



**Fruity Granola Parfait 9**

Seasonal Fruit and Berries,  
Crunchy Granola, Yogurt, Honey

**Classic Breakfast\* 9**

Two Eggs Any Style, Sausage or Bacon,  
Multigrain Toast, Home Fries

**Stuffed French Toast 11**

Cinnamon Mascarpone  
Bananas Foster Sauce

**Carrot Cake Pancakes 10**

Sweet Cream Cheese Drizzle,  
Candied Walnuts, Side of Bacon

**House-Cured Salmon Benedict\* 12**

Grilled Sour Dough, Hollandaise, Home Fries

**Smoked Pastrami Hash 13**

Sweet Potatoes, Mushrooms, Leeks, Herbs,  
Sunny Side Duck Egg

**Citrus Gravlax\* 11**

Toasted Bagel, Caper Herb Cream Cheese,  
Tomato, Cucumber, Onion

**Pastrami Reuben 11**

Braised Sauerkraut, Russian Dressing,  
Gruyere, Sliced Rye

**Smoked Pork Belly Omelette 11**

Roasted Onions and Mushrooms,  
Cheddar Cheese, Home Fries

**Fried Chicken & Waffles 14**

Semi-Boneless Poussin,  
Bacon Infused Waffle,  
Szechuan Maple Butter

**Classic Caesar Salad\* 10**

Romaine, Crouton,  
Reggiano, White Anchovies

**Grilled Chicken Cobb Salad 13**

Chopped Romaine, Avocado,  
Tomato, Bacon,  
Hard Boiled Egg,  
Buttermilk Blue Cheese,  
Sweet Pickle "Derby" Dressing

**Steak & Eggs Rancheros\* 16**

Two Eggs Any Style,  
Grilled Bavette Steak,  
Black Beans, Pico de Gallo,  
Crispy Corn Tortilla

**Temple Bar Burger\* 13**

Stout-Briased Onions, Grafton Smoked Cheddar  
Cheese, Toasted Potato Bun

**EYE OPENERS**

**Temple Coffee 10**

Coffee Liqueur, Irish  
Whisky, Vanilla Cream,  
Angostura

**Peach Bellini 9**

Peach Brandy, Peach Puree,  
Sparkling Wine

**Pleasant Valley  
Sunday 9**

Vodka, Apricot,  
Lemon, Agave

**Limited Engagement**

See Server for Details

**Ampersand 10**

Rhum Clément Agricole &  
Creole Shrub &  
Mahina Coconut with  
Lime Juice & Seltzer

**Bloody Mary 9**

Vodka, House-Made Bloody Mix

**DRINKS**

Coffee 3

Caffe Latte 3.75

Cappucino 3.75

Espresso 3

Mem Loose Leaf Teas 3.75

Milk or Juice 3

Fresh Lemonade 4

**SIDES**

Hickory Smoked Bacon 3

Breakfast Sausage 3

Home Fries 3

Multigrain Toast 2

Bagel with Cream Cheese 3

Seasonal Fruit and Berries 5

Cooked animal products may be hazardous to your health

\*Prior to placing your order please inform your server of any food allergy concerns for you or any person in your party

## APPETIZERS

**Vegetable Board 12**  
Daily Selection of  
Fresh and Pickled Vegetables  
with Legumes and Grains

**Charcuterie Duo 11**  
Chef's Selection of  
House-Cured Meats,  
Rillettes or Pates with  
Seasonal Accompaniments

**Crispy Calamari 11**  
Fried Green Tomatoes and  
Shishito Peppers,  
Sweet & Spicy Tamarind  
Dipping Sauce

**Salmon Tartare\* 12**  
Gala Apples, Citrus,  
Sage, Pomegranate,  
Togarashi Crackers

**Lamb Sliders\* 12**  
Jalapeño and Onion Relish,  
Smoked Tomato and Feta Aioli,  
Brioche Bun, Hand-Cut Fries

**Stuffed Dates 12**  
Serrano Ham,  
Foie Gras Mousse,  
Roasted Sunchokes, Arugula

**Carne Asada Tacos\* 9**  
Grilled Bavette Steak,  
Chimichurri, Pico de Gallo,  
Avocado, Micro Cilantro

**Roasted  
Bone Marrow 13**  
Citrus Bread Crumbs,  
Dijon Aioli,  
Leek Marmalade,  
Grilled Baguette

**Apple Cider &  
Cheddar Fondue 15**  
Served Warm with  
Seasonal Accompaniments  
for Dipping

**Smoked Berkshire  
Pork Belly 10**  
Pickled Vidalia Onions,  
Wild Mushrooms,  
Espresso Gastrique

**Crispy Roasted Lamb 9**  
Sesame Beet Puree, Soy,  
Carrot and Radish Salad

**PEI Mussels 10**  
Andouille Sausage, Roasted Fennel,  
Tomato & Ginger Brodo,  
Grilled Baguette

**Artisanal Cheese Board 13**  
Chef's Selection of  
Cheese with Crostini and  
Seasonal Accoutrements

**Executive Chef  
Matt Drummond**



## ENTREES

**Chicken Two Ways 21**  
Seared Statler, Crispy Confit Thigh,  
Braised Greens and Apples,  
Garlic Potato Puree

**Grilled Salmon\* 22**  
Haricots Verts, Celery Root Puree,  
Sambal and Black Garlic Crema

**Pan Seared  
Sea Scallops\* 24**  
Roasted Apple Puree,  
Butternut Squash,  
Shaved Brussels Sprouts,  
Crispy Fennel

**Roasted Swordfish\* 23**  
Cumin-Scented Garbanzo Puree,  
Carrot and Pickled Onion Salad,  
Wilted Kale, Beurre Blanc

**Steak Frites\* 22**  
Grilled Bavette Steak,  
Green Onion Butter,  
Malt Vinegar Aioli

**Pork Porterhouse\* 22**  
Sweet Potato, Leek and  
Mushroom Hash,  
Cider Reduction, Petite Salad

**Lamb Osso Buco 22**  
Farro, Roasted Brussels Sprouts,  
Wild Mushrooms, Oregano

**Garganelli  
Bolognese 19**  
Stewed Beef and Lamb,  
Rosemary, Herbs, Reggiano

## VEGETARIAN CHEF'S TASTING

Three-Course Prix Fixe 29

**Vegetable Board**  
Daily Selection of Fresh and Pickled  
Vegetables with Legumes and Grains

**Roasted Carrots**  
Farro, Carrot Puree, Tarragon, Radishes

**Caramel Apple**  
Slow-Roasted Fig and Walnut  
Filling, Caramel Glaze

## SOUP AND SALADS

**Butternut Squash Bisque 9**  
Roasted Butternut, Allspice Crema,  
Crispy Leeks, Chive Oil

**Field Greens Salad 9**  
Golden Raisins, Toasted Almonds,  
Radishes, Sherry Vinaigrette

**Roasted Cauliflower  
Salad 11**  
Frisee, Walnuts, Roasted Sunchokes,  
Green Curry and Goat Cheese  
Vinaigrette

**Beet Salad 12**  
Roasted Beets, Pickled Stems,  
Caraway and Lemongrass  
Dressed Greens, Peanuts

**Caesar Salad\* 10**  
Romaine, Crouton,  
Reggiano, White Anchovies

## SANDWICHES & PIZZAS

**White Truffle Pizza 13**  
Avocado, Tomatoes, Baby Arugula,  
White Truffle Balsamic Reduction

**Duck Sausage Pizza 12**  
Zesty Tomato Sauce, Dates,  
Smoked Pistachios, Pickled Onions

**Tarragon Pesto &  
Goat Cheese Pizza 11**  
Pickled Carrots, Reggiano,  
Radishes, Crispy Fennel

**Grilled Chicken  
Sandwich 12**  
Cranberry Mustard, Pears,  
Swiss Cheese, Arugula

**Tasso Ham Sandwich 12**  
Grilled Tasso, Pickles, Carrots,  
Maple Aioli, Cheddar Cheese, Herbs

**Temple Bar Burger\* 13**  
Stout-Braised Onions,  
Grafton Smoked Cheddar Cheese,  
Toasted Potato Bun

## SIDES

**Baked Sweet Potato 6**  
Pork Belly Bits, Maple Crema

**Today's Vegetable 6**

**Wilted Garden Kale 6**

**Herb-Roasted Carrots 6**

**Hand-Cut Fries 6**

**Roasted Brussels Sprouts 6**