

august 13, 2017



BRUNCH

zeppole with blueberry-lemon curd.....	9**
housemade granola with raspberries & yogurt or milk.....	9
star route farms garden lettuces.....	10
little gems with meyer lemon, herbs & cucumber.....	13
farro piccolo with smached beets, yogurt & sunflower sprouts.....	12
challah french toast with wood oven roasted strawberries & whipped ricotta.....	14
summer vegetable & shelling bean gratin from the wood oven with cherry tomato, herb oil & toast.....	15
grilled honey cornbread with smoked pork greens, jimmy nardello peppers & crème fraîche.....	15
wood oven-fired bagel with smoked salmon rilette, pickles & watercress.....	16**
braised pork & potato hash with sweet & hot peppers, basil, roasted green tomatoes & a poached egg.....	16
crispy potatoes with spicy tomato aioli.....	7**
two housemade pork & maple sausage patties.....	6
a bowl of a blossom bluff peach & plum.....	5
poached or fried farm egg.....	3
toast from the wood oven with butter & sea salt.....	3
crushed calabrian chilis.....	2
maple syrup.....	2

** item not available to take away

we politely decline all menu modifications & substitutions

ALL OF OUR PRODUCE, POULTRY, MEAT AND FISH COMES FROM FARMS, RANCHES AND FISHERIES GUIDED BY PRINCIPLES OF SUSTAINABILITY.

CORKAGE: \$22 CAKEAGE: \$4/PERSON

PLEASE REFRAIN FROM USING ELECTRONIC DEVICES AT THE TABLE