



## THE RESTAURANT | BRUNCH

### APPETIZERS

SOUP OF THE SEASON chef's selection of summer flavors	12
TUNISIAN LAMB MEATBALLS saffron sauce, garlic croutons, cilantro, parsley, scallions	18
FATTOUSH SALAD (V) house spiced lebnah, cucumber, radish, sumac vinaigrette, grilled flatbread	16
BALSAMIC INFUSED MELON burrata, crispy prosciutto, mint pesto, aged balsamic	15
CHARCUTERIE AND CHEESE teahive cheddar with bergamot, rogue creamery caveman blue laura chenal goat milk brie, olympia provisions salame etna angels berkshire lonzino, house chicken liver pate, local honeycomb crostini, farmers market jam, pickled vegetable relish	30

### ENTRÉES

COBB SALAD romaine lettuce, radicchio, free-range chicken, pecans, bleu cheese cranberries, apple cider dressing, apples, bacon	20
FLATBREAD (V) house dough, harissa sauce, goat cheese, wild mushrooms, arugula	28
WILD SALMON red quinoa, avocado, harry's berries, radish, cucumber, za'atar	30
SUMMER FRITATTA (V) summer squash, heirloom tomato, local greens, red onion avocado buttermilk dressing	25
KOREAN BEEF SLIDERS spicy sweet braised beef, daikon cabbage slaw, mini toasted brioche	27
BENEDICT slow cooked eggs, prosciutto, grilled focaccia, smoked tomato hollandaise	26
FRENCH TOAST (V) summer fruit, chantilly cream, almonds, maple syrup	27

Our menu features local produce and sustainable seafood. Consuming raw or undercooked food may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please notify your server regarding any allergies.

(v) vegetarian