



Brunch Served Saturday - Sunday: 10.30am - 3pm

Appetizers

House-made Granola | 10
Yogurt, fresh berries

Peekytoe Crab Beignets | 14
Lemon ginger tartar sauce, hot honey, scallions, lemon

Salmon Tartare | 14
Bell pepper, red onion, cilantro, pickled ginger emulsion, corn tortilla

Asparagus Toast | 13
Green asparagus, radish, pearl onion, smoked lemon aioli, sprouts

House-made Grilled Duck Sausage | 14
Crepe, fresh herbs, shallot jam, chili oil

Heirloom Tomato Salad | 13
Arugula, jumbo lump crab, basil, miso vinaigrette

Cheese or Charcuterie Board | 8 each or 14 for both
Maple whole grain mustard, pickled fruit, bread crisps

Short Stack Buckwheat Pancakes | 11
Blueberry compote, peach, honey/thyme butter

Entrees

Banana Bread French Toast | 13
Caramelized banana, whipped mascarpone, smoked maple syrup

Grilled Shrimp Caesar Salad | 17
Romaine hearts, parmesan cheese, roasted red onion, caesar dressing

Summer Squash on Multigrain | 14
Grilled zucchini and gold bar squash, aged provolone, harissa

Eggs Benedict | 17
Grilled sourdough, lightly cured salmon, horseradish mustard, juiced beet hollandaise

Fish and Chips | 16
Tempura fried cod, pickled onions, tartar sauce, fries

Clam and Chorizo Flatbread | 17
Pickled bell peppers, grilled scallions, tomato puree

Fried Chicken Banh Mi | 16
Pickled vegetables, jalapeno aioli, cilantro, fries

Bison Burger | 18
Maple bbq sauce, fried egg, crispy shallots, house-made brioche bun, fries

Proprietor: Jack Tagmouti
Executive chef: Joe Beninato

