

BREAKFAST



SMOOTHIES

GREEN KOLADA | 6

spinach, kale, pineapple, banana, coconut milk

PROTEIN PUNCH | 6

banana, chia seed, chocolate whey powder, almond milk

JUICES

ORANGE, APPLE, CARROT | 3

FAVORITES

HOMEMADE CRUMPET | 5

cream cheese, aleppo pepper, grapefruit preserves

CONTINENTAL | 10

breakfast pastries, jam, butter, juice, coffee or tea

7 GRAIN PORRIDGE | 11

brown rice, grains, almond milk, sweet butter,
preserved cherries

GRANOLA & YOGURT | 10

homemade granola, dried fruit, yogurt, roasted pears

MAPLE CURD STUFFED FRENCH TOAST | 10

berry infused maple syrup, citrus jam, choice of side

BUTTERMILK PANCAKES | 12

sweet butter, maple syrup, choice of side

- add blueberries | 2.50
- add pecans and bananas | 2.50
- add chocolate chips and preserved cherries | 3

EGGS

ENGLISH FULL BREAKFAST | 14

2 eggs, bacon, sausage, baked beans, tomato,
mushrooms, toast

AMERICAN | 11

2 eggs any style, potato & root vegetable hash, choice
of meat, toast

BUILD YOUR OWN OMELET | 13

whole eggs or egg whites served with potato & root
vegetable hash, toast

choice of: mushrooms, onions, swiss, cheddar, feta,
tomato, bacon, ham, broccoli, spinach, bell peppers

EGGS BENEDICT | 13

poached eggs, hollandaise, english muffin, back bacon

SIDES

POTATO & ROOT VEGETABLE HASH, DRIED FRUIT AND HAZELNUTS | 4

BACON | 4

SAUSAGE | 4

BAKED BEANS | 3

TROPICAL FRUIT | 4

FRENCH FRIES | 5

BRUNCH



BITES

HOMEMADE CRUMPET | 5

cream cheese, aleppo pepper, grapefruit preserves

7 GRAIN PORRIDGE | 11

brown rice, grains, almond milk, sweet butter, preserved cherries

MAPLE CURD STUFFED FRENCH TOAST | 11

berry infused maple syrup, citrus jam, choice of side

BUTTERMILK PANCAKES | 12

sweet butter, maple syrup, choice of side

- add blueberries | 2.50
- add pecans and bananas | 2.50
- add chocolate chips and preserved cherries | 3

2 EGGS ANY STYLE | 11

potato & root vegetable hash, choice of meat, toast

EGGS BENEDICT | 13

poached eggs, hollandaise, english muffin, back bacon

STUFFED POTATO TOTS | 8

olives, peppers, paprika mayo

CHIPS N' DIP | 7

plantain chips with jalapeno, lime and cilantro

CRISPY SHRIMP ROLL | 11

bouillabaisse sauce

CHEESE & ARTISANAL MEATS | 16

selection of artisan meats, cheeses with fruit jam, almonds and baguette

TUNA TARTAR | 17

ginger, scallions, crispy shallots, peanuts

CINNAMON RAISIN TOAST | 12

triple cream cheese, roasted pears, fennel, honey poppyseed jam

FORAGER FLATBREAD | 13

roasted mushrooms, italico cheese, thyme

ENTREES

CAULIFLOWER CAESAR | 10

crispy brussels sprout leaves, parmesan, croutons, caesar vinaigrette

FATTY NOODLES | 19

lobster, udon, sriracha, furi spice, rapini

SHORT RIB | 17

cheddar blue cheese, horseradish, onion rings, english muffin

VEGGIE BURGER | 12

homemade veggie burger, toasted wheat bun, shaved cucumbers, arugula, greek yogurt sauce

SIDES

POTATO & ROOT VEGETABLE HASH, DRIED FRUIT AND HAZELNUTS | 4

BACON | 4

SAUSAGE | 4

BAKED BEANS | 3

TROPICAL FRUIT | 4

FRENCH FRIES | 5

LUNCH



BITES

MARINATED CASTELVETRANO OLIVES | 5

STUFFED POTATO TOTS | 8
olives, peppers, paprika mayo

CHIPS N' DIP | 7
plantain chips with jalapeno, lime and cilantro

CRISPY SHRIMP ROLL | 11
bouillabaisse sauce

ARTISANAL MEATS | 14
wagyu bresaola, coppa, lardo picante, fennel salami, pate negra, baguette

CHEESE | 15
owl creek tomme, creamy sexy blue, certoux, ypsi, pear jam, almonds, baguette

FENNEL, CUCUMBER & CARROT
CRUDITE | 7
preserved lemon relish & feta cheese dip

SHARE PLATES

SNAPPER CRUDO | 15
radishes, jalapeno, lime, soy sauce

TUNA TARTAR | 16
ginger, scallions, crispy shallots, peanuts

LOBSTER FLATBREAD | 21
maine lobster, caviar creme fraiche, arugula

FORAGER FLATBREAD | 13
roasted mushrooms, italico cheese, thyme

CRISPY QUAIL | 16
mango chutney, lime yogurt, mint

CIDER MUSSELS | 14
smoky onions, chilies, cream, grilled bread

SOUPS & SALADS

GINGER COCONUT MILK SOUP | 9
lemongrass, chilies, chicken wontons, cilantro

CAULIFLOWER CAESAR | 10
crispy brussels sprout leaves, parmesan, croutons, caesar vinaigrette

DAILY GREENS | 10
urban till farm greens, california olive oil and sherry vinegar

- with garlic & herb roasted arctic char | 8
- with poached lobster and avocado | 13
- with grilled chicken breast | 5

SANDWICHES

served with choice of french fries or salad

SHORT RIB SANDWICH | 17
cheddar blue cheese, horseradish, onion rings, english muffin

VEGGIE BURGER | 12
homemade veggie burger, toasted wheat bun, shaved cucumbers, arugula, greek yogurt sauce

ALL NATURAL BURGER | 15
8 oz, burger patty, toasted brioche bun, applewood smoked bacon, lettuce, tomato, onion, pickles, creamy horseradish mustard sauce

- choice of: cheddar blue, chipotle cheddar, baby swiss

ENTREES

FATTY NOODLES | 19
lobster, udon, sriracha, furi spice, rapini

NORI CRUSTED ARCTIC CHAR | 21
edamame, sea lettuce, horseradish

ASIAN PAELLA | 17
brown rice, quinoa, lentils, mushrooms, grilled tofu, carrots, peanuts, spiced coconut, cilantro

GRILLED CHICKEN THIGH & LEG | 19
baker miller corn grits, braised brussels sprouts, charred scallion gremolata

DINNER



BITES

MARINATED CASTELVETRANO OLIVES | 5

STUFFED POTATO TOTS | 8
olives, peppers, paprika mayo

CHIPS N' DIP | 7
plantain chips with jalapeno, lime and cilantro

CRISPY SHRIMP ROLL | 11
bouillabaisse sauce

ARTISANAL MEATS | 14
selection of west loop charcuterie: wagyu bresaola, coppa, lardo picante, fennel salami, pate negra, baguette

CHEESE | 15
owl creek tomme, creamy sexy blue, certoux, ypsi, pear jam, almonds, baguette

FENNEL, CUCUMBER &
CARROT CRUDITE | 7
preserved lemon relish & feta cheese dip

DAILY GREENS | 10
urban till farm greens, california olive oil and sherry vinegar

SHARE PLATES

SNAPPER CRUDO | 15
radishes, jalapeno, lime, soy sauce

TUNA TARTAR | 16
ginger, scallions, crispy shallots, peanuts

LOBSTER FLATBREAD | 21
maine lobster, caviar creme fraiche, arugula

FORAGER FLATBREAD | 13
roasted mushrooms, italico cheese, thyme

CAULIFLOWER CAESAR | 10
crispy brussels sprout leaves, parmesan, croutons, caesar vinaigrette

CIDER MUSSELS | 14
smoky onions, chilies, cream, grilled bread

CRISPY QUAIL | 16
mango chutney, lime yogurt, mint

WINTER SQUASH AGNOLOTTI | 13/18
goat milk crema, kale-black walnut pesto, lemon

SCALLOPS | 16
parsnip puree, frisee, citrus salad, hazelnut brown butter

LARGE PLATES

FATTY NOODLES | 19/29
lobster, udon, sriracha, furi spice, rapini

NORI CRUSTED ARCTIC CHAR | 26
edamame, sea lettuce, horseradish

ASIAN PAELLA | 18
brown rice, quinoa, lentils, mushrooms, grilled tofu, peanuts, spiced coconut, cilantro

GRILLED CHICKEN THIGH & LEG | 21
baker miller corn grits, braised brussels sprouts, charred scallion gremolata

EYE OF THE RIBEYE | 48
black truffle tattoo, bone marrow mac n cheese