



## ON THE LIGHTER SIDE

### GRANOLA BOWL 16

House Granola, Greek Yogurt, Fresh Fruit, Maple  
*v, nf*

### OYSTERS ON THE HALF SHELL\* 4 each

Chef's Selection of Island Creek Oysters, Dressed with Seasonal Mignonette  
*gf, nf, df*

### AVOCADO TOAST 20

Smashed Avocado, Feta, Pickled Shallot, Mizuna, Toasted Sourdough  
*v, nf*

### SMOKED SALMON 23

Cucumber, Radish, Blueberry Lemon Cream Cheese, 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

Salsa Morita, Chorizo, Cotija, Queso Fresco, Escabeche, Sunnyside Eggs  
*gf, nf*

### QUICHE 20

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

## COMFORT

### BUTTERMILK PANCAKES 16/32

Honey & Balsamic Roasted Pear, Espresso Mascarpone, Cocoa Nibs, Maple Syrup  
*v, nf*

### 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*

### CRAB CAKE TOAST 32

Lump Crab, Honey Mustard & Chipotle Hollandaise, Poached Egg, Sorrel, Pickled Fresno, Radish, Toasted Brioche  
*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*

### FRENCH TOAST BREAD PUDDING 16

Vanilla Custard, Caramelized Bananas, Salted Caramel  
*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	