

to start...

cauliflower salad | fennel, greens, citrus, onion, pecorino, pine nuts, citrus vinaigrette \$21 *v, gf*

beet salad | spinach, herbed goat cheese, pesto, pecans, banyuls vinegar \$21 *gf*

burrata | plums, figs, honeycomb, crostini \$23

local bread service \$9 *v*

cheese plate | choice of one cheese, fruit compote, crostini \$21 *v*

charcuterie board | two cheeses, two meats, pickled vegetables, whole grain mustard, berry jam, crostini \$33

mains...

cured smoked salmon | poached egg, toast, watermelon radish, pickled onion, carrot sambal \$23

benedict blackstone | poached eggs, house biscuits, bacon, roasted tomato, smoked paprika hollandaise \$21

chilaquiles | eggs, chips, salsa, black beans, crème fraîche, pickled onion \$21 *v*

overnight waffle | berry cream, fresh berries, applewood bacon \$21

french omelet | parmesan garlic potatoes, jack cheese \$21 *v, gf*

the burger | ½ # ground beef, applewood bacon, caramelized onions, jack cheese, romesco, aioli \$27

french toast | sausage, cream, syrup \$23

pork belly tacos | carrot puree, pork belly, macerated onions, cilantro \$23 *gf*