

snacks & bites

toast with butter and seasonal
fruit compote - 5

beignets, Belgian golden ale
anglaise - 10

thick cut kennebeck fries, hop
salt, dark malt aioli - 8

small plates

jalapeno sausage, tomato relish,
cilantro crema, pickled red onions
- 12

avocado toast, pickled red onion,
panela cheese, cilantro - 9

smoked salmon salad toast, cured
cucumber, trout roe - 14

organic baby greens, radish, orange
coriander vinaigrette, brewer's
grains, ricotta salata - 11

chopped salad, roasted chicken,
pickled beets, avocado, candied
pecans, green goddess - 17

salad add-ons:

chicken - 6
avocado - 3



charcuterie

meat & cheese platter:

- prosciutto
- coppa
- soppressata
- pt. reyes toma cheese
- sourdough

small - 18 / large - 31

farmstead cheese plate &
accompaniments:

- bay blue (cow)
- bijou (goat)
- ossau iraty (sheep)
- sourdough

one - 8 / two - 14 / three - 19

oysters

served with gueueze mignonette

daily selection - 3/each

eggs

eggs in purgatory, two eggs baked
in spicy tomato sauce, Calabrian
chili, niçoise olives, basil,
ricotta salata - 16

grilled polenta cakes, hen of the
woods, tomato, salsa verde, kale,
two poached eggs - 16

large plates

pannenkoek, thin Belgian pancakes
with applestroop - 13
bacon - 16
chocolate hazelnut sauce - 16

“beyond meat” vegan burger,
lettuce, tomato, b&b pickles,
dijon aioli, fries - 19

sessions burger, brioche sesame
bun, lettuce, tomato, b&b
pickles, aioli, fries - 17

burger add-ons:

holey cow cheese - 1
red onion marmalade - 3
bacon - 3
avocado - 3

