

june 18, 2017



## BRUNCH

zeppole with blueberry-lemon curd.....	9**
housemade granola with blueberries & yogurt or milk.....	9
star route farms garden lettuces.....	10
little gems with new potato, marinated beets, mustard & farm egg.....	13
avocado toast with cherry tomatoes, cucumbers, green coriander & yogurt.....	13
challah french toast with strawberry compote & whipped ricotta.....	14
summer vegetable gratin from the wood oven with pounded basil & a toast..	15
wood oven-fired bagel with smoked salmon rilette, pickled beets & radishes.....	16**
braised pork & potato hash with red cabbage, horseradish salsa verde & a poached egg.....	16
georgia white shrimp with anson mills rice grits, kale & hot pepper.....	16**
crispy potatoes with gremolata & aioli.....	7**
bowl of strawberries & blueberries.....	5
housemade pork & maple sausage patty.....	3
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