

Breakfast

8:00a.m - 11:00a.m.

Assorted Breakfast Pastries.....\$ 4.00

Granola ~ honey ~ yogurt ~ orange.....\$ 8.00

Oatmeal ~ raisins ~ chocolate ~ almonds..... \$ 8.00

Eggs Any Style~ :.....\$ 12.00

choice of: bacon, smoked pork loin, breakfast sausage or turkey sausage; hash browns or home fries; white or multigrain

Highliner Omelets

~ goat cheese ~ mushrooms ~ asparagus.....\$ 14.00

~ crème fraiche ~ paddlefish roe ~ chives.....\$ 18.00

~ bone marrow croutons ~ herb salad ~ clothbound cheddar.....\$ 15.00

Chilaquiles ~ 2 fried eggs ~ salsa verde ~ crème fraiche ~ queso fresco.....\$ 14.00

Add: chicken thigh or turkey sausage.....\$ 3.00

Benedict ~ smoked salmon, or pork loin ~ horseradish hollandaise ~ mixed greens meyer lemon vinaigrette.....\$ 16.00

Fried Egg Sandwich ~ biscuit or muffin ~
gruyere.....\$ 10.00

bacon, pork sausage, or turkey sausage.....\$ 3.00

Biscuit & Gravy ~2 poached eggs ~ pork sausage & hop gravy ~ mustard greens.....\$ 15.00

Bagel & Lox ~ salmon & sablefish ~ artichoke cream cheese ~ sorrel ~ tomato.....\$ 17.00

Steak & Eggs ~ brisket ~ root vegetable hash ~ 2 fried eggs.....\$16.00

Buttermilk Pancakes ~ pistachio ~ fresh strawberries & cream ~ maple....\$ 11.00

Belgian Waffle ~ Saigon cinnamon ~ maple ~ fresh berries and cream.....\$ 11.00

Sides

Hash Browns ~ Home Fries ~ Cheesy Grits ~ Fruits ~ Biscuit & Jam
Toast or English muffin with Homemade Fruit Preserves & Jellies.....\$4.00

Benton's Bacon ~ Country Ham ~ Smoked Pork loin ~ Breakfast Sausage
Smoked Turkey Sausage ~ Saigon Cinnamon & Raisin Biscuit.....\$5.00

Beverages

Coffee ~ Espresso ~ Cappuccino ~ Tea ~ Hot Chocolate.....\$5.00

Juice ~ orange ~ apple ~ hibiscus.....\$5.00

Brunch

11:00 p.m. - 5:00 p.m.

Eggs Any Style~ choice
of:.....\$ 16.00 Meat: bacon,
smoked pork loin, breakfast sausage or turkey sausage
Potatoes: Hash browns or home fries. Toast: white or multigrain

Highliner Omelets

~ goat cheese ~ mushrooms ~
asparagus.....\$ 14.00

~ crème fraiche ~ paddlefish roe ~
chives.....\$ 18.00

~ bone marrow croutons ~ herb salad ~ clothbound
cheddar.....\$ 15.00

Chilaquiles ~ 2 fried eggs ~ salsa verde ~ crème fraiche ~ queso
fresco.....\$ 14.00 add: chicken thigh or turkey
sausage.....\$ 3.00

Benedict ~ smoked salmon, country ham, or pork loin ~ horseradish hollandaise
mixed green salad ~ meyer lemon
vinaigrette.....\$ 16.00

Fried Egg Sandwich ~ biscuit or muffin ~
gruyere.....\$ 10.00 Add: bacon, pork sausage, or
turkey sausage.....\$ 3.00

Biscuit & Gravy ~ 2 poached eggs ~ pork sausage & hop gravy ~ mustard
greens.....\$15.00

Bagel & Lox ~ salmon & sablefish ~ artichoke cream cheese ~ sorrel ~
tomato.....\$ 17.00

Steak & Eggs ~ brisket ~ root vegetable hash ~ 2 fried eggs.....\$16.00

Buttermilk Pancakes ~ pistachio ~ fresh Strawberries & Cream.....\$ 11.00

Belgian Waffle ~ Saigon cinnamon ~ maple ~ fresh berries and cream.....\$ 11.00

Arugula & Frisée~ almonds ~ farro ~ English peas ~ carrots ~ parmesan dressing.....\$10.00

Baby Romaine & Dandelion ~ bacon ~ fried boquerones ~ ceasar dressing.....\$10.00

Spring Baby Greens ~ radish ~ ramps ~ wheat berries ~ sherry raisin vinaigrette...\$10.00

Grilled Cheese ~ tomato soup ~ pickled onion rings ~ sourdough.....\$13.00

Smoked Brisket Rueben ~ rye ~ sauerkraut ~ horseradish greens ~ gruyere.....\$15.00

Fried Chicken Sandwich ~ aleppo ~ honey ~ pickled onion rings.....\$14.00

Burger ~ cheddar ~ tomato ~ mustard greens ~ french fries.....\$15.00

Veggie Burger ~ cauliflower ~ quinoa ~ mushroom ~ mustard.....\$14.00

Shrimp Salad ~ radish ~ butter lettuce ~ brioche ~ chips\$16.00

BLT ~ lamb bacon ~ butter lettuce ~ tomato ~ chips.....\$13.00

Meatballs ~ cheddar grits ~ sweet & sour greens..... \$18.00

Steelhead Trout ~ spring garlic broth ~ asparagus ~ mushroom ~ fava..... \$19.00

Smoked Pork Chop ~ potato puree ~ nettles ~ meyer lemon pork jus\$21.00

Sides

Hash Browns ~ Home Fries ~ Cheesy Grits ~ Toast or English Muffin ~ Biscuit & Jam.....\$4.00

Bacon ~ Country Ham ~ Smoked Pork loin ~ Breakfast Sausage ~ Smoked Turkey Sausage
 Saigon Cinnamon & Raisin Biscuit ~ Fruit ~ Heirloom Bean Salad ~ Haricot Verts & Ramps
 Mac & Cheese ~ Sautéed Greens ~ Root Vegetable Hash.....\$5.00

Beverages

Coffee ~ Espresso ~ Cappuccino ~ Tea ~ Hot Chocolate.....\$5.00

Juice ~ orange ~ apple ~ hibiscus.....\$5.00

Sweets

Milkshake ~ chocolate or vanilla.....\$6.00

Egg Cream ~ chocolate soda ~ chocolate sorbet.....\$6.00

Root Beer Float ~ root beer ~ sarsaparilla ice cream.....\$6.00

Creamsicle ~ hibiscus soda ~ orange yogurt ice cream.....\$6.00

Apple Crisp ~ brown butter ~ Saigon cinnamon ~ oats.....\$7.00

Cheesecake ~ vanilla ~ brown butter biscuit ~ seasonal fruit.....\$7.00

Hot Fudge Sundae ~ brownie ~ roasted banana ice cream ~ salted caramel cream.....\$7.00

Lemon Meringue Pie ~ whey meringue.....\$7.00

Peanut Caramel Chocolate Tart.....\$7.00

Carrot Sponge ~ raisin carrot cream.....\$7.00

Chocolate Layer Cake.....\$7.00

Ice Cream ~ vanilla ~ sarsaparilla ~ orange yogurt.....\$5.00

Sorbet ~ chocolate ~ seasonal fruit.....\$5.00

Dinner Menu

5:00 p.m. – 11:00 p.m

APPETIZERS.

Mac & Cheese ~ mustard greens ~ sherry vinaigrette.....\$ 11.00
Veal Sweetbreads & Waffle ~ burnt lemon ~ buttermilk ~ cider syrup..... \$12.00
Grilled Squid ~ heirloom beans ~ puffed rice ~ sea beans ~ squid ink & sea urchin.....\$14.00
Arugula & Spinach ~ almonds ~ farro ~ English peas ~ parmesan dressing.....\$11.00
Spring Baby Greens ~ goats milk yogurt ~ beets ~ wheat berries ~ sherry raisin vinaigrette.....\$11.00
Poached Egg ~ summer squash ~ tomato vinaigrette~ garlic croutons ~ parmesan.....\$ 11.00

SANDWICHES

Grilled Cheese ~ tomato soup ~ pickled onion rings ~ sourdough.....\$13.00
Burger ~ cheddar ~ tomato ~ mustard greens ~ french fries.....\$15.00
Veggie Burger ~ cauliflower ~ quinoa ~ mushroom ~ mustard.....\$14.00

ENTREES

Steelhead Trout ~ crown dill ~ asparagus ~ honshimeji ~ fava\$19.00
Meatballs ~ cheddar grits ~ sweet & sour greens..... \$18.00
Smoked Pork Chop ~ potato puree ~ baby leeks ~ meyer lemon jus.....\$26.00
Scallops ~ caperberry sauce~ cauliflower ~ snow pea shoots ~ black olive.....\$24.00
Bass ~ barley ~ hibiscus sauce ~ radish ~ nettles.....\$21.00
Fried Chicken ~ Aleppo honey sauce ~ chicory ramp potato salad.....\$23.00
Prime Angus NY Strip ~ spinach anchovy puree ~ cippolini onions ~ beef jus ~ french fries...\$34.00

SIDES

Heirloom Beans & Puffed Rice ~ Haricot verts & Ramps ~ Sautéed Greens
Pickled Onion Rings ~ French Fries ~ Mussel Poutine.....\$6.00

Late Nite Menu

12:00a.m - 5:00 a.m.

Arugula & Frisée ~ almonds ~ faro ~ English peas ~ carrots ~ parmesan dressing.....\$10.00

Grilled Cheese ~ tomato soup ~ pickled onion rings ~ sourdough.....\$13.00

BLT ~ lamb bacon ~ butter lettuce ~ tomato ~ chips..... \$13.00

Burger ~ cheddar ~ tomato ~ mustard greens ~ french fries.....\$15.00

Mac & Cheese ~ smoked sourdough ~ gouda ~ cheddar ~ gruyere..... \$11.00

13. Buttermilk Pancake ~ banana ~ peanut ~ maple ~ thyme butter..... \$ 11.00
Add: pork rinds \$1.00

Mussel Poutine ~ mussel gravy ~ french fries.....\$12.00

Grilled Squid ~ heirloom beans ~ puffed rice ~ tomato ~ squid ink & sea urchin...
.....\$14.00

Fried Chicken Sandwich ~ aleppo ~ honey ~ pickled onion rings.....\$14.00

Chilaquiles ~ 2 fried eggs ~ salsa verde ~ crème fraiche ~ queso fresco.....\$ 14.00

Add: chicken confit or turkey sausage..... \$ 3.00