

bloody marys

No. 4
No. 32
No. 18
No. 27

oysters \$1.50

daily selection

grains, cereals & yogurt

anson mills grits *Vermont cheddar*
oatmeal *pears and raisins*
granola *yogurt and honey*
cereal and milk
kashi, shredded wheat, special k with berries
or honey nut cheerios
fresh fruit and yogurt

vegetables

beets *goat cheese croquettes and olive toast*
mushroom tart *shiitake, squash and gruyere*

selection of pastries, p/a

eggs & lox

10 two eggs any style *toast and morning vegetables*
10 cheddar biscuits *scrapple and fried egg*
10 softies and soldiers
10 broccoli quiche *shallots and cheddar*
egg sandwich
croissant, manchego and brussels sprouts
gravlax
toasted rye, scallion cream cheese, capers, red onion,
cucumber and egg salad
omelette aux champignons
chanterelles and goat cheese with baby lettuces and brioche

sandwiches & salads

5 pastrami
6 *dijon, half sours and rye*
7 chickpea tartine
olives, radish and saffron and country bread
9 burger
tomato marmalade, arugula, ricotta and brioche
frisee and lardons
fried egg, brioche and red wine vinaigrette
9 chicken caesar
10 *anchovy and breadcrumbs*

batters

12 brioche French toast
carmelized bananas and maple syrup
12 blueberry pancakes
blueberry compote and whipped cream

sides

8 hashbrown 5
12 french fries 5
6 scrapple 5
12 bacon 5
12 morning vegetables 6
brussel sprouts *sriracha* 7
15 fresh fruit 6
toast 3
brioche, country bread, baguette, rye or whole wheat

coffee, tea & juice

coffee 2
espresso 2
14 cappuccino 3
10 latte 3
tea 3
12 orange juice 3
9 grapefruit juice 3
3 agua fresca 3

Joseph Leonard

Chef Jim McDuffee
and Crew