

<i>Resurrection Shake!</i>	16
El Dorado Dark Rum, 2 Birds 1 Stone Ginger Beer, Coconut-Angostura Sorbet	

LIBATIONS

Lovers Left Alive Bruto Americano, Capitoline Rosé Vermouth, OJ, Simonet Sparkling Wine	14
Bloody Mary Smirnoff Vodka, Lemon, House Bloody Mary Mix, Cornichon	12
Pimm's Cup Beefeater Gin, Pimm's, Lemon Juice, 2 Birds 1 Stone Ginger Beer	14

VIGILANTE COFFEE ROASTERS 6

La Falda, Colombia
Milk Chocolate, Sweet Bread, Lingering Acidity
Legesse Kebede Farm, Ethiopia
Caramelized Sugar, Toasted Hazelnut, Tangy

FRESH SQUEEZED JUICE 6

Grapefruit Juice
Lemonade
Orange Juice

CRAFT SODA

Fentiman's Cherry Cola	5
Fentiman's Victorian Lemonade	5
2 Birds 1 Stone Ginger Beer	5
Pineapple Soda	5
Dr. Browns "Cel-Ray"	4
Sprecher Root Beer	4
Indi Tonic	4
Mexican Coca-Cola	4.5
Diet Coke	4

HARNEY & SONS TEA 6

Chamomile	Herbal
Rooibos Chai	Herbal
Mint Verbena	Herbal
Peppermint	Herbal
Paris	Black
English Breakfast	Black
Earl Grey	Black
Dragon Pearl Jasmine	Green
Organic Bangkok	Green
Japanese Sencha	Green

CHEESE & CHARCUTERIE

<u>CHARCUTERIE - 8 each</u>	
Prosciutto	Soppressata
Wagyu Bresaola	Pate Campagne
Finochiona	Smoked Rabbit Sausage
Wild Boar Salume	Truffle Salume

<u>CHEESE - Select four artisanal cheeses - 13</u>	
Cow Taleggio <i>IT</i>	Sheep Oro Antico <i>IT</i>
Cow Roomano <i>NL</i>	Sheep Ewe's Dream <i>PA</i>
Goat Bucheron <i>FR</i>	Blue Fourme d'Ambert <i>FR</i>
Goat Leonora <i>ESP</i>	Blue Cambozola <i>DE</i>

Full Charcuterie Board	31
Chef's Cheese & Charcuterie Board	24

TO SHARE

Brioche Cinnamon Rolls sticky lemon glaze	10
Biscuits and Gravy buttermilk, sausage gravy, chow chow	12
Beet Pickled Deviled Eggs mustard seeds, celery	8
BBQ Shrimp Toast Bell's Amber Beer, green onions, garlic, old bay	14
Fried Artichoke Toast sourdough bread, pine nuts, mint, raisins, stracciatella	10

SOUP & SALADS

Roasted Beets & Apple avocado & beet puree, lolita rossa lettuce, goats cheese, almonds	11
Quinoa, Wheat Berries & Garbanzos seven grilled veggies, chopped egg, parmesan	10
Octopus Skordalia toasted almonds, arugula, lemon, sea beans	16
Smoked Salmon Flatbread lemon ricotta, capers, grated egg, red onion	12
Gazpacho Swirl cucumbers, basil, thai chile	12

ENTREES

Angry Eggs spicy lamb, garlic, tomato, eggplant, crispy potatoes	17
Freebird Chicken farro, lemon, feta, cucumber sauce	22
Matilde's Omelet fines herbs, shallots, trio of cheeses, breakfast potatoes	16
Potato Gnocchi heirloom tomato, basil pesto, pecorino romano	18
Smoked Trout Benedict potato latkes, tomato hollandaise	16
Wagyu Hanger Steak and Eggs onion soubise, swiss chard, crispy potatoes	32
Duck and Foie Gras Waffles foie gras 'butter', Sugarman maple syrup, house hot sauce	21
Smoked BBQ Brisket Sandwich honeysuckle cheddar, baby greens <i>add a fried egg +2</i>	15

SIDES

Maple Sage Sausage and Smoked Bacon	10
Risotto Fries bone marrow hollandaise, parmesan, chives, truffle oil	10
Silver Dollar Pancakes chocolate nougat <i>add banana ice cream + 2</i>	10

DESSERT

Coffee & Doughnuts beignets, chocolate sauce, espresso pastry cream	11
Sticky Toffee Pudding almond crust, cherries, vanilla ice cream	10
Labne Affogatto	8
Sorbets (single scoop or Trio) <i>lychee coconut - lemon moscato - peach mango</i>	4/8

Executive Chef | Austin Fausett