

Brunch menu

classic Croque madame , gruyere, smoked ham, poached egg *	14
two Beking farm eggs , potato, toast with choice of: local smoked bacon / Sausage / Ham	13
Lyonnaise tartine , toast, poached eggs, potato, frisée, olive oil & preserved lemon, lardons	13
flat iron steak & sunny side eggs , onion buttered fried potatoes, béarnaise sauce, tomato	19
smoked salmon tartine , salmon rilette, toast, greens, pickled cucumbers, local tomato *	15
three egg French omelette , chives, organic greens, house dressing, chef's choice	13
skillet buttermilk pancake	15
double smoked bacon, torched aged cheddar, apples, cippolini onions, maple syrup or farmers market berries, mascarpone, honeysuckle port jam, maple syrup or duck fat pancake, rabbit confit, orange – peach marmalade, chèvre, maple	
fresh fruit & granola crumble, local berries and fruit, organic honeyed yogurt, spiced candied nuts	12
eggs benedict , croissant, smoked shaved ham, soft poached eggs, hollandaise sauce *	13
beet "salad" , apples, cucumber, chèvre, pickled watermelon, spiced nuts, greens, tarragon citrus	13

** choice of side: local green salad, soup, house potato*

sides

local smoked bacon	4
artisanal sausage	4
toast	3
fruit bowl	6
house potato	4
extra egg	2
side organic green salad	6

beverages

coffee / tea	2.5
espresso	3
cappuccino	4
latte	4.5
Caesar	9
fresh squeezed juice	5
mimosa	8