



## BEVERAGES

### ROAST CO. COFFEE

*Hot & Bottomless \$3*

### FIVE MOUNTAINS ORGANIC ICED TEA

*Homemade & Bottomless \$3*

### "HELLA EXPENSIVE" OJ

*Hand Squeezed Valencias, \$4 (8oz)*

### TIAMO PROSECCO

*Veneto, Italy NV*

*\$8/gl | \$25/bottle*

### TIAMOSAS

*Tiamo Prosecco + "Hella Expensive" OJ*

*\$6/gl | \$26/32oz*

## BRUNCH

### APOTHECARY BENEDICT

Grilled levain with poached eggs, house-smoked bacon, charred flowering radish greens, sweet pepper hollandaise, \$16

### BUTCHER'S BREAKFAST

One sunny-side egg, grilled quail, griddled scrap-ple, bacon or sausage, house-ground polenta, grilled rapini, animal juice, \$19

### THE SCRAMBLER

Three farm eggs, caramelized onion, roasted delicata squash, wild nettles, aged Fiscalini cheddar with sausage or bacon & schmaltzy potatoes, \$14

### BISCUITS & GRAVY

Two buttermilk biscuits in hog's hock gravy, \$11  
*add fried chicken, +\$7*

### GAUFRE DE LIÈGE

Sweet Belgian waffle, huckleberry sauce, whipped crème fraiche, \$9

### CHICKEN & WAFFLES

$\frac{1}{4}$  Fried chicken, savory spring onion waffle, maple or gravy, \$17

### THE HEIFER AND THE SOW

Ground pork belly & beef burger, chips & pickles, accoutrements, \$14  
*add bacon, avocado, +\$2; cheddar, +\$1.5*

### PORK ROLL, EGG & CHEESE

Griddled scrapple, fried farm egg, aged Fiscalini, grilled frisee, with chips & pickles, \$12

### BREAKFAST SALAD

Frisee & arugula, butterball potatoes, marinated beets, green beans, soft-boiled egg, lardons, ewe's milk cheese, \$12

### CORN PORRIDGE

House-ground heirloom corn, medjool dates, yogurt, cinnamon, toasted almond, \$8

## EXTRAS

Breakfast sausage or house-smoked bacon, \$6

One egg, \$2.5; two eggs, \$4

Schmaltzy potatoes, \$5