



- ◆
- Wild Flower Honey Butter Toast**, maldon sea salt 7
  - Warm Banana Bread**, caramel sauce, chantilly cream 8
  - Warm Blueberry Muffin**, almond streusel 8
  - Fingerling Potatoes**, boardwalk malt mayo, old bay, sea salt 13
  - Caramelized Cauliflower**, tahini, lemon, garlic, mint, toasted pine nuts 13
  - Mixed Greens, Green Apple & Fennel Salad**, pita crisp, za'atar labne, pomegranate vinaigrette 15
  - Fresh Ricotta**, fresh strawberries, 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
  - Pan Roasted Norwegian Salmon**, sweet corn, filet beans, zucchini, dill, horseradish labne 21
  - San Francisco Garlic Noodles**, shiitake, cremini, parmesan, lemon, scallions 14
  - Mediterranean Hero**, falafel, caramelized cauliflower, tahini, harissa, pickles 12
  - Penne Pasta with Pork Bolognese**, soffrito, 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
  - Spiced Lamb Burger**, garlic labne, za'taar-lemon potatoes, harissa aioli 22

- ◆
- 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.

\*Cake fee is \$6 per person.

## BUBBLY & WHITE & PINK

- Sparkling Rose**, Corvezzo, Prosecco Rose  
Veneto, Italy NV 15 / 60
- Sparkling Cava**, Maria Casanovas, Brut de Brut  
Penedes, Spain NV 15 / 60
- Dry Riesling**, Forge, "Classique"  
Finger Lakes, New York 2021 13 / 56
- Sauvignon Blanc**, Chateau De Ricaud, Bordeaux Blanc  
Bordeaux, France 2021 13 / 52
- Chardonnay**, North Valley Vineyards  
Willamette, Oregon 2019 16 / 64
- Dry Rose**, Gueissard  
Provence, France 2022 13 / 52
- Pinot Grigio**, Tenuta Maccan  
Friuli, Italy 2021 14 / 56

## 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
- Run This Town**  
vodka, cold brew coffee, coffee liqueur, cacao 18
- House Bloody Mary**  
vodka, mezcal, fresno peppers 15
- An Apertivo Daisy**  
apertivo, Dry Curacao, citrus 16
- Spring White Sangria**  
Chardonnay, stone fruits, apricot liqueur 12
- NON-ALCOHOLIC 8
- Faux-jito**  
mint, lime, soda
- St. Agretis**, "Amaro Falso"  
carbonated non-alcoholic cocktail
- Freixenet**, Alcohol Removed Sparking Wine  
Penedes, Spain NV

## BUBBLES BY THE BOTTLE

- Laurent-Perrier, La Cuvee Brut**  
Champagne, France NV 375ml 50, 750ml 100
- Casa Santos Lima, Bruto**  
Lisbao, Portugal 2021 65
- Charles, Orban, Carte Noir**  
Champagne, France NV 115
- Billecart-Salmon, Les Rendez-vous No3 Pinot Meunier**  
Champagne, France NV 300

## RED

- Red Wine with a Chill**, Gamay  
Loire Valley, France 2020 12 / 48
- Barbera D'Alba**, Ca' Del Baio, "Paolina"  
Piedmont, Italy 2022 15 / 60
- Pinot Noir**, Torii Mor  
Willamette, Oregon 2021 17 / 68
- Tempranillo**, Linaria  
La Mancha, Spain 2021 13 / 52
- Cabernet Blend**, Avignonesi, "Super Tuscan"  
Tuscany, Italy 2020 17 / 68
- Cabernet Sauvignon**, Penfolds Bin 704  
Napa Valley, California 2019 20 / 80
- Nebbiolo**, Ca' Del Baio, Autinbej  
Piedmont, Italy 2020 23 / 92

## DRAFT

- Thick-N-Thin Brewing**, "Day Sauce" Pilsner  
4.8% Hagerstown, MD 11
- Silver Branch**, "Cloud Nine" Hefeweizen  
5.0% Silver Spring, MD 11
- Silver Branch**, "Amber Castle" Amber Lager  
5.0% Silver Spring, 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
- Silver Branch Brewing**, "Cosmic Dawn" IPA  
6.8% Silver Spring, MD 10
- RavenBeer**, "Dark Usher" Dark Kolsch  
4.8% Baltimore, MD 10
- Nightmare**, "Testa di Moro" Sicilian Sour Siason  
6.9% Bay Shore, NY 16OZ 15

## 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)

DRINKS