



- ◆
- Wild Flower Honey Butter Toast**, maldon sea salt 8
 - Warm Banana Bread**, caramel sauce, chantilly cream 9
 - Mixed Greens, Green Apple & Fennel Salad**, pita crisp, za'atar labne, sumac vinaigrette 15
 - Warm Pumpkin Muffin**, toasted pumpkin seeds, dried currants 9
 - Fingerling Potatoes**, boardwalk malt mayo, old bay, sea salt 14
 - Caramelized Cauliflower**, tahini, lemon, garlic, mint, toasted pine nuts 14
 - 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
 - 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 Flat Iron Steak**, egg noodles, shiitakes, garlic, chilies, Thai basil 28

- ◆
- 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.

BRUNCH

BUBBLY & WHITE & PINK

- Sparkling Rose**, Francois Montand, Brut Rose
Jura, France NV 15 / 60
- Cremant D'Alsace**, Cattin Sauvage, Brut Cattin
"Method Traditionelle" Alsace, France NV 15 / 60
- Dry Riesling**, Forge Cellars
Finger Lakes, New York 2020 14 / 56
- Sauvignon Blanc**, Rimu River Estate
Marlborough, New Zealand 2023 13 / 52
- Chardonnay**, Thierry Drouin
Burgundy, France 2022 16 / 64
- Dry Rose**, Gueissard
Provence, France 2022 13 / 52
- Arneis**, Cordero di Montezemolo
Langhe, Italy 2023 14 / 56

BUBBLES

- Fresh Squeezed Valencia OJ Mimosa**
glass 11 / carafe 38
- Fresh Squeezed Grapefruit Mimosa**
glass 11 / carafe 38
- Peach 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
- House Bloody Mary**
vodka, mezcal, fresno peppers 15
- An Apertivo Daisy**
apertivo, Dry Curacao, citrus 16
- Province**
tequila, blackberry shrub, blood orange liqueur 16
- Daylight**
gin, dry curacao, lillet blanc, lemon 16
- Run This Town**
vodka, cold brew coffee, coffee liqueur, cacao 18
- Reverie Sour**
gin, rose & spice liqueur, lemon, egg white 18

BUBBLES BY THE BOTTLE

- Beau Joie, Brut**
Champagne, France NV 85
- Laurent-Perrier, La Cuvee Brut**
Champagne, France NV 100
- Piper-Heidseck, Cuvee Brut**
Champagne, France NV 151
- Billecart-Salmon, Rose Brut**
Champagne, France NV 240

RED

- Red Wine with a Chill**, Frappato
Sicily, Italy 2023 13 / 52
- Barbera d'Alba**, Borgogno
Piedmont, Italy 2022 15 / 60
- Pinot Noir**, Equoia
Monterey, California 2023 15 / 60
- Syrah Blend**, Chateau Fontareche
Corbieres, France 2020 13 / 52
- Sangiovese**, Fattoria Le Pupille
Tuscany, Italy 2022 15 / 60
- Cabernet Sauvignon**, 3 Pillars
Alexander Valley, California 2021 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