



ON THE LIGHTER SIDE

OYSTERS ON THE HALF SHELL* 4 *each*
Chef's Selection Of Oysters, Dressed With Seasonal Mignonette
gf, nf, df

GRANOLA BOWL 16
House Granola, Greek Yogurt, Fresh Fruit, Maple
v, nf

AVOCADO TOAST 20
Ramp Pistou, Parmigiano, Pea Shoots, Pickled Fresno & Cippolini, Tomato, Toasted Sourdough
v, nf, df

SMOKED SALMON 23
Green Goddess Cream Cheese, Pickled Ramps, Cucumber, Radish, Parsley, Toasted Sesame Bagel
nf

CHEF'S SALAD 16
Gem Lettuce, Hard Boiled Egg, Radish, Cucumber, Tomato, Bacon, Pickled Shallot,
Cotija, Tajin Breadcrumbs, Avocado Ranch Dressing
nf

*SALMON CARPACCIO 24
Pear Aguachile, Pistachio Salsa Macha, Dill, Pickled Shallot
gf

EGGS

CINDY'S BREAKFAST PLATTER 22
Choice of Breakfast Sausage or Bacon, Scrambled Eggs, Home Fries
gf, nf, df

CHILAQUILES 27
Poblano Salsa Verde, Braised Chicken, Corn, Chihuahua Cheese, Cilantro, Crema, Sunny Side Eggs
gf, nf

QUICHE 20
Chef's Seasonal Preparation, Pickled Fennel & Seasonal Greens
v, nf

COMFORT

STUFFED FRENCH TOAST 27
Maple Glazed Croissant, Cream Cheese, Seasonal Jam & Berries,
Cashew Mascarpone Mousse, Brown Butter Crumble
v

CHICKEN AND WAFFLES 28
Bourbon Butter, Hot Honey, Maple Syrup
nf

BISCUITS AND GRAVY 25
Homemade Herb Biscuits, Pork Sausage Gravy
nf

"NOT SO SECRET" SECRET BURGER* 26
Butterkase Cheese, Lettuce, Tomato, Cherry Bomb Aioli, Brioche Bun, Fries
nf

BRAISED PORK CROQUE MADAME 32
White Kimchi, Sriracha Aioli, Fontina, Milk Bread, Sunny Side Eggs
nf

SIDES

BACON • SAUSAGE • SCRAMBLED EGGS • HOME FRIES 8
• VEGAN CHORIZO 12

SWEETS

SEASONAL SORBET 8
Chef's Selection
vg, gf, nf

DOUGHNUT 8
Chef's Seasonal Preparation
v

FRESH BAKED COOKIES 12
Chocolate Chip, Maldon
v, nf

HUMMINGBIRD COFFEE CAKE 16
Lemon Cream Cheese Glaze, Cinnamon Streusel
v, nf

- V: vegetarian | VG: vegan | NF: nut free | DF: dairy free | GF: gluten-free -

*This food item contains raw ingredients or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

BRUNCH + LUNCH BEVERAGES

DIY MIMOSA

served with fresh berries and assorted juice

Francois Montand Brut NV, Jura, France	75
Champagne Drappier 'Carte d'Or' NV, Aube, France	125

BLOODY MARY 16

Choice Of: Smirnoff Vodka, Mezcal Union, Linie Aquavit
(Spirit-Free Available With Seedlip Garden 12)

WALK THE EARTH 16

Teeling Irish Whiskey, Amaro Dell Etna,
Horchata Cordial, Oat Milk, Espresso

COFFEE

Drip Coffee	4
Espresso	5
Iced Estate Black Tea	5
Latte/Cappuccino	6
Matcha Latte	8
Kyoto Black Cold Brew	7

TEA

Rare Tea Cellars	8
Crema Earl Grey	
Cloud Kissed Green	
Regal English Breakfast	
Lapsang Souchong	
*Mint Meritage	
*Emperor's Chamomile	

**naturally contains no caffeine*