

## small plates

assorted pickles | 7

candied wild pecans pickle spice,  
dill pollen | 6

warm marinated olives | 7

chilled melon lime, mint, pepitas | 6

warm beignets belgian golden ale  
anglaise | 10

## starters

thick cut kennebec fries hop salt,  
dark malt aioli | 9

sour cherry pork sausage blistered  
padrons, little herb salad,  
summer fruit preserve | 12

baby greens arugula, cucumber,  
flambeau radish, chervil, lemon  
vinaigrette | 12

grain salad emmer wheat, farro verde,  
summer vegetables, arugula, farmhouse  
dressing | 13

### brunch - august 2019

consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk  
of foodborne illness



### house milk bread toasts

smashed avocado macerated  
shallot, lambrusco vinegar,  
crunchy seeds | 12

beet cured salmon meyer lemon,  
cucumber, crème fraiche | 14

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### cured meats

prosciutto san daniele, sweet  
pepper country terrine,  
finocchiona, pt. reyes toma  
cheese

small 18 | large 31

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### cheese service

cow's milk | bay blue

sheep | pecorino stagionato

goat | bijou

one 8 | two 14 | three 19

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## oysters

lemon, gueuze mignonette

rotating daily selection | 3 ea

## large plates

chopped salad green goddess, roast  
chicken, avocado, sieved egg | 17

eggs in purgatory spicy tomato sauce,  
calabrian chili, olives, ricotta  
salata | 16

crispy polenta cakes charred eggplant,  
cherry tomato escabeche, hen of the  
woods mushrooms, poached eggs | 16

eggs en cocotte sweet corn, fortified  
cream, holey cow cheese, grilled  
bread, fines herbes | 16  
add bacon | 4

pannenkoek thin belgian pancakes  
with applestroop | 13  
applestroop and bacon | 16  
chocolate hazelnut sauce | 16

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

vegan "beyond meat" burger | 19

add to your burger | avocado 4,  
holey cow cheese 1, bacon 3, deluxe 7

## cocktails

### caster troy

vodka, lemon, peach liquor, white bitter | 13  
*rocks*

### luchador

blanco tequila, alchermes & etrog liquor, aromatic tonic | 13  
*Large cube*

### squared up

rye, fino sherry, margerum amaro, amaro ciaociaro,  
aromatic bitters | 13  
*served up*

### bespoken for

barr hill tom cat gin, fernet branca, Benedictine, orange | 14  
*Large cube*

### asthenia

old tom gin, earl grey, gentian quina, lemon, cider | 13  
*rocks*

### balboa host

three roll spiced rum, lemon, orgeat, soursop liqueur,  
crème de cacao, aromatic bitters | 13  
*rocks*

### juneau 1903

cognac, sauternes, lemon, orange bitters,  
champagne of beers | 13  
*flute*

### mos eisley mule

mezcal, blanco tequila, pomegranate, lime,  
grapefruit bitters, ginger beer | 13  
*highball*

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## bottomless mimosas

time limit 90 minutes  
19 per person

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## desserts

- 5 -

a scoop of ice cream shortbread cookie  
vanilla, lemon sorbet, brown butter brickle, or stone  
fruit fior di latte

- 10 -

custard bar fresh summer berries, bay glaze, burnt  
meringue

chocolate torte whipped crème fraiche, salted  
hazelnuts, fruit compote

warm beignets belgian golden ale anglaise

- 12 -

peach cobbler biscuit topping,  
brown butter streusel, vanilla ice cream

*please note this dish is baked to order, requiring a few extra  
minutes to prepare*