

brunch

small plates

house deviled eggs	9
five deviled eggs + parmesan-bacon dust + smoked maldon salt (gf)	
hummus	10
lemon chickpea hummus + harissa oil + fried chickpeas + blistered micro peppers + parsley + smoked paprika + sumac + whipped toum + charred pita (vg)	
potted smoked trout	10
smoked trout spread + house pickles + olive oil sea salt crackers (p)	
beet tartare	10
baby beets + salt-cured egg yolk + vadouvan oil + labneh + crostini (v)	
salmon tataki	12
coho salmon + table onions + cabbage slaw + toasted sesame + pop rocks + kabayaki (p)	
blueberry yogurt	9
bananas + blackberries + strawberries + blueberries + granola + shaved coconut + honey	

build a board

local folks whole grain mustard + cornichons + warm baguette
select 3 items for 17. each additional 5

salumi & charcuterie	cheeses
soppressata picante	tulip tree trillium
salame di manzo	zingerman's pimento
stagberry	el atrio manchego dop
duck prosciutto	midnight moon
pâté de campagne	belgioioso burrata
à la carte accoutrements	3
flat crackers & grissini	strawberries grapes
house pickles	piperade
honeycomb	spiced candied nuts

greenery

heritage beet salad	10
baby field greens + goat cheese + candied pistachios + pomegranate + blood orange vinaigrette (v,gf)	
panzanella salad	10
baby gem lettuce + burrata + heirloom tomato + pickled red onion + cucumber + croutons + aunt pearl's dressing (v)	

*(v) vegetarian (vg) vegan (p) pescatarian (gf) gluten free
**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

big plates

simply b & g	11
buttermilk biscuit + pink pepper sausage gravy	
eggs benedict	14
poached eggs + english muffin + tasso ham + hollandaise + grilled asparagus + blistered cherry tomato	
chicken & waffles	16
cornflake chile crusted boneless fried chicken + belgian waffle + hot honey maple syrup + fresh blueberries + banana + chantilly cream	
bacon & eggs	13
peach glazed pork belly burnt ends + 2 eggs any style + roasted fingerling hash (gf)	
shrimp & grits	16
torbert's orange grits + spicy shrimp + tasso gravy + maque choux (gf)	
steak & eggs	19
seared sirloin bavette + 2 egg custard + fingerling hash + hollandaise + baguette toast	
shakshouka	13
eggs + peppers + onions + garlic + avocado + vadouvan tomato sauce + baguette toast (v)	

handhelds

choice of terra chips or garden salad	
wagyu burger	12
butter lettuce + tomato jam + shaved red onion + house pickle + roasted garlic aioli + smoked cheddar + potato bun	
banh mi	12
pork belly + pork pâté + pickled carrots & daikon radish + cucumber + cilantro + gochujang mayo + bolillo roll	
watermelon katsu sando	10
grilled watermelon steak + tonkatsu sauce + milk bread (vg)	
breakfast bao	12
steamed bao buns + maple bbq pork belly + egg yolk sauce + table onions + smoked cheddar	
spicy shrimp roll	14
poached shrimp + aji amarillo dressing + butter lettuce + warm roll	
fancy toast	12
sourdough bread + avocado + micro salad + cherry tomatoes + burrata + olive oil + maldon salt + poached egg	

dessert

corn crème brûlée	8
corn custard + burnt sugar (v)	
old vine zin poached pear	9
creme caramel + roasted pistachios + vanilla bean ice cream (v)	
flourless chocolate decadence	9
flourless chocolate torte + dark chocolate glaze + chantilly cream + fresh berries (gf,v)	