

## FARM FRESH CLASSICS

*Our twice fried potatoes are cooked in natural duck fat or choose tender salad greens, or gluten-free potatoes.*

- CLASSIC BREAKFAST\*** 13  
Two pasture raised eggs any style, duck fat fried herb potatoes, choice of double smoked bacon, rosemary ham, blueberry chicken bangers, or maple pork bangers, and choice of toast
- THREESOME!\*** 15  
Two pasture raised eggs any style, choice of double smoked bacon, rosemary ham, chicken blueberry bangers, or maple pork bangers, and choice of waffle, pancake, or brioche French toast

## LIGHTEN UP

- ARTISAN BREAKFAST SAMMY\*** 13  
Two pasture raised eggs over hard, white truffle mayo, Hass avocado, micro watercress, semi-dried cherry tomatoes, ciabatta, market fresh fruit
- CHIA SEED PUDDING** 13  
Banana, coconut, coconut milk, chia, berries, maple syrup, toasted gluten free oats, shaved almonds & pistachios

## BENNY SENDS ME....

*All of our Egg Benny's have poached eggs served on a butter croissant, with brown butter hollandaise, and duck fat fried herb potatoes. Sub potatoes for tender salad greens or gluten-free potatoes.*

- TRADITIONAL\*** 14  
Artisan style old fashioned rosemary ham
- HoLY CRaB!!\*** 16  
Wild blue crab, fresh dill, dijon mustard
- FLORENTINE\*** 15.5  
Wilted spinach, Hass avocado, house made tomato jam

## My Blue Plate Specials

- SCRAMBLED CRÊPE** 14  
Pasture raised eggs, mushrooms, tomatoes, peppers, spinach, sundried tomatoes, American Asiago cheese, brown butter hollandaise
- MUSHROOM & HAM CRÊPE** 15  
Pasture raised eggs, seasonal mushrooms, rosemary ham, aged cheddar, porcini & white truffle ragû, brown butter hollandaise
- HUEVOS IN'NA BURRITO** 14  
Tortillas, scrambled eggs, charred tomato salsa, fried pinto beans, blistered shishito peppers, cotija cheese, sour cream, chunky guacamole
- PIEROGIES & DUCK \*** 18  
Hand pinched pierogies, hardwood smoked bacon, pulled duck confit, green onions, raspberry vinaigrette, two pasture raised eggs, micro greens
- FANCY AVOCADO TOAST\*** 17  
Rye, garbanzo bean hummus, avocado, semi-dried tomatoes, pasture raised sous vide eggs, 600 day aged imported San Nicola prosciutto, tender salad greens, EVOO

## THREE EGG SCRAM-BLETTES

*All of our Scram-blettes are served with duck fat fried herb potatoes, fresh fruit & artisan toast. Sub potatoes for tender salad greens or gluten-free potatoes.*

- FARMER JOHN'S DELIGHT** 15  
Hardwood smoked bacon, rosemary ham, green onions & field mushrooms
- VEGETABLE PRIMAVERA** 14  
Mushrooms, tomatoes, green onions, bell peppers, field spinach & cojita cheese (cow)
- GOTTA CHICK THIS OUT!** 15  
Hand-pulled smoked chicken, field spinach, semi-dried tomatoes & fresh fior di latte mozzarella

*\*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

## SIDES...

- EGGSTRA EGG** 2  
Toasted Wheat Or Gluten Free Bread & Jam 3  
Bowl of Duck Fat Fried Herb Potatoes 5  
Whole Hass Avocado 3  
Blistered Shishito Peppers 3  
Heirloom Tomatoes (Fried OR At Room temp) 4  
Hand-Pinched Pierogies - Sour Cream 10

## OUR SIGNATURE BREAKFAST POUTINES

- THE SOUL IN A BOWL\*™®** 15  
Poached eggs, duck fat fried herb potatoes, fresh local cheese curds, slow cooked bacon lardons, brown butter hollandaise
- GOLD DIGGA\*** 18  
Poached eggs, duck fat fried herb potatoes, fresh local cheese curds, Berkshire roast pork, black truffles, brown butter hollandaise
- CHASING CHICKENS\*** 15  
Poached eggs, duck fat fried herb potatoes, fresh local cheese curds, smoked pulled chicken, brown butter hollandaise
- MEAT-LESS TO SAY\*** 14  
Poached eggs, duck fat fried herb potatoes, fresh local cheese curds, Hass avocado, ripe tomatoes, brown butter hollandaise
- GET SHORTY RIB\*** 17  
Poached eggs, duck fat herb potatoes, fresh local cheese curds, Philly-style beef short-rib, bell peppers, red onions, mushrooms, brown butter hollandaise
- CONFIT DE CANARD\*** 17  
Poached eggs, duck fat fried herb potatoes, asiago, sous-vide duck confit, cranberry jam, brown butter hollandaise
- CHUNKY LOBSTER SCRAMBLE** 20  
Lobster & shrimp scramble, duck fat fried herb potatoes, green onions, American Asiago cheese, brown butter hollandaise
- HOG & SCALLOPS\*** 20  
Poached eggs, duck fat fried herb potatoes, fresh local cheese curds, seared scallops, slow cooked bacon lardons, brown butter hollandaise
- \*Substitute fresh organic spinach or arugula for potatoes in any of our Signature Breakfast Poutines or \*\*Sub ½ potatoes for spinach or arugula (no charge)*

## GROWN UP SANDWICHES

*All sandwiches are served with duck fat fried pommes gaufrettes. Sub gaufrettes for tender salad greens.*

- HEIRLOOM . AVOCADO . FIOR DI LATTE** 16  
Artisan ciabatta, heirloom tomatoes, Hass avocado, fior di latte mozzarella, truffles, micro watercress, EVOO
- THE CLUCK NORRIS** 15  
Hand pulled smoked chicken, pesto mayo, heirloom tomato, cranberry jam, micro watercress, artisan ciabatta
- GRILLED CHEESE** 13  
Rye bread, salted butter, aged cheddar, grainy mustard, marinated red onions, cranberry jam

## FULLY WORTH THE CALORIES....

- BUTTERMILK GRIDDLE CAKES** 12  
Buttermilk, flour, cane sugar, whole eggs, butter
- BELGIAN WAFFLE** 12  
Vermont maple syrup, salted butter, powdered sugar  
Add berries (Market Price)
- NOT SO BORING BRIOCHE FRENCH TOAST** 13  
Sri Lankan cinnamon and orange blossom spiced French toast, Vermont maple syrup
- DO NOT EVEN GO THERE** 15  
French style crêpe, vanilla custard, berries, banana, fresh whipped cream, pistachios & almonds, Vermont maple syrup
- FRENCH TOAST TRIFLE** 15  
Brioche, Meyer lemon curd, market berries, pistachios, torched pavlovas

- Hardwood Smoked Bacon 4  
Old Fashioned Shaved Rosemary Ham 4  
Maple Pork Bangers 4  
Chicken Blueberry Bangers 4  
1/4 oz Organic Sturgeon Caviar 26  
**Fresh Pasture Raised Eggs (30)** 18