

BRUNCH MENU

SNACKS

BLISTERED SHISHITO 9
Togarashi Sauce, Espelette Pepper

SMOKED CLAM DIP 13
Old Bay Chips, Espelette Pepper

BEET PICKLED DEVEILED EGGS 3ea
Crispy Clam Strip, Espelette Pepper

OLD BAY FRIES 8
Hand Cut French Fries, Old Bay, Cocktail Sauce

SALT & VINEGAR ONION RINGS 12
Pickle Powder, 999 Island Dressing

TOASTS

Add Farm Egg 3

AVOCADO TOAST 12
Multigrain Bread, Crushed Avocado, Pickled Red Onion, Green Chili Sauce

HOUSE GRAVLAX TOAST 15
Rye Bread, Dill Cream Cheese, Gravlax, Pickled Red Onion, Capers

OYSTERS*

CHILLED: DAILY SELECTION
1/2 Dozen 18- Dozen 36
Pink Peppercorn Mignonette

ROASTED OYSTERS 18
Sugar Kelp Chili Garlic Butter, Lime, Cilantro

CRISPY FRIED OYSTERS 18
Sesame Chili Aioli

*- These items may be served raw, or undercooked, consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness
-Please inform your server if you or anyone in your party has a food allergy before ordering

3% Service Charge Will Be Added To Your Check

ENTREES

TRADITIONAL BENEDICT* 21
Black Forest Ham, Buttermilk Biscuit,
Hollandaise, Chicken Fat Home Fries
Sub gravlax +4

EGGS SHAKSHUKA* 18
Two Poached Farm Eggs,
Tomatillo Shakshuka, Pickled Vegetables, Warm Pita

CHILAQUILES* 18
Fried Corn Tortilla, Mole Rojo,
Two Eggs Any Style, Avocado, Lime, Queso

SWD EGG SANDWICH* 13
Garlic-Sage Sausage, Over Easy Farm Egg, Mild Cheddar,
Bacon Tomato Jam, Big English Muffin
Add Hashbrown 5

LIL' SIS' BURGER* 16
Double Patty Smash Burger, Whalers Sauce,
Mushroom Onion Marmalade, Farm Cheddar, Brioche Bun
Add an Egg 3 Add Bacon 2*

BEET & MUSHROOM BURGER 16
Cashew Tahini, Sweet Potato Jam, Brioche Bun

STEAK SAMMY* 27
Grilled Strip Loin, Chipolte Aioli, Caramelized Onions,
Fontina Cheese , Arugala, French Baguette



SALADS

*Add Avocado 5, Chicken 6,
Farm Egg 3, Gravlax 7*

SPROUTED LENTIL BOWL 14
Beluga Lentils, Roasted Vegetables,
Avocado

POACHED CHICKEN COBB* 18
Farmers Greens, Chopped Bacon, Farm Egg*
Bleu Cheese, Herb Poached Chicken

WINTER SALAD 15
Little Gem, Radicchios, Shaved Broccoli, Cauliflower,
Roasted Butternut Squash, Lemon Dijon Vinaigrette

KALE CAESAR 11
Tuscan Kale, Shaved Radish,
Sourdough Croutons, Finback Cheese

SWEETS

BRIOCHE FRENCH TOAST 16
Rosemary Apple Compote, Caramel Espuma,
VT Maple Syrup
add a scoop of house-made icecream 5

MAPLE BRANDY CINNAMON BUN 8

HOUSE MADE BISCUIT 6
Maple Butter and Jam

WARM APPLE CIDER DONUT 11
Maple Gelato, Brown Butter Powder,
Apple Jellies

HOUSE MADE ICE CREAM & SORBET 5

SIDES

Housemade Hash Brown 6	Smoked Bacon 7
Sliced Seasonal Fruit 6	Beet Cured Gravlax 7
Chicken Fat Home Fries 5	Garlic-Clove Sausage 6
Garden Greens 6	Two Eggs Any Style 6
Multigrain Toast 5	1/2 Avocado 5