

BRUNCH

STARTS

Marinated Olives		5
Lemon Ricotta Herbed Croissant		6
Lingonberry Scone & Lemon Crème Fraîche		6
Chocolate Cherry Brioche Bread Pudding		7
Bomboloné, Coconut Cream & Vanilla Chantilly		7
Cow's Milk Yogurt	bergamot curd, pistachio granola & winter citrus	9
Crepinette	spring onion, nettle verde, watercress & fried egg	11
Chicory Salad	pecorino, boquerones, red onion & anchovy ranch	12
Quiche	mushrooms, onion, lemon ricotta & winter greens	13
Brussels Sprouts	almond pesto, Orin apples, halloumi cheese & apple butter	14
Croissant Sandwich	Camembert cheese, scrambled eggs, arugula & caramelized onions	14
Omelette	bacon, broccoli raab, serrano ricotta, panisse & sourdough	14
Hakurei Turnips	romesco, pickled currants, fermented greens & soft egg	14
Pork Hash	peperonata, green garlic, Yukon potatoes & fried egg	14
Merguez	einkorn, salsify, sweet onion pesto & fried egg	15
Benedict	pork riletto, spinach, english muffin, poached egg &	15

pork medallies, spinach, english muffin, poached egg &
hollandaise

13

SIDES

Buckwheat-Quinoa Pancakes	5
Two Chicken Eggs	5
Sourdough or English Muffin	4
House-Cured Slab Bacon	5
Marble Potatoes, Fondue & Mustard Seeds	5

DESSERT

Ice Creams	thyme ice cream, hibiscus frozen yogurt, squash sorbet or pomelo sorbet	6
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We add a 20% service charge to your bill.

60% is distributed as gratuity to employees directly serving guests. 15% is distributed to employees not directly serving guests. The remainder is retained by the house to provide higher wages and benefits.

Thank you for dining with us.