

july 16, 2017



## BRUNCH

zeppole with strawberry preserve.....	9**
housemade granola with white peach & yogurt or milk.....	9
star route farms garden lettuces.....	10
little gems with crème fraîche, meyer lemon, herbs & marinated beets.....	13
watermelon & roasted eggplant with ricotta salata & mint.....	13
challah french toast with blueberry compote & whipped ricotta.....	14
summer vegetable gratin with fresh shelling beans & basil.....	15**
avocado toast with heirloom tomatoes, yogurt & herbs.....	15**
grilled honey cornbread with smoked pork greens, jimmy nardello peppers & mascarpone.....	15
wood oven-fired bagel with smoked salmon rilette, pickled beets & watercress.....	16**
braised pork & potato hash with spigarello, chili oil & a poached egg....	16
crispy potatoes with spicy tomato aioli.....	7**
two housemade pork & maple sausage patties.....	6
a bowl of kaki farm cherries & a white peach.....	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