

brunch

buttermilk waffle with whipped butter & strawberry jam	9
french toast with powdered sugar & maple syrup	8
ricotta pancakes with meyer marmalade	9
soft scramble with fine herbs & pecorino	4
fried eggs with crumbled sausage, semolina & salsa verde	9
seasonal omelette with creme fraiche & chive	9
yellow tail crudo with szechuan, mint & green papaya	14
“macaroni salad” with pine nuts, italian parsley, chile flake & pecorino	8
green barley salad with cucumber, feta & sherry vinegar	9
market baby lettuce with nicoise olives & walnut vinaigrette	10
turkey and pork belly sandwich with bacon & yuzu aioli	12
8 oz lazy ox burger with cantal cheese & green peppercorn mustard	14
serrano ham sandwich with whipped ricotta	12
house made granola with lebni & seasonal fruit	6
steel cut oatmeal with dried fruit & cinnamon butter	6
blueberry muffin with whipped butter	4
<u>beverages</u>	
mimosa	6
Michelada	7

no substitutions or modifications & ingredients may change due to market availability

dishes are served as they are prepared