



GOOD MEASURE

BRUNCH

Food

- oysters (half dozen)** cocktail sauce, mignonette 18
- chef's selection of cheese** traditional accoutrement 18
- chef's selection of charcuterie** traditional accoutrement 20
- combination cheese & charcuterie** 32
- albacore conserva** fennel, grilled bread 11
- avocado toast** pickled chiles, hemp, sunflower seed, red onion 14
- toast** nut butter, honey, market fruit 8
- mixed greens** figs, pickled shallots, toasted walnuts, sherry vinegar 10
- wheat berries, plums, celery, fennel** sunflower seeds, frisee, sherry vinegar, walnut oil 14
- macro bowl** quinoa, sweet potatoes, carrots, spinach, radish, avocado, sesame, turmeric cashew dressing 16
- fruit & yogurt** market fruit & fresh yogurt 10
- soft polenta** roasted mushrooms, braised greens, poached egg 16
- eggs any style** potatoes, sausage, toast 14
- prosciutto baguette** burrata, arugula, peaches, aged balsamic 14
- crispy pork rilette sandwich** fried egg, rhubarb mostarda, aioli, arugula, pickled chiles 16
- brunch burger** tomato jam, cheddar, aioli, potato bun, fingerling potatoes 15
- pickle-brined fried chicken sandwich** shredded cabbage, calabrian chilis, aioli, peach mustard, potato bun 13

Add ons

- breakfast fingerling potatoes** fresh herbs 7
- side of bacon** north country smokehouse bacon 8
- add avocado to any dish 3
- add bacon to any dish 3
- add an egg to any dish 3
- add a side of two eggs to any dish 5

Drinks

- cup of coffee (includes a refill) 4
- orange juice 5
- mimosa 8
- nomadica canned rosé (Central Coast, CA) 9
- nomadica canned chenin blanc (Central Coast, CA) 9
- brunch water (10 Barrel Cucumber Sour Bend, OR) 8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server of any food allergies or dietary restrictions.