

## eggs

avocado toast 13  
*two eggs any style, country bread and baby lettuces*

egg sandwich 12  
*croissant, manchego and brussels sprouts with sriracha  
~add bacon \$2*

saucisson a l'ail 13  
*pork and garlic sausage, fried eggs, hashbrown, crème fraîche and arugula*

smoked salmon tartine 15  
*cream cheese, rye toast, fried egg, frisee, radish, pickled red onion  
and baby lettuces*

omelette aux fines herbes 13  
*fresh herbs and goat cheese with french fries and brioche*

mushrooms and eggs 13  
*sunny side eggs, country toast, brie, onion marmalade and baby lettuces*

## grains & yogurt

grits 6  
*vermont cheddar*

oatmeal 6  
*mixed berries*

granola 7  
*yogurt and honey*

fresh fruit and yogurt 7

## batters and breads

brioche french toast 12  
*caramelized apples and maple syrup*

toast and jam 4  
*brioche, rye or whole wheat*

## sides

hashbrown 7

roasted brussels sprouts *sriracha* 8

bacon 5

cottage cheese 4

fresh fruit 6

## cheeses (4 each / 18 for the plate)

nuvola di pecora {sheep} Italy ~ velvet, buttery, easy

reading raclette {raw cow} Vermont ~ rich, golden, concentrated

holzhofer {raw cow} Switzerland ~ dense, alpine, sharp

don mariano {raw goat} Spain ~ intense, earthy, provocative

verde capra {goat} Italy ~ spreadable, mild, blue

## coffee, tea & juice

french press coffee 5/9  
*Stumptown Coffee Roasters ~ Brooklyn, NY*

~ Ethiopia Mordecofe

~ Guatemala El Injerto Bourbon

~ Decaf House

espresso 3.50

cappuccino 4

latte 4

tea 3

orange juice 3

grapefruit juice 3

*Joseph Leonard*

Executive Chef  
James McDuffee

Chef de Cuisine  
Patrick McGrath