



BREAKFAST

AVAILABLE FROM:

7:00AM – 11:00AM (MONDAY TO FRIDAY) 8:00AM – 2:00PM (SATURDAY AND SUNDAY)

JUICE - \$8

Orange, Grapefruit, Apple, Pineapple, Tomato, V8

VIENNOISERIES - \$6

Croissant, Pain au Chocolat, Banana Bread

SIDES

Breakfast Potatoes - \$6 Smoked Bacon - \$7 Avocado - \$6 Chicken Apple Sausage- \$7 Fruit Plate - \$15

melon, mixed berries, pineapple, honeycomb

Steel Cut Oats - \$14

milk, brown sugar, blueberries, golden raisins

Full American Breakfast* - \$20

fried, poached, scrambled or boiled choice of bacon or chicken sausage served with breakfast potatoes, choice of toast

Avocado Toast* - \$16

soft poached egg, toy box pico de gallo, cotija, cilantro

Buttermilk Pancakes - \$16

vanilla spiced ricotta, blueberry sauce

DINNER

AVAILABLE DAILY 5:00PM- 10:00PM

SMALL PLATES

Little Gems Salad - \$14

ciabatta crouton, Spanish anchovy, green goddess, parmesan

Arugula Salad - \$14

honeycrisp apple, manchego, almonds

Pozole - \$14

poerk carnitas, hominy, queso fresco, salsa verde

Burrata - \$20

garlic mojo, tomatillo cotija

Tomato Fondue - \$9

with charred bread

Waffle Fries - \$6

ALL SMALL PLATES: ADD CHICKEN \$8 OR SALMON \$15

LARGE PLATES

Free Bird Wings - \$14

salsa macha, sesame, cilantro crema

Smash Burger - \$20

double patty, secret sauce, american cheese, fries

Chicken Club - \$16

proscuitto, kewpie, sharp cheddar, tomato preserve, baguette, fries

Linguine - \$20 (vegetarian)

Stewed tomatoes, garlic confit, black peppercorn, basil, red pepper flakes, parmigiano-reggiano

Skuna Bay Salmon - \$37

caponata, sauce nantua, fennel confit

Rotisserie Chicken - \$32 / 50

half or whole chicken, celeriac purée, castlevetrano olives, kale

DESSERT Chocolate Torte - \$12

mixed berries, chantilly cream

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



NON-ALCOHOLIC BEVERAGES

DURING LISTED MEAL HOURS

JUICES - \$8

orange, grapefruit, apple, cranberry, V8, pineapple, or tomato

COFFEE - .5L \$8 or 1L \$12

regular or decaf espresso, latte or cappuccino - \$8

Lot 35 Tea - \$5

HOT CHOCOLATE - \$4

MILK - \$6

skim, 2%, whole, soy, or almond

SPARKLING MINERAL WATER - 375ml \$5 or 800 ml \$8

San Pellegrino, Perrier

STILL WATER-

Evian 500ml - \$5, 750ml - \$8, Voss 375ml - \$5

SODA – \$5 **FEVER-TREE** – \$6

Coke, Diet Coke, Sprite Ginger Ale, Club Soda, Tonic

ALCOHOLIC BEVERAGES

WINES

SPARKLING

Terregaie Prosecco DOC – Prosecco – Italy – 15/75

Moët & Chandon – Imperial Brut – Champagne, France – 160

Dom Perignon – Champagne – France – 395

Mimosa – Classic - 11

WHITE

Bertani – Pinot Grigio – Veneto, Italy– 16/80 Talbott "Sleepy Hollow" – Single Estate Chardonnay – Napa Valley, CA – 14/70 Rabble – Rosé – Paso Robles, CA – 17/85 Ranga Ranga – Sauvignon Blanc – Marlborough, NZ – 13/65

RED

Row Eleven- Pinot Noir - Sonoma County, CA - 16/80 Bruni Poggio D'Elsa - Sangiovese - Tuscany, Italy - 14/70 Twenty Rows - Cabernet Sauvignon- Napa Valley, CA - 21/105 Luna Beberide - Mencia - Bierzo, Spain -15/75 Sangria - red wine, absolut elyx, cointreau, pomegranate -11

BEERS

DOMESTIC - \$6 Bud Light, Yuengling Lager, Miller Lite

IMPORTED - \$8

Guinness 14oz, (\$10) Corona Extra, Stella Artois, Heineken (NON-ALCOHOLIC)

CRAFT BREWED - \$8

Penn IPA, Angry Orchard Cider

FULL LIQUOR BOTTLE SERVICE AVAILABLE

Includes four bottles of mixer, garnish, glasses, and ice.

Prices and selection available upon request for Cognac, Tequila, Rum, Whiskey, Bourbon, Scotch, Vodka, and Gin.