

beginnings	yogurt mousse house-made granola, shiso, mountain huckleberries, seasonal jam
	anson mills grits pancetta, midnight moon & gruyère cheese, grilled spring onion, poached duck egg, smoked buttermilk horseradish emulsion
	pancake seasonal jam, smoked maple syrup, thyme butter
sustenance	fire grilled steak and egg wilted spinach, smoked tomato, poached duck egg, gouda polenta
	eggs benedict poached egg, toasted brioche, gravlax, smoked crème fraiche, grilled pepper hollandaise
	pomme rosti chicken fat roasted potato, chorizo veracruzana, castelvetrano olive, poached egg, bitter mustard add: steak \$12   chicken \$10   gravlax \$12
sweets	malted beignets seasonal jam, wild honey
	grilled demerara poached apricot cashew dukkah crumble, basils, pear sorbet, wild honey
	stroopwafel juniper smoked chocolate, black apple caramel, pistachio crumble supplement +\$10
sides	house-made bacon \$13 apricot glazed pork belly, fermented mustard seeds, chermoula
	duck fat fries \$9 duck confit potatoes, thyme salt, castelvetrano aioli
	flame grilled grapefruit \$7 oro blanco, brûléed lavender demerara, lime salt
beverages	french press coffee pot \$8 sm   \$12 lg espresso \$3   latte \$5 hot tea \$4 orange or grapefruit juice \$7

**\$38 per person**

22% gratuity will automatically be added to parties of six or more.

\*while delicious, we must advise that consumption of raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized food may increase your risk of foodborne illness.