



APPETIZERS

Honey Harrisa Carrots, 14
Whipped Feta, Salsa Verde, Fried
Chickpeas

Beet Salad, 15
Pumpkin seed tahini, Whipped goat cheese,
Za'atar, Toasted pepitas, Mint

Cod Croquettes, 15
Mt. Scio savory, Tartar sauce

Hashbrowns, 9
Sea Salt, Garlic Aioli

Oysters
1/\$4 6/\$20 12/\$36 18/\$50



ENTREES

Pancakes, 16
Blueberry maple syrup, Whipped butter, House
smoked bacon

Classic Breakfast, 22
2 Sunny eggs, Bacon, Ham, Toast, Hashbrowns

Sausage Breakfast Sandwich, 21
Buttermilk Biscuit, Fried egg, White cheddar, Spicy
Maple Aioli

Eggs Benedict, 18
Ham, Hollandaise, English muffin, Hashbrowns
(Vegetarian Option Available)

Tuna Poke, 25
Sushi Rice, Cucumber, Carrot, Sesame Lime
Dressing

Short Rib Tostada, 24
Pico de gallo, Cotija Scrambled Eggs, Lime Crema



DESSERTS

Portugese Custard Tart, 3.50

Flourless Fudge Cookie, 4.25
Cream Cheese Icing

Strawberry Flakie, 4
Puff Pastry, Vanilla Whip

Buttermilk Biscuits, 3.25
Molasses Butter



COFFEE

Bottomless Drip, 3.5
French Press, 5
Espresso/Americano, 4
Latte, 5
Seasonal Latte, 7
Cappuccino, 5

TEA

Green Tea, 4
Spicy Chai, 4
Earl Grey, 4
Mint, 4
Rooibos Zeste Eclair, 4
Chamomile, 4
London Fog/Chai Tea Latte, 6
Iced Tea, 3.5
Bottomless Orange Pekoe, 3.5

All hot beverages can be served cold