



- ◆
- Wild Flower Honey Butter Toast**, maldon sea salt 7
 - Warm Banana Bread**, caramel sauce, chantilly cream 8
 - Warm Pumpkin Muffin**, pepitas, dried currants 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, sumac vinaigrette 15
 - Fresh Ricotta**, red grapes, 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 Eggs 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**, creminis, sweet potato, fingerlings, fennel cream 22
 - San Francisco Garlic Noodles**, shiitake, cremini, parmesan, lemon, scallions 14
 - Mediterranean Hero**, falafel, caramelized cauliflower, tahini, harissa, pickles 12
 - Slow Roasted Pork Barbecue Sandwich**, classic coleslaw, creole french fries 18
 - Penne Pasta with Pork Bolognese**, soffrito, thyme, pecorino romano 19
 - Crispy Lemongrass Chicken**, jalapeno emulsion, jasmine rice, peanuts, cabbage slaw 19
 - Spiced Lamb Burger**, garlic labne, za'taar-lemon fries, harissa aioli 22
 - Lemongrass Hanger Minute Steak**, egg noodles, shiitakes, garlic, chilies, Thai basil 24

- ◆
- Grilled House Bread** 5
 - Warm Scallion Biscuit** 4
 - Side of French Fries** 9

*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**, Brocard Margote
Burgundy, France 2022 16 / 64
- Dry Rose**, Gueissard
Provence, France 2022 13 / 52
- Chenin Blanc**, Secateurs
Swartland, South Africa 2023 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
- Reverie Sour** 18
gin, rose & spice liqueur, lemon, egg white
- House Bloody Mary**
vodka, mezcal, fresno peppers 15
- An Apertivo Daisy**
apertivo, Dry Curacao, citrus 16
- Concord Bliss Mocktail**
concord grape shrub, freixenet, lemon twist 10

NON-ALCOHOLIC 8

- Faux-jito**
mint, lime, soda
- St. Agretis**, "Amaro Falso"
carbonated non-alcoholic cocktail
- Freixenet**, Alcohol Removed Sparking Wine
Penedes, Spain NV
- Good Time Brewing**, Non-Alcoholic IPA
Elmsford, NY

BUBBLES BY THE BOTTLE

- Casa Santos Lima**, Bruto
Lisboa, Portugal 2021 65
- Laurent-Perrier, La Cuvee Brut**
Champagne, France NV 375ml 50, 750ml 100
- Charles, Orban, Carte Noir**
Champagne, France NV 115
- Besserat De Bellefon, Bleu Brut**
Champagne, France NV 130

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 2022 17 / 68
- Syrah Blend**, Chateau Fontareche
Corbieres, France 2020 13 / 52
- Sangiovese**, Fattoria Le Pupille
Tuscany, Italy 2022 15 / 60
- Cabernet Sauvignon**, Metier, Delille Cellars
Columbia Valley, Washington 16 / 64

DRAFT

- Crooked Crab Brewing**, "Pils Boh" Pilsner
4.7% Odenton, MD 11
- Atomic Dog Hard Cider**, Dry Hopped Cider
5.5% Gettysburg, PA 11
- Liquidity**, "Foreign InFESTment" Marzen
5.3% Mt. Airy, 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
- Weyerbacher**, "Last Chance IPA" American IPA
6.5% Easton, PA 10
- Soul Mega**, "Worldwide" Pale Ale
5.5% Washington, DC 10

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