

- Frittata** fingerling potatoes, asparagus, roasted peppers, fromage blanc 5.50
- Steak and Eggs Benedict** prime sirloin, poached egg, red wine hollandaise 5.50
- Shrimp Omelet** roasted tomato and fennel, fromage blanc cheese, roasted tomato sauce 5.75
- Heritage Omelet** prosciutto, goat cheese, oven roasted tomatoes 5.25
- Pasta Scramble** cultivated mushrooms, house made pasta, pico de gallo 5.25
- Grille Chilaquiles** crispy tortillas, scrambled egg, oaxaca cheese 4.75
- Silver Dollar Pancakes** buttermilk batter, meiwa kumquat marmalade 5.25
- Lemon Curd Griddle Toast** blood orange syrup, lemon curd, strawberries 5.50

- Classic Benedict** english muffin, smoked pork loin, poached egg, hollandaise 4.50
- Steak and Eggs Benedict** prime sirloin, poached egg, red wine hollandaise 5.50
- Smoked Salmon Benedict** griddled bagel, poached egg, herb goat cheese, hollandaise 5.50
- Crab Cake Benedict** lump blue crab, poached egg, roasted tomato hollandaise 5.75
- Corned Beef Hash Benedict** roasted potatoes, peppers and onions, poached egg, hollandaise 5.25
- Veggie Egg Benedict** portobello mushroom, sautéed spinach, poached egg, roasted tomato hollandaise 4.75
- Griddle Cake Benedict** buttermilk silver dollar pancakes, maple sausage, poached egg, hollandaise 4.25

SIDES

- Toasted Bagel, Sourdough or Multi-Grain Bread 2.50 | Napa Potato Hash 3.75
- Chicken Apple Sausage Links 4.75 | Pork Link Sausage 4.75 | Apple Smoked Bacon 4.75
- Market Fruit, Organic Yogurt, Granola 4.25 | Steel Cut Oatmeal Brulee 4.50 | Sautéed Spinach 5.00
- Garlic Herb or Sweet Potato Fries 5.00 | Sprouting Broccoli 5.00

- Classic Caesar Salad** shaved parmesan 10.75 with grilled chicken, shrimp, or salmon 15.75
- Grilled Chicken Chopped Salad** blue cheese, harvest nuts, roasted beets, honey-sherry vinaigrette 9.00 | 16.00
- Ahi Tuna Chopped Salad** seared rare ahi tuna, wasabi tobiko caviar, ginger-soy vinaigrette, crispy ginger 9.50 | 17.00
- Grilled Prime Sirloin Steak Salad** romaine, crispy parmesan cheese, grain mustard vinaigrette 15.50
- Grilled Chicken Cobb** blue cheese, avocado, egg, apple smoked bacon, red wine vinaigrette 14.75
- Harvest Platter** american prosciutto, salami, house pickles, marinated tomatoes, mozzarella, hearth nuts 13.75
- Fava Bean Agnolotti** house made pasta, mushroom broth, petit peas and tendrils 10.00 | 19.00
- Turkey Bolognese** house made pappardelle pasta, shelton farms turkey, grana parmesan 10.50 | 20.00
- Classic Roast Beef Sandwich** prime sirloin, tomato aioli, spicy mustard, cheddar cheese, all the fixin's 14.50
- Pan Seared Salmon Club** grilled sourdough bread, shaved fennel, wild arugula, tomato aioli, smoked salmon 15.50
- Harris Ranch Cheeseburger** maple glazed bacon, smoked mozzarella, roasted tomato, herb fries 14.75

ARTISAN CHEESES

- Jasper Hill Farm "Bayley Hazen Blue" raw cow
- Cowgirl Creamery "Devil's Gulch" organic cow | Achadinha Cheese Co. "Capricious" raw goat
- Wisconsin Dairy Co-op "Dante" sheep
- three 15.00

