



WEEKEND BRUNCH

Homemade breakfast treats \$12

spiced donut holes, banana bread, muffins

House-made organic yogurt \$7

roasted strawberries, granola

Farmer's market fruit salad \$7

mint, honey

Broken farro porridge \$7

brown sugar, raisins, almonds

Local oysters \$3/ea

on the half shell with horseradish mignonette

or

Spicy BBQ

Deviled ham scotch egg \$8

spicy aioli

Smoked trout rillettes \$8

grainy mustard, seeded crackers

House-made pickles \$3

or

Spicy pickled egg

Little gem, sweet pea & bacon salad \$12

radishes, scallions, egg, creamy garlic vinaigrette

Market chop salad \$11

butter lettuce, beets, peas, carrots, radishes, house ranch

*add chicken to a salad \$3

Griddled French toast \$5/\$11

lemon fromage blanc, raspberry-apricot compote

Olive oil fried egg sandwich \$12.50

two eggs, bacon, provolone, sweet onion butter

Bacon & cheddar beans on toast \$13

two fried eggs, garlic toast, spicy chow chow

Slow scramble \$12.50

avocado toast, crescenza cheese, dandelion greens

Smoked duck hashbrowns \$15

poached eggs, calabrian chile relish

Mushroom & kale frittata \$13

smoked ham gravy, crispy spring onion rings

Big breakfast platter \$15

two eggs, bacon, griddled ham, hashbrowns, beans, toast

Crispy pork trotter burger & fries \$14

spicy pickle relish, mustard aioli

House-ground classic beef burger & fries \$14

smoky ketchup, sweet onions, marrow butter, sharp cheddar

Avocado toast \$5

Crispy hashbrowns \$5

Crisp bacon \$3

Single fried, scrambled or poached egg \$3

Avocado \$3

Toast or English muffin \$3

Butterscotch pot de creme \$8

vanilla whipped cream, salted toffee

Grasshopper pie semifreddo \$8

chocolate sauce, creme de menthe

