



THE RESTAURANT | BRUNCH

APPETIZERS

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| SOUP OF THE SEASON chef's selection of summer flavors | 12 |
| TUNISIAN LAMB MEATBALLS saffron sauce, garlic croutons, cilantro, parsley, scallions | 18 |
| FATTOUSH SALAD (V) house spiced lebnah, cucumber, radish, sumac vinaigrette, grilled flatbread | 16 |
| BALSAMIC INFUSED MELON burrata, crispy prosciutto, mint pesto, aged balsamic | 15 |
| CHARCUTERIE AND CHEESE teahive cheddar with bergamot, rogue creamery caveman blue laura chenel goat milk brie, olympia provisions salame etna angels berkshire lonzino, house chicken liver pate, local honeycomb crostini, farmers market jam, pickled vegetable relish | 30 |

ENTRÉES

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| COBB SALAD romaine lettuce, radicchio, free-range chicken, pecans, bleu cheese cranberries, apple cider dressing, apples, bacon | 20 |
| FLATBREAD (V) house dough, harissa sauce, goat cheese, wild mushrooms, arugula | 28 |
| WILD SALMON red quinoa, avocado, harry's berries, radish, cucumber, za'atar | 30 |
| SUMMER FRITATTA (V) summer squash, heirloom tomato, local greens, red onion avocado buttermilk dressing | 25 |
| BENEDICT slow cooked eggs, prosciutto, grilled focaccia, smoked tomato hollandaise | 26 |
| FRENCH TOAST (V) summer fruit, chantilly cream, almonds, maple syrup | 27 |

Our menu features local produce and sustainable seafood. Consuming raw or undercooked food may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please notify your server regarding any allergies.

(v) vegetarian