



- ◆
- Wild Flower Honey Butter Toast**, maldon sea salt 8
  - Warm Banana Bread**, caramel sauce, chantilly cream 9
  - Warm Pumpkin Muffin**, pepitas, dried currants 9
  - Fingerling Potatoes**, boardwalk malt mayo, old bay, sea salt 14
  - Caramelized Cauliflower**, tahini, lemon, garlic, mint, toasted pine nuts 14
  - 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 15
  - Crispy Churros**, cinnamon sugar, bittersweet chocolate ganache 14
  - Coconut Chia Pudding**, strawberry, banana, mango, honeyed oat & pumpkin seed crumble 11
  - Sunnyside Eggs with Chorizo & Potato Hash**, smokey romesco sauce 15
  - Soft Scrambled Eggs with Wild Mushrooms**, goat cheese, fine herbs 15
  - Poached Egg with Warm Scallion Biscuit**, shiitake mushroom mornay 15
  - Pan Roasted Norwegian Salmon**, creminis, sweet potato, fingerlings, fennel cream 23
  - San Francisco Garlic Noodles**, shiitake, cremini, parmesan, lemon, scallions 16
  - Falafel Stuffed Pita**, chickpea hummus, whipped labne, pickled turninps, baby greens 12
  - Slow Roasted Pork Barbecue Sandwich**, classic coleslaw, creole french fries 18
  - Penne Pasta with Pork Bolognese**, soffrito, thyme, pecorino romano 21
  - Crispy Lemongrass Chicken**, jalapeno emulsion, jasmine rice, peanuts, cabbage slaw 21
  - Spiced Lamb Burger**, garlic labne, za'taar-lemon fries, harissa aioli 23
  - Lemongrass Hanger Minute Steak**, egg noodles, shiitakes, garlic, chilies, Thai basil 26

- ◆
- Grilled House Bread** 6
  - Warm Scallion Biscuit** 5
  - Side of French Fries** 10

\*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
- Cremant D'Alsace**, Cattin Sauvage, Brut Cattin  
"Method Traditionelle" Alsace, France NV 15 / 60
- Alvarinho**, Anselmo Mendes "Contacto"  
Vinho Verde, Portugal 2021 14 / 56
- Sauvignon Blanc**, Chateau De Ricaud, Bordeaux Blanc  
Bordeaux, France 2021 13 / 52
- Chardonnay**, Thierry Drouin  
Burgundy, France 2022 16 / 64
- Dry Rose**, Gueissard  
Provence, France 2022 13 / 52
- Chenin Blanc**, Secateurs  
Swartland, South Africa 2023 14 / 56

## BUBBLES

- Fresh Squeezed Valencia OJ Mimosa**  
glass 11 / carafe 38
- Fresh Squeezed Grapefruit Mimosa**  
glass 11 / carafe 38
- White Peach Bellini**  
glass 12 / carafe 40
- Pineapple Puree Bellini**  
glass 12 / carafe 40

## 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
- Run This Town**  
vodka, cold brew coffee, coffee liqueur, cacao 18
- Reverie Sour**  
gin, rose & spice liqueur, lemon, egg white 18
- House Bloody Mary**  
vodka, mezcal, fresno peppers 15
- An Apertivo Daisy**  
apertivo, Dry Curacao, citrus 16
- Province**  
tequila, blackberry shrub, blood orange liqueur 16

## BUBBLES BY THE BOTTLE

- 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
- Piper-Heidseck, Cuvee Brut**  
Champagne, France NV 151
- Champagne Jacquesson, Brut Cuvee #746**  
Champagne, France NV 225
- Billecart-Salmon, Rose Brut**  
Champagne, France NV 240

## 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 Cider  
5.5% Gettysburg, PA 11
- Brewer's Art**, "Resurrection" Abbey Brown Ale  
7.0% Baltimore, 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

## NON-ALCOHOLIC 8

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

## 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