

BRUNCH

(AVAILABLE SATURDAY & SUNDAY 11 AM – 2 PM)
\$15 BOTTOMLESS MIMOSAS/ \$5 BLOODY MARYS

Ask your server about our seasonal fruit smoothie.

to share

MIXED NUTS | 4

candied sicilian pistachios, marcona almonds, cashews, peanuts

BIG EYE TUNA TACOS | 15

guacamole, red onion, micro cilantro, sour cream

PICKLED FINGERLING POTATOES | 8

salt & vinegar brine, crème fraiche, chives

FRUIT BOWL | 10

assorted local fruits, yogurt, honey

to start

SOUP & SALADS

CHICKEN-COCONUT SOUP | 8

lemongrass, ginger, chili oil, shitake mushroom, cilantro

BABY GREENS SALAD | 9

bocconcini mozzarella, peppadew peppers, chive oil, balsamic vinaigrette

WATERMELON & GIOIA BURRATA | 12

pistachio, tomato, balsamic

WARM

SAUTÉED GREENS | 12

broccolini, purple kale, 63 degree egg, manchego cheese, chili oil

to dine

GRANOLA | 9

greek yogurt, mixed berries

WILD MUSHROOM QUICHE | 12

grilled bread, petite greens salad

HUEVOS RANCHEROS | 12

guacamole, queso, corn tortilla, sunny side up farm eggs

BRIOCHE FRENCH TOAST | 12

blueberry jam, maple syrup

WILD MUSHROOM-CHEDDAR OMELETTE | 12

fried pickled potatoes, petite greens salad

EGGS BENEDICT | 14

canadian bacon, english muffin, hollandaise

FLAT IRON STEAK & EGGS | 28

sunny side up farm eggs, pickled potatoes, peruvian chili sauce

SANDWICHES

all served with french fries

TRIO OF NIMAN RANCH BEEF SLIDERS | 15

brioche buns, ketchup, mayonnaise, arugula, caramelized onion, aged white cheddar, cherry tomatoes

HAM & CHEESE | 12

black forest ham, vermont white cheddar, soft poached egg served on top

MISO GLAZED PORK BELLY SANDWICHES | 14

cole slaw, avocado, brioche bun

SIDE

DUCK FAT FRIES | 6

parmesan, roasted garlic, chive

to treat

CHOCOLATE BAR | 8

caramel-crunch filling, coconut sorbet

BUTTERSCOTCH ITALIAN PUDDING | 8

crème fraiche, caramel, maldon sea salt