillon, FRA | **13/50**
- ROSE** Gonc Winery “Anna” Cuvee, Slovenia 2020 | **16/60**

RED

- PINOT NOIR** Elouan, OR, USA | **16/60**
- RIOJA** CVNE, Cune Crianza, ESP | **14/52**
- BAROLO** Le Filere, Vallebelbo ITA, 2017 | **18/68**
- CABERNET SAUVIGNON** Quilt, Napa, USA | **20/150 1.5L**
- PRIMITIVO** Leone de Castris, Salento il Medaglione, ITA 2019 | **16/60**
- NERO D’AVOLA** Cantine Colosi, Sicilia, ITA 2020 | **16/60**
- CÔTES DE RHÔNE VILLAGES** La Jassine, Bieler Pere et Fils, FRA 2019 | **16/60**

DRAFTS | 8

- VON TRAPP**
“Kolsch Style” - Kolsch
- DUCLAW**
“MisFit Red”- Red Ale
- ALAGASH BREWING CO.**
“White” - Witbier
- INDUSTRIAL ARTS**
“Metric” - Pilsner
&
“Winter Landscape” - Lager
- SINGLECUT**
“Frequency” - Lager
- PIPE WORKS**
“Ninja v. Unicorn” - DIPA
- WOLFFER**
“Dry Rose” - Cider
- BAJA BREWING CO.**
“Cabotella” - Blonde Ale
- SOUTHERN TIER**
“PumKing” - Nitro
- 3 FLOYDS**
“Zombue Dust” - APA

DR
INKS