

SMALL PLATES

- BUTTERMILK BISCUITS honey butter, seasonal jam 4
HOUSE MADE FONTINA CRUSTED BRIOCHE LOAF salted goat butter 4
FRIED SQUASH BLOSSOMS ricotta, herbs, lemon, truffle honey 12
TUNA TARTARE preserved lemon, avocado, shallots, herbs, toast 16
CEVICHE chef's choice of market fish, avocado, plantain chips 12
OYSTERS (1/2 DOZEN) champagne mignonette, cocktail sauce 22

BREAKFAST

- sub egg whites 2 • add avocado 3
TWO EGG PLATE eggs any style, brick hash, bacon or house sausage, toast 13
HOUSE-MADE BRIOCHE FRENCH TOAST maple syrup, berries, whipped cream 14
GRAIN BOWL quinoa, farro, basmati brown rice, seasonal market vegetables, herbs, sunny-side up egg 16
AVOCADO TOAST tomatoes, ricotta salata, fresno chili, lemon, herbs, sunny-side up egg 15
LOX TOAST herb ricotta, red onion, radish, lemon, everything bagel topping, sunny-side egg 16
FRITTATA mushroom, spinach, bacon, caramelized onions, mixed greens, toast 16
EGGS BENEDICT two poached eggs, english muffin hollandaise, mixed greens 17
choice of heirloom tomato, lox, or canadian bacon
JUMBO LUMP CRAB BENEDICT avocado, sunny-side egg, hollandaise, mixed greens 20
SHRIMP & CHEESE GRITS spanish chorizo, green onion, herbs, sunny-side egg 18
BUTTERMILK FRIED CHICKEN & WAFFLE honey butter, maple syrup 18
SHORT RIB HASH two eggs any style, brick hash, caramelized onion, arugula, horseradish cream sauce 18
STEAK AND EGGS new york strip steak 8 oz, two eggs any style, hash 26

SALAD

- add shrimp 10 • salmon 9 • chicken 6 • steak 12
BRASSICA SALAD kale, brussels sprouts, radicchio, fennel, radish, peach, chili, almonds, lemon vinaigrette 15
LOCAL BEETS & AVOCADO little gem lettuce, pistachio, sherry vinaigrette 15
CAESAR romaine lettuce, croutons, parmesan 13
TUNA NIÇOISE baby arugula, haricots verts, tomato, fingerling potato, egg, olive, lemon vinaigrette 18
COBB romaine lettuce, avocado, tomato, bacon, egg, blue cheese, balsamic vinaigrette chicken 18 lobster 26

SANDWICHES

- all sandwiches served with mixed greens side salad & house vinaigrette*
VEGETARIAN BURGER black & garbanzo beans, lentils, zucchini, onions, celery, carrots, almonds, walnuts, ciabatta, alfalfa sprout, eggplant puree 15
REUBEN house-smoked turkey, sauerkraut, swiss cheese, mustard, rye 15
BUTTERMILK FRIED CHICKEN maple-honey sauce, napa cabbage slaw, pickles, aioli, brioche bun 15
8 oz HOUSE GROUND BURGER aged cheddar cheese, heirloom tomato, red onion, butter lettuce, aioli 16
add avocado 3 • bacon 3

SIDES & VEGGIES

- MARKET FRESH FRUIT 6
BROWN BUTTER waffle 7
KENNEBEC POTATO BRICK HASH 5
APPLEWOOD SMOKED BACON 5
HOUSE SAUSAGE chicken or pork 5
KENNEBEC FRIES garlic aioli 5
KENNEBEC TRUFFLE FRIES truffle oil, garlic aioli, parmesan 11