



**Our menu changes daily.
Please contact us if you have questions about today's menu!**

brunch

cinnamon roll 6

manchego biscuit 5

with butter and jam 6

columbia city baguette 6

with butter and jam 7

churros 11

*chili chocolate ganache, caramel,
whipped cream*

almond granola [G.F.] 13

honey, yogurt, seasonal fruit

seasonal fruit plate [G.F.] 14

sweet crepes 12

strawberry rhubarb syrup, crème fraiche

butter roasted potatoes 7

rosemary, garlic, sea salt

hand cut frites 9

smoked paprika salt, garlic aioli

blistered shishito peppers 13

lemon, sea salt, aioli

roasted beets [G.F.] 13

*orange ginger vinaigrette, chèvre, watercress,
candied walnuts*

semolina gnocchi 16

tomato ragu, spinach, poached eggs, pecorino

three egg scramble [G.F.] 15

*house smoked salmon, shallot, crème fraiche,
rooftop herbs*

house cured keta salmon 20

house made bagel, cucumber, mint, red onion, fried shallots

grits & chorizo gravy 17

manchego biscuit, chicharron

with poached egg 19

steak & eggs [G.F.] 22

two sunny fried eggs, chimichurri

green chili pork [G.F.] 18

hominy, arepas, cotija, cilantro

with poached egg 20

full plata 20

*chimichurri, beans, morcilla sausage, fried egg,
roasted potatoes*

lettuces 13

*bleu cheese, serrano ham crumbles,
grapefruit, champagne vinaigrette*

penn cove mussels [G.F.] 17

tomato, fennel, saffron, herbs

buttermilk fried chicken sandwich 17

butter lettuce, aioli, cabbage slaw, gaufrettes

chimichurri steak salad [G.F.] 20

grapefruit, feta, avocado, pickled jalapeño, tomatillo,

rain shadow burger 20

*freshly ground: brisket, sirloin & water buffalo,
taleggio, half dried tomato, lettuce, aioli, potato roll,
house gaufrettes*