

THE HART AND THE HUNTER

BRUNCH / JANUARY 2018

| SALADS |

Market Lettuce Salad with radish, fennel, ricotta salata, sunflower seeds, herbed buttermilk dressing	12
Arugula Salad with persimmon, speck, hazelnuts, goat cheese, aged balsamic, olive oil	13
Grains Salad with farro, crisp wild rice, honey quinoa, cucumber, mint, grapes, almonds, ricotta salata (add egg +2)	14
Kale Salad with spiced pecans, sheep's cheese, apples, dates, walnut vinaigrette	13

| PLATES |

Avocado Toast with smoked olive, red onion, seeded bread (add egg +2)	11
Oatmeal Ricotta Pancake with maple, butter, jam	13
Coconut-Almond French Toast with blueberries, marscapone	14
Smoked Trout with scrambled eggs, capers, red onion, dill cream cheese, seeded bread	15
Eggs Benedict with city ham, poached eggs, sourdough griddle cake, hollandaise	17
Crab Benedict with blue crab, avocado, fried green tomato, hollandaise	20
Shrimp Po' Boy with remoulade, lettuce, soft bun	17
OG Breakfast Sandwich with ham, eggs over easy, raclette cheese, onion jam	16
Bacon & Eggs with two eggs, bacon, seeded bread, butter, jam	13
Johnny Cake with fried chicken, poached egg, bacon, maple, butter	14
Mushroom Toast with soft scrambled eggs, crème fraîche, herbs, seeded bread	17
Shrimp & Grits with rice grits, bacon, mushroom, scallion	18

| SNACKS |

Butter Biscuits & Condiments	10
Seeded Bread with butter & jam	4
Prosciutto Toast with seeded bread, smoked olive butter, arugula, olive oil	11
Seeded Granola with yogurt, blueberries, apple, honey	8
Toad in a Hole with frisée, bacon vinaigrette	11
Chicken Cracklins	7
House Pickles	6

| SIDES |

Two eggs 5 / slab bacon 6 / fried potatoes 6 / avocado 3
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BEVERAGES / JANUARY 2018

| CLOVER JUICES |

The Clover with kale, cucumber, celery, spinach, pear, cilantro, mint, lime

Gingersnap with fuji apple, green apple, lemon, ginger

Sunrise with orange, carrot, coconut water, turmeric, lemon, ginger

Gold & Greens with pineapple, cucumber, kale, pear, parsley, turmeric

| DRINKS |

Espresso 3 / Americano 3 / Cappuccino 4 / Latte 4 / Cold Brew Coffee 4 / Iced Tea 4 /

Flat Water 3.50 / Sparkling Water 3.50 / Blood Orange Soda 4 / Lemon Lime Soda 4 / Ginger Beer 4 /

Glass of Orange Juice 4 / Bottomless Mimosas 15

| SPARKLING |

Gerard Bertrand Cremant de Limoux Brut NV, Languedoc-Rousillon, France 12/58

Jaffelin Brut Rosé NV, Burgundy, France 12/48

| WHITES & ROSES |

Vincent Grall Sancerre 2015, Loire, France 17/68

Geyerhof 'Rosensteig' Gruner Veltliner 2015, Niederosterreich, Austria 13/52

Lo Fi Chardonnay 2016, Central Coast, California 16/64

Gaspard Sauvignon Blanc 2016, Loire, France 11/44

Oeno Rose Pinot Noir 2016, Russian River Valley, California 12/48

Swick Rose Pinot Noir 2016, Willamette Valley, Oregon 13/52

| REDS |

Lo Fi Cabernet Franc 2016, Central Coast, California 14/56

Brea Pinot Noir 2016, Central Coast, California 14/56

Domaine Les Genestas Cotes du Rhone 2016, Avignon, France 11/44

Domaine Les Fines Graves Gamay 2015, Beaujolais-Villages, France 11/44

| BEERS |

Embark Hopped Cider, Williamson, New York 9

Saint Archer White Ale, San Diego, California 6

Fort Point Red Ale, San Francisco, California 7

Ballast Point Manta Ray Double IPA, San Diego, California 8

Modern Times Blazing World, San Diego, California 8

| COCKTAILS |

Garibaldi with cappelletti aperitivo, orange juice 10

A Bow & Arrow with clover sunrise juice, peychaud's bitters, sparkling wine 10

Bloody Mary with seedlip garden, fino sherry, cardamaro, tomato, horseradish, miso, worcestershire, black pepper, hot sauce 10

Ice Cold Buck with seedlip spice, clover gingersnap juice, sparkling wine 12

Monty Colada with coconut, pineapple, lime, sherry 12