

to start...

orange winter salad | fennel, chicory, medjool dates, pecorino, pine nuts, citrus vinaigrette
\$21 *v, gf*

smoked trout salad | fingerling potatoes, green beans, egg, greens, thyme aioli
\$23 *gf*

beet salad | warm spinach, bacon, pecans, banyuls vinegar
\$21 *gf*

herb & cheese biscuits | honey butter
\$9 *v*

local bread service
\$9 *v*

cheese plate | choice of one cheese, fruit compote, crostini
\$21 *v*

charcuterie board | two cheeses, two meats, pickled vegetables, whole grain mustard, berry jam, crostini
\$33

mains...

cured smoked salmon | poached egg, toast, watermelon radish, pickled onion, carrot sambal
\$23

benedict | poached eggs, house biscuit, ham, asparagus, smoked paprika hollandaise
\$21

chilaquiles | eggs, chips, salsa, black beans, crème fraîche, pickled onion
\$21 *v*

overnight waffle | berry cream, fresh berries, applewood bacon
\$21

french omelet | parmesan garlic potatoes, jack cheese
\$21 *v, gf*

tho burger | ½ # ground beef, applewood bacon, caramelized onions, jack cheese, romesco, aioli
\$27

french toast | sausage, cream, syrup
\$23

pork belly tacos | pork belly, macerated onions, carrot purée
\$24

(gf) gluten free | (v) vegetarian | (ve) vegan 2/2023

we respectfully request no modifications. please inform your server of any allergies
20% service charge added to groups of 5 b+, \$5.00 service charge for plate

splitting