

FROM THE BAKERY

Housemade Buttermilk Biscuit served warm with cultured butter, seasonal jam

8

FROM THE PASTURE

Eggs with Caviar
two grams of kaluga caviar, soft scrambled eggs, chives, grilled clark street ciabatta

23

Chilaquiles
fresh corn chips, salsa verde, sour cream, queso fresco, sunny side up egg (GF)

19

Weiser Farms Fingerling Potato Hash
weiser farms sweet peppers, fine herbs, green goddess, sunny side up egg (GF)

19

BLT
beeler’s duroc bacon, seasonal lettuce, heirloom tomato, kewpie mayo, grilled ciabatta | add sunny-side-up egg +4

16

Housemade Buttermilk Biscuit Breakfast Sandwich
two eggs scrambled, beeler’s duroc bacon, cheddar cheese

21

Portuguese Linguica Sausage and Eggs
grilled spicy pork sausage, two eggs any style, grilled clark street ciabatta

20

Steak and Eggs
6oz prime black angus flat iron steak, two eggs any style, salsa macha verde, grilled clark street ciabatta

31

TOASTS

Kaluga Caviar
six grams kaluga caviar, creme fraiche, chives, sicilian olive oil, sea salt

30

Frog Hollow Farms Warren Pears
brebrousse cheese, pistachio butter, wildflower honey (V) | add sunny-side-up egg +4

17

Grilled Fungi Valley Mushrooms
black garlic BBQ, crispy tobacco onion, fermented scallion oil (VG) | add sunny-side-up egg +4

18

House Cured Loch Duart Scottish Salmon
cream cheese, market radish, everything spice, lemon infused shallot | add sunny-side-up egg +4

20

French Toast
clark street bakery challah bread, seasonal jam, cultured butter, maple syrup (V)

24

FROM THE GARDEN

Tutti Frutti Farms Pumpkin Custard
caramelized onion puree, pepita dukkah, sage, grilled clark street ciabatta (V)

19

Roasted Sunrise Organics Nante Carrots
pistachio butter, pomegranate seeds, pomegranate molasses, za’zatar breadcrumbs (VG)

16

Fall Market Greens Salad
fall harvest local greens, lemon poppyseed dressing, Warren pears, queso fresco, toasted hazelnut (V) (GF)

15

Grilled Fungi Valley Mushrooms
black garlic bbq, crispy tobacco onion, fermented scallion oil (VG)(GF)

18

Twice-Crispy Weiser Family Farm Potatoes
local scallions, vadouvan aioli (V) (GF)

14

SIDES

Side of Eggs two cage free eggs, any style | chino valley, ca

8

Side of Bacon two slices of beelers duroc bacon | Le Mars, Iowa

9

Side of Steak 6oz grilled prime angus flat iron, salsa matcha verde

23

Side of House-Cured Salmon lemon zest, radish, fine herbs

12

Side of Caviar six grams of Kaluga caviar

28

Side of Toast grilled clark street ciabatta, whipped cultured butter

4

DRINKS

Mimosa treveri sparkling wine, perricone farms orange juice

12

Apero Spritz treveri sparkling wine, aperitivo di vino, ‘stellare primo’

14

Lillet Spritz Lillet Blanc, Lemon Juice, Rose Water, Treveri Blanc de Blancs Brut Zero

14

White Port and Tonic Cockburn’s Tails of the Unexpected White Heights Port, Thomas Henry Tonic, Orange Slice

15

Brooklyn Kura Yuzu Spritz Junmai Daiginjo | Calrose rice polished | Brooklyn (250ml can)

12

The Bonita Spritz Naughty sparkling Chardonnay Lemon Juice, mint syrup

12

Perricone Farms Orange Juice 3rd generation, family-owned, grower/manufacturer | california

glass 8 | carafe 20

Hot Brew Coffee Lightwave coffee Guatemala Baja Verapaz Cubulco | los angeles, california

mug 5 | refill 2

Cold Brew Coffee Lightwave coffee dark roast dusk blend | los angeles, california

tall glass 6 | refill 2

menu created by Chef Frank Ryan Saporito