

Brunch MENU

Gazpacho 13

fresh cucumber, heirloom tomatoes, Sicilian extra virgin olive oil

Asparagus 13

Hollandaise, Parmigiano bread crumb gratinée

Kale Caesar 16

croutons, soft egg, house-made bacon, shaved Parmigiano, classic dressing

Fresh Fruit Plate 16

compressed melons, fresh seasonal berries, yogurt, fresh herbs, roasted walnuts

Eggs Benedict 20

waffles, poached eggs, crisped lonza, Hollandaise sauce, crispy fingerling potatoes

Open Faced Steak Sandwich 24

5oz striploin, soft scrambled eggs, pesto mayo, tomato bacon jam, house focaccia

FLATBREAD

Pear and Onion 19

caramelized red onion, St. Agur blue cheese, balsamic frisée

Wild Mushroom 20

roasted mushrooms, Parmigiano, arugula, truffle

Church Hill Farm Cured Meat 18

tomato, basil, Buffalo mozzarella