Wild Flower Honey Butter Toast, maldon sea salt  7
Warm Banana Bread, caramel sauce, chantilly cream  8
Fingerling Potatoes, boardwalk malt mayo, old bay, sea salt  13
Caramelized Cauliflower, tahini, lemon, garlic, mint, parsley, toasted pine nuts  13
Green Apple & Fennel Salad, baby greens, mint, za’atar labne, pomegranate vinaigrette  15
Fresh Ricotta, honey crisp apples, Really Raw honey, olive oil, grilled bread  14
Crispy Churros, cinnamon sugar, bittersweet chocolate ganache  13
Spiced French Toast, roasted almond butter, Path Valley maple syrup  12
Coconut Chia Pudding, strawberry, banana, mango, honeyed oat & pumpkin seed crumble  10
Smoked Salmon Tartine, whipped labne, cucumber, avocado, egg, dill  16
Sunnyside Egg with Chorizo & Potato Hash, smokey romesco sauce  13
Soft Scrambled Eggs with Wild Mushrooms, goat cheese, fine herbs  13
Poached Egg with Warm Scallion Biscuit, shiitake mushroom mornay  13
Norwegian Salmon, marinated cucumbers, castelvetrano olives, piquillo peppers, dill labne  21
Mediterranean Hero, falafel, caramelized cauliflower, tahini, harissa, pickles  12
Penne Pasta with Pork Bolognese, sofrito, thyme, pecorino romano  19
Crispy Lemongrass Chicken, jalapeno emulsion, jasmine rice, peanuts, cabbage slaw  19
Crispy Pork Belly, pipian rojo, masa tortilla, pickled vegetables  18

Grilled House Bread  5
Warm Scallion Biscuit  4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
*20% gratuity is added to parties of 7 or larger.
*Corkage fee is $35 per 750 ml, maximum 2 bottles or 1.5L.
**DRINKS**

**COFFEE & TEA**

**Seasonal Coffee**
Intelligentsia, El Diablo Dark Roast 6

**Kilogram Tea**
English Breakfast, Emerald Green, or Spearmint Tisane 6

**Vietnamese Iced Coffee**
Cold brew Cafe du Monde, Condensed Milk 7

(add an airplane bottle of Brinley’s Coconut Rum Cream +$6)

**BUBBLES BY THE BOTTLE**

**Laurent-Perrier, La Cuvee Brut**
Champagne, France, NV (HALF BOTTLE) 50

**Gramona, La Cuvee Cava**
Barcelona, Spain 2017 65

**Informal, Rose Methode Traditionelle**
Bairrada, Spain 2014 65

**Canard-Duchene, Brut**
Champagne, France, NV 95

**BUBBLY & WHITE & PINK**

**Sparkling Rose**, Giovanni Corvezzo
Prosecco, Italy, NV 15 / 60

**Dry Riesling**, Forge “Classique”
Finger Lakes, New York, 2020 13 / 56

**Sauvignon Blanc**, Chateau De Ricaud Bordeaux Blanc
Bordeaux, France, 2021 13 / 52

**Chardonnay**, Famille Brocard “Margotte”
Burgundy, France, 2021 16 / 64

**Dry Rose**, Jaine
Royal Slope, Washington, 2021 13 / 52

**COCKTAILS**

**La Lavande**
lavender-infused vodka, lemon, bubbles 16

**Aperol Spritz**
Aperol, bubbles, club soda 15

**Hello Is the Final Word**
***Very Spicy***
habanero gin, maraschino, Chartreuse, lime 16

**Fresh Squeezed Valencia OJ Mimosa**
glass 11 / carafe 38

**Iced Boozy Coffee**
coffee, Irish whiskey, vanilla bean, cacao 13

**House Bloody Mary**
vodka, mezcal, fresno peppers 15

**Fall Sangria**
pinot noir, apricot liqueur, baking spice 12

**An Apertivo Daisy**
apertivo, Dry Curacao, citrus 16

**Mocktail: Faux-jito**
mint, lime, soda 8

**Mocktail: St. Agretis “Amaro Falso”**
carbonated non-alcoholic cocktail 8

**COFFEE & TEA**

**Red Wine with a Chill**, Montepulciano d’Abruzzo
Tuscany, Italy, 2021 12 / 48

**Barbera D’Alba**, Ca’ Del Baio, “Paolina”
Piedmont, Italy, 2021 15 / 60

**Pinot Noir**, Torii Mor. Pinot Noir
Willamette, Oregon, 2021 17 / 68

**Tempranillo/Garnacha**, Linaria
La Mancha, Spain 2021 12 / 48

**Cabernet Blend**, Avignonesi, “Super Tuscan”
Tuscany, Italy, 2019 17 / 68

**Cabernet Sauvignon**, Penfolds Bin 704
Napa Valley, California, 2019 20 / 80

**DRAFT**

**Thick-N-Thin Brewing**, “Day Sauce” Pilsner
4.8% Hagerstown, MD 11

**Silver Branch**, “Oktoberfest” Marzen
5.0% Silver Spring, MD 11

**Soul Mega**, “Worldwide” American Pale Ale
5.5% Upper Marlboro, MD 11

**Crooked Crab Brewing**, “Haze for days” Hazy
6.2% Odenton, MD 11

**CRAFT CANS**

**Thick-N-Thin Brewing**, “Grove & Hive” Cider
5.0% Hagerstown, MD 8

**Calvert Brewing**, “In My ‘64” West Coast IPA
6.4% Upper Marlboro, MD 10

**Black Beauty Brewing**, Blonde Stout
4.8% Baltimore, MD 10

**Silver Branch**, Rose Hip & Raspberry Tart Gose
4.8 % Silver Spring, MD 10