

brunch fall '26



prologue

arugula & quinoa salad | \$16 | GF/ vegan
avocado, black beans, grilled local corn, sweet pepper “drops,” house pickled veggies, lime-cilantro dressing

shrimp louie salad | \$25 | shellfish allergy
poached prawns, living lettuce, cucumber, hard-boiled egg, cured tomato, asparagus, pickled red onion, zesty louie dressing

burrata and prosciutto | \$19 | GF
grilled zucchini & prosciutto wrapped burrata, heirloom tomato confit, balsamic reduction, basil

carrot & ginger soup | \$16 | GF/ vegan/ nut allergy
vegetable stock, coconut milk, roasted sweet carrot, ginger, garlic, sesame oil

entrée

heirloom tomato croissant club sandwich | \$17 |
brown sugar bacon, sliced turkey, frisee, heirloom tomato, basil-tomato vinaigrette, fruit & berries

classic monte cristo | \$17 |
ham, turkey & swiss cheese, local Beecher’s cheese, powdered sugar, raspberry jam, fruit & berries

asparagus-mushroom & potato quiche | \$26 |
swiss cheese custard, asparagus, served w/ tossed salad & heirloom tomato jam, fruit & berries

mushroom and lentil "bourguignon" | \$28 | GF/ veg (vegan option available)
chef’s blend of mushrooms, garlic, tomato, basil, carrot, red bell pepper, mash potato, red wine sauce

dessert

pumpkin spice crème brûlée | \$14 |
cinnamon -allspice -nutmeg goodness

fondant chocolate cake | \$14 |
mezcal- caramel sauce

new york cheesecake | \$14 |
with local huckleberry sauce

international cheese plate | \$20 | (GF upon request)
chef’s selection of cheeses, local seasonal fruit and artisan crackers

Parties of 6 or more are subject to a 20% automatic gratuity of which 100% will be paid to your service staff.
(We are not a nut-free facility.)

we do **NOT** accept **cash** payment, thanks !