



## Starters

### **Local Burrata**

delicata squash, tuscan kale, pumpkin seeds, olive oil, balsamic reduction \$19

### **Marinated Baby Beets**

herb fromage blanc, hazelnut aillade, mint, balsamic \$17

### **Tri-Colored Cauliflower Salad**

orange pinwheel, pinenuts, pecorino pepato, arugula, citrus vinaigrette \$18

### **Black Lentil Tacos**

carrot pureé, candied jalapeños, cashews, candied watermelon, cilantro, coconut \$15

### **Castelvetrano Olives**

orange zest, citrus oil, fennel seed \$10

### **Local Bread Service**

with olea farms olive oil - balsamic \$6

### **Brande's Coffee Cake**

fig, date, bacon jam, espresso syrup, roasted hazelnuts \$12

## Brunch Mains

### **Avocado Toast**

house cured bacon, poached egg, aleppo pepper, pickled red onion \$16

### **Benedict**

english muffin, poached eggs, prosciutto, roasted zucchini, roasted eggplant, asparagus, smoked paprika hollandaise \$21

### **Poutine**

papas bravas, aged cheddar, short rib, macerated onion, gremolata \$24

### **Chicken & Waffle**

swiss chard, whipped cream, cayenne maple syrup \$23

### **Autumn Omelette**

french rolled omelette on a bed of swiss chard and hen of the woods mushrooms \$20

### **THO Burger**

romesco, cambazola, applewood smoked bacon, caramelized onion, garlic aioli, toasted brioche \$21

### **Bacon Beet Hash**

fennel, red onion, potato, fried eggs \$22

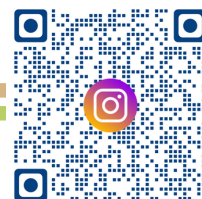
## Cheese

### **Cheese Monger's Board**

selection of three cheeses, roasted almonds, seasonal fruit compote, crostini \$24

### **Cheese and Charcuterie Board**

chef's selection of two meats and two cheeses, roasted almonds, house pickles, seasonal fruit compote, crostini \$29



we respectfully request no substitutions. please inform your server of any allergies  
20% service charge added to groups of 6+, \$5.00 service charge for plate splitting