



FALL BRUNCH MENU

Entrees

BUILD-A-BISCUIT 4

+JAM 1 +GRAVY 2 +MAPLE SAUSAGE 3
+EGG 2 +FRIED CHICKEN 5

YOGURT PARFAIT 5

ALMOND GRANOLA, SEASONAL FRUIT

SMOKED SALMON PATÉ 14

WARM DOUGH BOY, CREAM CHEESE,
PICKLED ONIONS

BURRATA 7

BUTTERNUT SQUASH BUTTER, HONEY,
TOASTED OATS

FALL GREENS 7

BEETS, PEARS, FETA, BLACK RICE VINAIGRETTE

OMELET 13

CHOICE OF PLAIN OR CHEESE
MUSHROOM & PUMPKIN
KALE & PARMESAN
BACON, SAUSAGE 2 BISCUIT 2

MAPLE FRENCH TOAST 14

APPLE CINNAMON, PUMPKIN BUTTER

ROASTED MUSHROOMS & POLENTA 13

SAUTEED GREENS, POACHED EGG,
IDIAZBAL CHEESE

PUMPKIN WAFFLE 14

FALL SPICED WAFFLE, HAZELNUT BUTTER, MAPLE
FRIED CHICKEN 5

SWEET SAUSAGE 16

RED PEPPER ROMESCO, CRISPY POTATOES, OVER
EASY EGG

BRUNCH BURGER 15

IDIAZBAL CHEESE, TOMATO, BRIOCHE ROLL,
POTATO WEDGES

HANGER STEAK & EGGS 21

SUNNY SIDE EGGS, SOUBISE,
HOUSE POTATOES, SALSA VERDE

CROQUE MADAME 8

SMITHFIELD HAM, CHEESE MORNAV, EGG IN A HOLE

Declare Your Own Pizza

BROOKLYN STYLE 11

FRESH MOZZARELLA, GRATED IMPORTED
PARMESAN, FRESH BASIL, SAN MARZANO
TOMATOES, EVOO

MARGHERITA STYLE 13

FRESH GARLIC, CRUSHED TOMATOES, BASIL, EVOO

TOPPINGS

SAUSAGE, GARLIC, HAM, ARUGULA, RICOTTA
CHEESE, ROASTED RED PEPPERS, MEATBALL,
MUSHROOM, BRUSSELS SPROUTS, KALE,
PEPPERONI, SWEET ONIONS, OLIE, GOAT CHEESE

MEAT TOPPINGS 3

VEGETABLE/DAIRY TOPPINGS 2

Sides

SAUTÉED GREENS 6

ROSEMARY POTATOES 6

HOUSE-MADE MAPLE SAUSAGE 6

POLENTA 6

Breakfast Cocktails

MIMOSA 8

BLOODY MARY 8

★ *BOTTOMLESS MIMOSA OR
BLOODY MARY 17*

Non-Alcoholic Beverages

HOUSE-MADE SODA 5

HIBISCUS, VANILLA, BLOOD ORANGE,
CREAMSICLE

REGULAR COFFEE 4

ARTISANAL TEA 4

ORANGE JUICE 4

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
20% OF GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.
CHECKS CANNOT BE SEPARATED.

