



BRUNCH MENU: 2023

DEILED EGG: 12

Bacon, trout roe, house hot sauce. 4 pieces

CRISPY SCALLION PANCAKES: 6

Crispy mushrooms, sunny eggs, hoisin, scallion aioli
+pork shoulder: 6

BUTTERMILK FRIED PICKLES: 10

House herb ranch and preserved lemon pesto

KHACHAPURI CHEESE BREAD: 12

Truffle, farmers cheese, egg, pretzel crust

SHAKSHUKA: 18

Green chile-fermented tomato sauce, boursin, two eggs, ciabatta, fried kale

FRITTATA OF THE MOMENT: 15

Pimento cheese, polish sausage, giardiniera topper, Nichol's home fries

EGGS ON EGGS: 22

Lump crab meat, kimchi, soft scrambled eggs, bone marrow, crème fraiche, trout & paddlefish roe

HOT SMOKED SALMON BENEDICT: 16

Potato latke, vegetable of the moment, preserved lemon and porcini hollandaise

DUCK CONFIT BISCUITS AND GRAVY: 20

Roasted vegetables, hearth onions, duck egg

FARM FRESH EGGS ANY STYLE: 15

Fried farm potatoes & onion jam

Choice of: house made rye or sourdough

Choice of: blackened maple bacon, roasted seasonal vegetables or kimchi smoked polish sausage

+ 30 grams of paddlefish roe: 30

+ 30 grams of Polanco grand cru: 60

DUTCH BABY PANCAKE: 14

House jam, whipped cream, and apple butter

KEBABI PLATTER: 22

Lamb kebabi, ground chicken kebabi, pickles, raita, lavash, farm greens
Muhumra, whipped eggplant, shug