Pick Me Ups

BLOODY MARY 11        KIR ROYALE 13.5     MIMOSA 11

BELLINI BAR 12.5
DOMAINE CHANDON BRUT WITH YOUR CHOICE OF FRUIT PUREE
BLOOD ORANGE, PASSION FRUIT, APRICOT “BEELINI”

HORS D’OEUVRES

COFFEE CAKE DU JOUR WITH HONEY BUTTER 9.5 VEG
AUTUMN SALAD, BEETS, GEM LETTUCE, FETA, CUCUMBER, CRISPY CHICKPEAS, SUMAC VINAIGRETTE 14 VEG GF
CRISPY CALAMARI, ZUCCHINI, PICKLED GREEN BEANS, SHISHITO PEPPERS, AIOLI* 16
LOCAL OYSTERS DU JOUR * 1/2 DOZEN 19  DOZEN 38  GF

MAINS

EGGS SHAKSHUKA 15 VEG
POACHED EGGS, NORTH AFRICAN-STYLE TOMATO SAUCE, POLENTA, TOAST * MEREGUEZ SPICED LAMB +3

THE BENEDICTS
COUNTRY HAM, POACHED EGGS, ENGLISH MUFFIN, KALE PESTO, HOLLANDAISE * 16
SHORT RIB, POACHED EGGS, ENGLISH MUFFIN, HOLLANDAISE * 17.5
SMOKED SALMON, POACHED EGGS, ENGLISH MUFFIN, AVOCADO, HOLLANDAISE * 18

BIG GRAIN BOWL
QUINOA, FARRO, FARM YOGURT, MARKET VEGETABLES, GOAT CHEESE, PEPITAS* VEG
POACHED EGGS 17  CHICKEN 18  SALMON * 21  STEAK * 22

BLUEBERRY & RICOTTA PANCAKES, CREME CHANTILLY 15 VEG

ROASTED VEGETABLE FRITTATA, PARMESAN FONDUE, MIXED GREENS 16 VEG GF
BRAISED PORK SHOULDER POUTINE, HOME FRIES, CHEDDAR, PORK GRAVY, POACHED EGGS * 16.5
LAMB BURGER, WHIPPED FETA, HARISSA, TZATZIKI, CUCUMBER, RED ONION 19
SKIRT STEAK & EGGS, FRIED EGGS, HOME FRIES, CARAMELIZED ONIONS * 22

Before placing order, please inform server if a person in your party has a food allergy. † All Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. *These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
BUBBLY BY THE GLASS

MOET & CHANDON IMPERIAL (SPLIT 187 ML) 22
DOMAINE CHANDON, BRUT RESERVE, CA (SPLIT 187 ML) 16
DOMAINE CHANDON ROSE, CA (SPLIT 187 ML) 16

WHITE WINE

GRUNER VELTLINER WINZER KREMS, KREMSTAL 2017 “SANDGRUBE 13”, AUSTRIA 10.5 / 24
SAUVIGNON BLANC TAFT STREET WINERY 2017, RUSSIAN RIVER VALLEY, CA 12.5 / 28
TOSCANA BIANCA FATTORIA CORZANO E PATERN, IL CORZANELLO 2018, TUSCANY, ITALY 14 / 31
CHARDONNAY POPPY 2016, SANTA LUCIA HIGHLANDS, CA 12.5 / 28
PINOT GRIGIO ITALO CESCON 2017, FRIULI GRAVE, VENETO, ITALY 10.5 / 24

ROSE WINE

CHATEAU PIGOUDET “PREMIERE ROSE” 2018, COTEAUX D’AIX, FRANCE 12 / 27

RED WINE

SANGIOVESE NOELIA RICCI 2017, PREDAPPIO, ITALY 13 / 29
MALBEC CHATEAU COMBEL LA-SERRE, “CAHORS” 2016, SOUTH WEST, FRANCE 12 / 27
CABERNET SAUVIGNON VINA MAITIA, “ROTO” 2018, CENTRAL VALLEY, CHILE 12 / 27
PINOT NOIR J. MOURAT, “MOULIN BLANC” 2018, LOIRE VALLEY, FRANCE 13.5 / 30