

bloody marys

Bloody Mary No. 20 <i>vodka, tomato, olive, beer chaser</i> ~ choice of traditional, cilantro or dill-infused vodka	12
Bloody Caesar <i>vodka, clamato, sriracha, chipotle, oyster</i> ~ choice of traditional, cilantro or dill-infused vodka	14
Daniel's Mama's Michelada <i>beer, lime, tomato, valentina</i>	11

cocktails

Magdalena <i>tequila, poblano pepper, st. germain, citrus, salt</i>	12
Nena <i>vodka, pear liqueur, fresh pear, cava rose, grapefruit bitters</i>	12
AF Rapoport Ltd. <i>hot buttered rum</i>	12
Seasonal Bellini	14

sparkling

Juve Y Camps Cava, 2007, <i>Penedes, Spain</i>	12
Raventos i Blanc Rose Cava Brut, 2008, <i>Penedes, Spain</i>	13

white

Cune Monopole Rioja Blanco, 2010, <i>Rioja, Spain</i>	11
Château La Rame Sauv. Blanc, 2010, <i>Bordeaux, France</i>	12
Terres Dorees Chardonnay, 2010 <i>Beaujolais, France</i>	15
Schloss Muhlenhof Müller-Thurgau, 2009, <i>Rheinhesen, Germany</i>	9

rose

Chateau Cambon Beaujolais, 2010, <i>Beaujolais, France</i>	9
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red

Other People's Pinot "O.P.P." 2009, <i>Willamette, Oregon</i>	15
Les Garrigues Cotes du Rhone, 2009, <i>Rhone, France</i>	11
De Forville Dolcetto D'Alba, 2010, <i>Piedmont, Italy</i>	12
Château Massiac Minervois, 2008, <i>Languedoc, France</i>	12

beers

Grolsch Premium Lager, <i>Enschede, Netherlands</i>	3/5
Sixpoint "Little Wisco Special", <i>Brooklyn, New York</i>	4/7
Sixpoint "7 th Anniversary Ale", <i>Brooklyn, New York</i>	4/7

eggs

avocado toast <i>two eggs any style, country bread and baby lettuces</i>	13
mushroom and eggs <i>sunny side eggs, country toast, brie, onion marmalade and baby lettuces</i>	13
saucisson a l'ail <i>pork and garlic sausage, fried eggs, hashbrown, crème fraîche and arugula</i>	14
egg sandwich <i>croissant, manchego, brussels sprouts and sriracha</i> ~add bacon \$2	12
omelette aux fines herbes <i>fresh herbs and goat cheese with french fries and brioche</i>	13
crispy pork belly <i>corn cake, chimichurri, two fried eggs</i>	15
brioche french toast <i>carmelized apples and maple syrup</i>	13

salads & sandwiches

chicken salad <i>butter lettuce, red onions, goat cheese, almonds and mustard vinaigrette</i>	14
smoked salmon salad <i>fried egg, brioche, frisee, herbs, radish and pickled onions</i>	16
burger <i>tomato marmalade, arugula, ricotta, brioche and fries</i> ~add bacon \$2	13
fried chicken sandwich <i>honey, tobasco, bread and butter cucumbers, charred scallion aioli with chips</i>	14

sides

hashbrown	7
bacon	5
country fried bacon <i>honey and tobasco</i>	6
garlic sausage	5
fresh fruit	6
brussels sprouts <i>sriracha</i>	8
french fries	6
cheddar grits	6
toast and jam <i>brioche, rye, whole wheat, baguette or country bread</i>	4

coffee, tea & juice

french press coffee (<i>Stumptown Coffee Roasters</i>) ~ <i>Ethiopia Mordecofe</i> ~ <i>Guatemala Finca El Injerto Bourbon</i> ~ <i>Decaf House</i>	5/9
espresso	3.5
cappuccino	4
latte	4
tea	3
orange juice	3
grapefruit juice	3

Joseph Leonard

Executive Chef
James McDuffee

Chef de Cuisine
Patrick McGrath

Sous Chef
Shuai Wang