

# BRUNCH

## SMALL PLATES

LAMB HASHWI <i>pine nuts, warm pita</i>	14
YOGURT & SEASONAL FRUIT <i>granola, local honey, fruit preserves</i>	8
WOOD ROASTED BANANA OATMEAL <i>brown sugar, toasted walnuts</i>	8
BRIOCHE FRENCH TOAST <i>caramelized brioche, seasonal jam, maple syrup</i>	10
WEEKEND BAGEL by @thebagelchef <i>oven toasted, house-made schmear</i>	6
DAILY DOUGHNUTS <i>ask your server</i>	5

## WOOD FIRED TOASTS

BREAKFAST TOAST <i>seeded rye, cinnamon raisin, seasonal jam house-made butter</i>	5
PCT <i>serrano ham, burrata</i>	11
AVOCADO TOAST <i>ciabatta, harissa, goat cheese, cilantro</i>	9

## SALADS & SANDWICHES

TURKEY BURGER <i>warm pita, parsley-sumac salad, sriracha</i>	14
CROQUE MADAME <i>coppa ham, gruyere, sunny side egg on sourdough</i>	14
FRIED EGG SANDWICH <i>bacon, avocado, cheddar hot sauce on sourdough</i>	13
GREENS & GRAINS <i>quinoa, kale, pickled onion falafel croutons, parmesan</i>	13
GREEK CHICKEN SALAD <i>red oak lettuce, radishes, cucumbers feta, torn croutons</i>	16

## LARGE PLATES

LOX & PITA <i>caper schmear, red onion, cucumber parsley-sumac salad</i>	16
SHRIMP & GRITS <i>cajun butter, Hook's cheddar</i>	16
STEAK & EGGS <i>soft scrambled eggs, crispy potatoes, romesco salsa verde</i>	21
SOFT SCRAMBLED EGGS: CLASSIC: <i>fontina, creme fraiche, chives</i>	12
HAM & CHEESE: <i>serrano ham, goat cheese</i>	14
LOX: <i>red onion, dill</i>	14

## SIDES

HANDCUT FRIES <i>seasalt, parsley, smoked shallot aioli</i>	5/8	CHEDDAR GRITS <i>cajun butter, Hook's cheddar</i>	5
PATATAS BRAVAS <i>garlic aioli, bravas sauce</i>	9	APPLEWOOD SMOKED SLAB BACON	6
BREAKFAST SAUSAGE	6		

Please inform your server of any dietary restrictions or allergies as not all ingredients are listed. Consumption of raw or undercooked food such as meat, seafood, eggs and shellfish can increase your risk of foodborne illness.