



easter brunch

03 | 31 | 2024

the egg

chawanmushi | smoked trout roe | chives | fried shallot. . .12

biscuits & gravy

black pepper gravy | chive biscuit. . .14

add | smoking goose sausage | 5 *add* | poached egg | 3

shrimp & grits

yellow grits | collard greens | bacon gravy. . .23

crab cake benedict

poached egg | hollandaise | spinach |

avocado | saffron. . .29

add caviar. . .12

quiche

leeks | taleggio | mixed greens | aged balsamic. . .20

smoked salmon

toasted new york bagel | scallion cream cheese | red onion | caper | cherry
tomato. . .20

eggs benedict

cheddar chive biscuit | smoking goose ham | poached egg | hollandaise |
potato pave. . .23

nashville hot chicken

crispy chicken thigh | belgium waffle |
fresh maple syrup | whipped butter. . .26

sides

potato pavé | 6 thick cut bacon | 8 sausage | 6

cinnamon roll | *cream cheese frosting* | 9

cheddar chive biscuit | 6

fresh fruit & berries | 8

new york bagel | *scallion cream cheese* | 9

belgium waffle | *fresh maple syrup* | 8

organic maple syrup | 3

| for parties of 6 or more a gratuity of 20% may be added | | please inform your server of any food allergies |
*consuming raw or undercooked meats; beef, poultry, seafood, or eggs may increase your risk of foodborne illness



small plates

gnocchi
four cheese fondue,
shaved black truffle,
chives...19

crab cake
jumbo lump blue crab,
baby corn salsa,
bell pepper, kimchi aioli...18

arancini
parmigiano,
apple parsnip puree, market
greens...14

meatballs
san marzano tomato,
smoked fromage blanc,
grilled ciabatta...16

salads & soups

french onion gratinée
beef broth,
red wine braised, gruyere,
toasted baguette...8

caesar
baby romaine,
sartori sarvecchio parmesan,
lemon croutons...12

wild mushroom soup
sherry, hazelnut,
crème fraîche,
snipped chives...9

wedge
iceberg, hooks gorgonzola,
chives, cherry tomato,
smoking goose pancetta,
buttermilk ranch dressing...12 GF

navarre
baby greens,
green apple, bleu cheese,
candied walnut,
white balsamic...11 GF

beet salad
pickled beets, quinoa salad,
avocado puree, goat cheese,
quinoa chips...12

mains

crab risotto

dungeness crab, arborio rice,
parmigiano, boursin cheese,
basil, meyer lemon. . .34 *GF*

bolognese

pork, beef, & veal,
tagliatelle, san marzano,
soffritto, parmesan . . .29

faroe island salmon

pan roasted, parmesan farro,
baby carrots, miso glaze. .34*

lamb chop

cracked fennel rub,
mashed sweet potatoes,
braised swiss chard,
chianti reduction . . . 38* *GF*

amish half chicken

roasted, garlic mashed potatoes,
chinese broccoli, natural jus. . .34 *GF*

duck confit

whipped sweet potato,
chinese broccoli,
pomegranate reduction. . .34

filet mignon

seasonal vegetable,
garlic whipped potato,
black truffle madeira jus. . .48* *GF*

smoking goose ham

potato au gratin
haricot verts . . .25

the harvest

seared tempeh, wild mushrooms,
spicy winter vegetables,
fava bean puree, citrus vinaigrette. .22 *V | GF*
add steak . .12* *add* shrimp . .8

short rib hash

fried potato, onion,
peppers, poached egg,
mornay sauce . . . 23

for the table

brussels sprouts, orange balsamic glaze. . .12 *GF*
garlic mashed potatoes. . .11
fries, truffle aioli, parmesan, herbs. . .11
cebollitas, spring onion, chimichurri . . .10 *V | GF*