

FRESH SQUEEZED JUICES	7	ORANGE	7	GRAPEFRUIT	GETTING STARTED	18	PASTRY BASKET buttermilk butter and apple butter	14	REGENERATE BOWL granola, dried fruits, oat milk	
COFFEE	4.5	DRIP COFFEE	5.5	MACCHIATTO	BRUNCH & FARM EGGS	14	CHIA SEED BOWL cacao, brazil nuts and dried fruits	14	BEAUTY BOWL beet yogurt, honeycrisp apple, grapes, pistachio bee pollen	
	4.5	ESPRESSO	5.5	CAPPUCCINO		19	AVOCADO TOAST two poached eggs and crunchy seeds	22	TWO EGGS ANY STYLE spelt toast, chicken sausage and market fruit	
	5	CORTADO	4.5	LATTE		18	BREAKFAST SANDWICH scrambled eggs, chicken sausage, pickled jalapeño	22	EGGS BENEDICT smoked ham and black lime hollandaise	
TEA	9	JASMINE	9	DECAF ENGLISH BREAKFAST	SANDWICHES	16	FARM EGG OMELET ny state cheddar and radical farm greens	17	FLAXSEED PANCAKE ny state maple syrup, fresh fruit, whipped butter	
	9	EARL GREY	9	BLUE NILE CHAMOMILE		26	ELECTRIC LEMON CHEESEBURGER avocado, cheddar, dijon aioli	15	GRILLED CARROT BANH MI cilantro, pickled daikon, jalapeño	
	9	GENMAI MATCHA				ADDITIONAL	9	SMOKED NIMAN RANCH PORK BACON	7	SMASHED AND FRIED FINGERLING POTATOES smoked pimento aioli
	9	JAPAN SENCHA MIKADO					9	MAPLE GLAZED TURKEY BACON with black pepper	12	ASSORTMENT OF SEASONAL FRUITS
COLD & RAW	24	NEW-FASHIONED DEVEILED CRAB creamy ginger dressing, crunchy celery, ginger crumb	21	CHILLED OYSTERS shallot mignonette and toasted black pepper	9	DUFOUR HERBED CHICKEN SAUSAGE	11	POLENTA FRIES romesco		
	22	LIGHTLY CURED FLUKE horseradish buttermilk, rhubarb, dill oil			6	ESS-A-BAGEL philadelphia cream cheese				
FROM THE GARDEN	20	LITTLE GEM LETTUCES cucumber, crunchy seeds, yogurt dressing	16	FANCY VEGETABLES AND DIP carrot juice and fermented soy bean	DESSERT	10	SELECTION OF ICE CREAMS AND SORBETS			

PLEASE NOTE, MENU OFFERINGS ARE SUBJECT TO CHANGE BASED ON INGREDIENT AVAILABILITY

*CONSUMING RAW OR UNDERCOOKED MEALS, POULTRY, SEAFOOD, SHELL-FISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
07.03.21

BRUNCH

