



Brunch

TO START

Service of Italian Caviar

kendall farms crème fraîche & potato chips 98 | 148

Crown Maple Sticky Bun

toasted peacock family farms pecans & whipped crème fraîche 18

Pastry Basket

choose three pastries, seasonal preserves & vermont creamery butter 18

Chia Seed Pudding

crown maple syrup, coconut milk & seasonal jam 17

A Bowl of J.G. Farm Mixed Berries

whipped crème fraîche & poppy seeds 19

Avocado Hummus

santa barbara pistachio salsa verde, nigella & housemade lavash 16

Di Stefano Burrata

moroccan spiced tangerine marmalade, blood orange, florence fennel & superseed halva
with our griddled sourdough 22

Smoked & Cured Fish from Our Friends

herbed fromage blanc, smoked salmon, white fish, raw sauerkraut, pickled vegetables
& pumpernickel toast with a soft boiled egg 36

Organic Chicken Liver Mousse

red onion marmalade, mountain rose apples, pomegranate seeds, mendocino mustard & rustic sourdough 23

Blakesville Farmstead Goat Cheese

mountain rose apples, fermented honey syrup, anise hyssop & griddled sourdough 18

FOLLOWED BY

Our Croque Américaine

back truffle, pistachio sausage, red hawk mornay with a sunny side up egg & french fries 28

Pastured Hanger Steak

spinach salad with warm conserva of tomatoes, baby artichokes, shishito peppers, coquillo olives, white anchovy,
capers & black garlic sauce 42

Coddled Eggs

smoked salmon with mushroom conserva & brioche toast 25

Rolled Omelet

finest herbs, weiser farms potatoes & griddled butter croissant 24

Huevos Rancheros con Chorizo

two over easy eggs, house made chorizo, rancho gordo black beans, spring hill farm white cheddar
& hass avocado guacamole 26

Farmers Classic

two farm eggs any style, bacon, ham, breakfast potatoes, choice of toast with vermont creamery butter
& house made preserves 24

Sweet Laurel Paleo Pancakes

blueberry-passion fruit marmalade, whipped coconut, maple syrup & pistachio crumble 22

Heirloom Quinoa

cara cara orange, hass avocado, roasted delicata squash, pickled fresno chile & our super seed blend 24

Angry Crab Saffron Torchio Pasta

alle-pia 'nduja sausage, pacific dungeness crab, herbed walnuts & calabrian chili pesto 36

Mike & Sons Farm Egg Frittata

baby sweet potatoes, roasted mushrooms, pickled peppers, larry's kale & goats' milk feta
with whole wheat sourdough 26

Poached Jidori Chicken Salad

gem lettuces, watermelon radish, coachella dates, herbed walnuts, shaved pecorino & mustard vinaigrette 26

Scottish Salmon a la Plancha

tandoori spiced chickpeas, savoy spinach, eggplant marmalade & coconut chutney with socca crisp 38

*cell phones, tweeting and emailing have been proved
harmful to other diners' appetites. please refrain.
a 4% small business surcharge will be added to all*

*cell phones, tweeting and e-mailing have been proved
harmful to other diners' appetites. please refrain.*