

- SELECTION OF NORTHEAST OYSTERS** 18 FOR SIX
- CORNMEAL FRIED OYSTERS** WATERMELON RIND KIMCHI, UNI MAYO 14
- YOGURT PARFAIT** STONE FRUIT, HOUSE GRANOLA, MINT 9
- SOFT SCRAMBLED EGGS** BURATTA, TOMATO RAGOUT, HERB RELISH CIABATTA 14
- SWEET CORN WAFFLES** PICKLE-BRINED FRIED CHICKEN, MAPLE PIPPERADE 16
- BOLOGNA PONY** FRIED EGG, TALEGGIO, SHAVED VEGETABLES, MAPLE 15
- CHICKEN-FRIED HANGER STEAK** SOFT EGG, ENGLISH MUFFIN, BUTTERMILK & BLACK PEPPER GRAVY 18
- BREAKFAST CASSOULET** COTECHINO, NORTHERN BEANS, SUNNY SIDE EGG 15
- JAMAICAN JERK BAGELS** SMOKED FISH PATE WITH ALL THE FIXIN'S 14
- BREAKFAST BURGER** FRIED EGG, BACON, GARLIC AIOLI, SIZZURP 18
- CINNAMON BUN GRILLED CHEESE** VERMONT CHEDDAR, SMOKED APPLES 16

#caketable

A SMORGASBORD OF SEASONAL TREATS FROM OUR PASTRY TEAM

15 FOR TWO / 30 FOR FOUR

sides

- | | |
|---|---|
| HOUSEMADE DOUGHNUT 6 | SLAB OF HOUSE-SMOKED RASHER 7 |
| ZUCCHINI BREAD 6 | PICKLE PLATE 8 |
| CHEDDAR & CHIVE BISCUIT 6 | STEEL CUT OATS 8 |
| SWEET POTATO FINGERLING SALAD 12 | SUGAR CUBE MELON & GUANCIALE 7 |
| SPARROW ARC FARM LATKES 9 | |

libations

- BLOODY MARY**
BABOO'S, MOLASSES
CHILI BRINE 13
- GIN & JUICE**
CARROT, GINGER,
LIME 13
- SCORETTO**
GIN, QUINQUINA,
BUBBLES 12

- AMERICANO**
CAMPARI, VERMOUTH,
SODA 11
- SANGRIA**
WHITE WINE, APRICOT,
CITRUS 11
- CAFE VALIENTE**
AGED RUM, HORCHATA,
COLD BREW 13

coffee & tea

- STUMPTOWN COFFEE ROASTER**
HAIRBENDER
TRAPPER CREEK DECAF
HOUSEMADE COLD BREW
- MEM TEA**
ASSAM
JAPANESE GREEN
GOLDEN GREEN
GABA BAKED OOLONG
APPLE CHAMOMILE
ROOIBIS