

BRUNCH!

Mixed Fruit Smoothie (add rum! \$4)	7
Freshly squeezed Orange juice	6
Sparkling Wine Mimosa (fresh OJ/Prosecco)	13
Salt Lick (fresh grapefruit/vodka/campari/salt rim)	13
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<b>Green Salad</b> –apple/white balsamic/orange oil/almonds/brown butter ricotta/rhubarb	12
Add a house-made <b>Scotch Egg</b>	5.5
<b>Scrambled Eggs</b> – cheese curds/potato/house sausage/tomato/mushroom	16
<b>Whole Wheat &amp; Yoghurt Pancakes</b> – seasonal compote/whipped cream	13
<b>Huevos Rancheros</b> – masa cake/sunnyside up eggs/spiced black beans/pickled onion/feta/greens	15
<b>Okonomiyaki</b> – fried egg/house bacon/bbq sauce/miso-seasame salad	16
<b>Breakfast Sandwich</b> – fried egg/house bacon/cheese/tomato/house made bread/greens	17
<b>Poached Eggs &amp; Hollandaise</b> – English muffins/porchetta/tomato/greens	17
<b>Poached Eggs &amp; Fried Eggplant</b> –tomato ragu/potato/chilies/house bacon/greens	17
<b>House Cheeseburger</b> – house bacon/fries/greens (Add a <b>Fried Egg +\$2</b> )	17
<b>Smoked Trout Rillette</b> - spicy chopped egg mayo/marinated cucumber/toasts/greens	20
<b>Daily Muffin</b> – house jam/butter	4
<b>Daily Soup</b>	8.5
<b>Side Bacon</b>	3
<b>Side Spiced Black Beans</b>	3

**DESSERTS**

<b>Warm Fresh Doughnut</b> – marshmallow/chocolate/graham	9
<b>House-made Ice Creams &amp; Sorbets</b>	3/scoop



SEASONAL KITCHEN



PRIVATE DINING



GASTRO PUB



CATERING