



STARTERS

Fried Green Tomatoes° 24 <i>crab salad, grilled corn, cotija cheese, espelette aioli, micro cilantro, lemon</i>	Southern Sour Cream and Onion Dip 12 <i>caramelized onions, dill, chive, house-made potato chips</i>
Avocado Toast 18 <i>rebel tomatoes, toasted seeds, radish, arugula, multigrain bread, pickled red onion (v) Add poached egg° . . . 5 Add smoked salmon° . . . 6</i>	Wood Grilled Rainbow Carrots 16 <i>white bean hummus, green chermoula, roasted pistachio</i>
Chocolate Hazelnut Donut Holes 13 <i>brioche donut holes, chocolate hazelnut mousse, cinnamon sugar, caramelized hazelnuts, chocolate fudge icing</i>	Cheese Plate 23 <i>Mimolette, Humboldt Fog, Grand Noir Blue, house sourdough, spiced pecans, house jam</i>
Coconut Chia Parfait 8 <i>mixed berries, toasted coconut granola, raspberry compote (v)</i>	Smoked Salmon° 16 <i>capers, red onion, cream cheese, “everything” bagel</i>
Pimento Cheese 17 <i>toasted ciabatta, Irish cheddar, cornichons</i>	Buttermilk Biscuits 8 <i>seasonal butter, local honey</i>
	Jalapeño-Cheddar Kolache 7 <i>smoked gouda and cream cheese filling</i>

STARTER SPECIALS

Brioche Cinnamon Rolls <i>cream cheese icing, candied pecan - served two per order</i> 11
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SALADS

Farmhouse Salad <i>local greens, sugar snap peas, shaved carrots, cherry tomatoes, red wine vinaigrette (v)</i> . . . 13
Beet and Citrus Salad 16 <i>valencia oranges, arugula, fennel, iced goat cheese, candied hazelnuts, preserved lemon vinaigrette</i>
Little Gem Wedge <i>rebel tomatoes, bacon, pickled red onions, creamy blue cheese, garlic crostini</i> 17
<i>Protein Add-ons: roasted chicken breast° 14 grilled salmon° 16 grilled shrimp° 18</i>

SALAD SPECIAL

Lobster Cobb° 29 <i>poached lobster, crispy bacon, avocado, tomatoes, chopped egg, pickled onions, grilled corn, chopped lettuce, thousand island dressing</i>
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ENTRÉE SPECIAL

Shrimp and Grits° <i>seared Tiger prawns, cheddar blue corn grits, Creole beurre blanc</i> 29
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ENTRÉES

Biscuits + Chorizo Cream Gravy° <i>with scrambled eggs</i> 19
Tiramisu French Toast <i>espresso-bourbon molasses, cocoa powder, whipped mascarpone, sticky toffee</i> 22
Chipotle Pork Chilaquiles <i>salsa ranchero, chunky pico de gallo, over easy eggs, cotija cheese, tortilla chips</i> 23
Breakfast Plate° <i>home fries, scrambled eggs, bacon or Porfi’s house-made wild boar sausage</i> 18
Grassfield Farms Beef Burger° <i>aged Tillamook cheddar, tomato-bacon jam, Duke’s mayo, house frites</i> 19
Fried Chicken Eggs Benedict° <i>buttermilk biscuits, poached eggs, hollandaise, green salad</i> 25
Brunch Bowl 19 <i>refried black beans, sweet potatoes, squash, peppers, onions, chorizo-salsa macha, poached egg *vegan upon request</i>
<i>Brunch Bowl Add-ons: chopped brisket° 9 tofu 4</i>

SIDES

Porfi’s Wild Boar Sausage° 8	Spicy Home Fries 6
Nueske’s Applewood Smoked Bacon° 7	Fresh Fruit (v) 8

Please notify your server of any food or drink allergies.

We proudly source organic and sustainable ingredients, including hormone-free and antibiotic-free meats, from a variety of local and regional purveyors

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



ILLY COFFEE, BALINESE ICED TEA, RISHI HOT TEA, ZERO PROOF BEVERAGES

ZERO PROOF

Unsweetened Iced Tea 4
 Whole Milk 3
 Cranberry Juice 4
 Fresh-Squeezed Orange Juice 6
 Fresh-Squeezed Grapefruit Juice 6
 House-made Lemonade 6
 Cranberry Juice 4
 Topo Chico 4
 Coca-Cola 3
 Diet Coke 3
 Maine Root Ginger Beer 3
 Sprite 3
 Shirley Temple 4
 Arnold Palmer 5

COFFEE + DECAFFEINATED

Brewed Coffee 3
 Single Espresso 4
 Double Espresso 6
 Americano 5
 1:5 espresso and hot water
 Latte (iced or hot) 6
 1:3 espresso and steamed milk
 Cappuccino 5
 2:2 espresso and steamed milk
 Cortado 5
 1:1 espresso and steamed milk
 Cold Brew Coffee (caffeinated) 5
 Masala Chai Latte (iced or hot) 6
 1:1 spiced tea and steamed milk
 Dirty Masala Chai Latte (iced or hot) 7

HOT TEA SELECTIONS (individual pot)

Peppermint Rooibos (caffeine-free) 6
sweet, soothing rooibos, complemented by refreshing, aromatic peppermint
 Chamomile Blossom (caffeine-free) 6
golden liquoring infusion with a fragrance reminiscent of honey and fruit blossoms
 West Cape Chai Rooibos (caffeine-free) 6
sweet, soothing West Cape rooibos balanced by exotic masala spices
 Earl Grey (medium-caffeine) 6
smooth and lively with the unique citrusy, floral aroma of bergamot oranges
 Jasmine Green (medium-caffeine) 6
soothing green tea scented with the enchanting

COFFEE ADDITIONS

Signature Flavors +1/each
French Vanilla · Crème Caramel · Lavender · Mocha · Sugar-Free French Vanilla

MILK OPTIONS

Milk Alternatives +1
Oat · Almond · Soy
 Whole Milk · Half & Half no charge