

# BRUNCH

## GRANOLA & YOGURT

Trader's point yogurt, pioneer granola, sorghum, market fruit **9**

## CHIA SEED PUDDING

Almond milk, market fruit, honeycomb, buckwheat seeds **9**

## GRAINS & GREENS

Braised hen of the woods mushroom, farro, quinoa, radish, cucumber, 7 minute egg **11**

## FIELD GREENS SALAD

Hazelnuts, parmigiano, balsamic vinaigrette **7**

## FRENCH TOAST

Whipped fennel-butter, lemon conserva, maple syrup **12**

## SOFT SCRAMBLED EGGS

Blistered cherry tomato, creme fraiche, watercress puree, fines herbes **11**

## FRIED EGGS

Burrata, leeks, bottarga, garlic crostino **12**

## EGGS BENEDICT "VALDOSTANA"

Pork tenderloin, prosciutto cotto, fontina, sage brown butter hollandaise, treviso alla romano, parmigiano **16**

## BAKED EGGS IN "PURGATORIO"

Spicy puttanesca sauce, garlic crostino **11**

## MEATBALL SUB

Sunday supper sauce, provolone, mixed greens **11**

## DOUBLE CHEESEBURGER

1000 island, bread & butter pickles, beefsteak tomato, mixed greens **14**

# DRINKS

## REFRESHING

Turmeric ginger beer **5**

Beet sumac soda **4.5**

Grapefruit soda **4.5**

Orange juice **4**

## COFFEE

Tinker hot brew **4**

Iced tinker cold brew **4**

Iced lavender tonic **6**

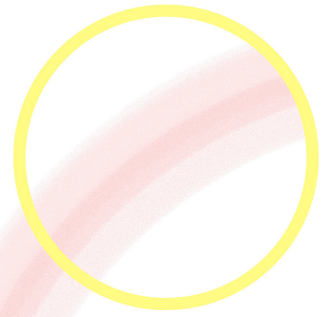
## BOOZY

Cold brew cocktail **9**

Bloody Mary **8**

House spritz **9**

Mimosa **8**



# SIDES

## CHEESY SAUSAGE LINKS

3 Year aged cheddar, pork **6**

## BACON

Thick-cut, muscatel glaze **6**

## LARDO POTATOES

House-cured lardo, herbs **5**

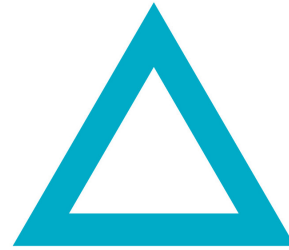
## RED FLINT POLENTA

Bruleed taleggio **6**

(add mushrooms **2** add meatball **3**)

## BOWL OF FRUIT

Ask server for seasonal selection **6**



# PASTRY

## BUTTERMILK BISCUITS

Calabrian chili butter, honeycomb **6**

## OLIVE OIL - POLENTA CAKE

Mascarpone, stewed fruit **7**

## PROFITEROLES

Pistachio pastry cream, chocolate ganache, candied pistachio **7**

## BUCKWHEAT CREPE

Nutella, banana, fernet caramel **5**