



brunch

TO START

Service of Calvisius Caviar

bellwether farms crème fraîche & potato chips

oscietra 125 | 205

Pastry Basket

choose three pastries, brambleberry jam & vermont creamery butter 22

Matchaful Grain-Free Granola

j.g. farm berries & straus family whole milk yogurt 19

A Bowl of J.G. Farm Mixed Berries

whipped crème fraîche & poppy seeds 20

Avocado Hummus

santa barbara pistachio salsa verde, nigella & housemade lavash 17

NEXT

Chia Seed Pudding

crown maple syrup, coconut yogurt & mixed berry jam 18

Ceviche of Pacific Octopus

weiser farms watermelon, passion fruit, haricot verts, pickled red onion & yuzu vinaigrette 19

Organic Chicken Liver Mousse

apricot lane satsuma mandarin, minted date chutney, meyer lemon marmalade & rustic sourdough 24

FOLLOWED BY

Farmer's Classic

two farm eggs any style, bacon, ham, breakfast potatoes, choice of toast with vermont creamery butter & house made preserves 25

Rolled Omelet

fines herbes, breakfast potatoes & griddled butter croissant 26

Coddled Eggs

smoked salmon with mushroom conserva & brioche toast 27

Mike & Sons Farm Egg Frittata

weiser farm yukon potatoes, corno pepper conserva, larry's wild arugula, whipped citrus ricotta & whole wheat sourdough 27

Smoked & Cured Fish From Our Friends

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

Sweet Laurel Paleo Pancakes

murray farms blueberry marmalade, passion fruit, coconut cream & matchaful granola 23

Huevos Rancheros con Chorizo

two over easy eggs, house made chorizo, rancho gordo black beans, spring hill farm white cheddar & guacamole 26.5

Poached Jidori Chicken Salad

sweet gem lettuces, thorne family farm citrus, garden radish, herbed walnuts, gigante reserva pecorino & meyer lemon vinaigrette 27

House Made Pastrami & Poached Eggs

broccoli di ciccio, conserva peppers, romesco & smoked almond gremolata 28

Scottish Salmon a la Plancha

warm chickpea salad with savoy spinach, roasted cipollini onions, nantes carrots, kataifi & creamy salsa verde 38

Pastured Hanger Steak

mizuna salad with heirloom cherry tomato, larry's yaya carrots, unagi cucumber, pickled red onion, charred jimmy nardello & aji amarillo vinaigrette 42

*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 checks.*