

HERB & WOOD

FTT {For the Table}

Escarole Salad, Shaved Sunchoke, Crispy Parmesan, Smoked Almond, Lemon, Honey Vinaigrette.....	\$12.17
Avocado & Burrata, Little Gem, Hemp Seed, Lime Vinaigrette.....	\$14.49
Salmon Pastrami, Shaved Rye, Smoked French Dressing, Pickled Cucumber.....	\$16.22
Scallop Ceviche, Carrot, Habanero, Avocado, Cilantro.....	\$18.76
Avocado Toast, Crushed Tomato, Red Onion, Candied Jalapeno, Cilantro.....	\$9.92

Entrées

2 Eggs Over Easy, Choice of Hot Link, Maple Sausage, or Bacon, Flat Top Potatoes, Country Toast.....	\$13.33
French Onion Omelet, Caramelized Onions, Gruyere Cheese, Fine Herbs.....	\$15.19
Smoked Salmon Scramble, Crème Fraiche, Chives, Tarragon, Country Wheat.....	\$16.23
Local Polenta, Wild Mushrooms, Poached Eggs, Harissa.....	\$14.71
Jamon Iberico Benedict, English Muffin, Poached Eggs, Braised Kale, Smoked Tomato Hollandaise.....	\$21.33
Filet & Eggs, Seared Filet Mignon, Over Easy Eggs, Flat Top Potatoes, Arugula.....	\$19.97
Crab Quiche, Roasted Red Onion, Herbs, Caviar, Everything Crust.....	\$20.14
Lobster Thermidor, Sofrito, Herbs, Béarnaise, Bread Crumbs.....	\$42.88

Morning Crust

Breakfast Pizza, Mornay, Mozzarella, Pancetta, Red Onion, Three Eggs.....	\$17.99
Brunch Pizza, Sopressata, Caramelized Onion, Ham, Three Eggs.....	\$19.39

Unbrunch

Pozole Rojo, Oxtail, Cabbage, Lime, Jalapeno, Queso Fresco.....	\$15.34
B.L.T, Thick Cut Brown Sugar Bacon, Tomato, Lettuce, Pullman.....	\$13.89
Pork Secreto, Cannellini Beans, Apple Mostarda, Arugula.....	\$32.44

Sweets

Pastry Basket, Chef's Whim, with Seasonal Jam, Salted Butter, Cream Cheese.....	\$12.12
Monkey Bread, Caramel, Sesame, Tahini Gelato.....	\$10.89
Dutch Baby Soufflé Pancake, Huckleberry, Lemon Curd, Vanilla Chantilly.....	\$11.11
Chocolate Custard, Caramel, Candied Walnut, Sea Salt Short Bread.....	\$9.49
Funnel Cake, Lavender Sugar, Strawberry Sauce, Vanilla Gelato.....	\$11.13
The Sundae, Vanilla & Chocolate Ice Creams, Brownie, Caramel Chocolate Sauce.....	\$14.01