



## ON GREENS

Beet & Citrus .....	9
Beets, cucumber, citrus, with mint vinaigrette (Add feta square +2)	
White Bean & Herb .....	8
White beans, radish, pickled onions, herbs, apple cider vinaigrette. (Add feta square +2)	
Salmon & Avocado .....	12
Ora King smoked salmon*, avocado, cucumber, fresh dill, lemon vinaigrette	

## ON TOAST

+Gluten free toast available upon request

Butter & Radish .....	8
Herbed butter, radish, sous vide egg, microgreens (Add smoked salmon* +4)	
Ricotta & Tomato .....	10
House-made ricotta, sautéed tomato, pancetta, honey, micro greens	
Tahini & Apple .....	9
Tahini, thin sliced apples, honey, thyme, a pinch of Maldon salt	
Berries & Ricotta .....	9
House ricotta, berries, honey, orange zest	
Avocado & Egg .....	9
Avocado, house pickled veggies, sous vide egg, dill (Add smoked salmon* +4)	

## ON POLENTA

Served over Taos Family Farms heirloom corn

Chile & Garlic .....	8
Roasted green New Mexico chiles, garlic, sous vide egg	
Pancettas & Greens .....	10
Pancetta, sautéed greens, white cheddar, sous vide egg	
Vegan Berries & Cream .....	10
Cashew crema, berries, honey, orange zest	

### SNACKS

Hummus Plate .....	10
House hummus with veggies, herbs, and toasted bread	

### À LA CARTE

Lightly Dressed Greens .....	4
Mint, lemon, or apple cider vinaigrette	
Toast & Herbed Butter .....	3
Seasonal Fruit .....	3

*We try our best to ensure that gluten free items do not come in contact with any allergens, however please keep in mind that these items are not prepared in a gluten free kitchen, therefore we cannot guarantee that cross contamination will not occur. Please alert staff of any special concerns.*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# Coffee & Drinks

Vol. One

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## COFFEE & ESPRESSO\*

Ask about our house-made milk alternates.

Drip (with refills +1) .....	(8 oz.)	3.25
Espresso .....	(2 oz.)	3.25
Americano .....	(6 oz.)	3.25
Cortado .....	(4 oz.)	4
Cappuccino .....	(6 oz.)	4.25
Latte .....	(8 oz.)	4.5

*\*Coffee & Espresso thoughtfully roasted by Brandywine Coffee Roasters*

## TEA

House Hibiscus Tea .....		2
Lightly sweetened		

## REFRESHING

Topo Chico .....		1.5
(Add bitters & a citrus twist +\$.75)		
Fentiman's Rose Lemonade .....		4
Lightly sparkling & floral		

*Need something a bit stronger? Check out our bar drink menu for seasonal cocktails and a selection of beer and wine.*

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For I have known them all already, known them all:  
Have known the evenings, mornings, afternoons,  
I have measured out my life with coffee spoons.

*The Love Song of J. Alfred Prufrock*  
— T.S. ELIOT

# Drink Menu

Vol. One

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## HOUSE COCKTAILS

Rose Gin & Tonic .....	9
House-infused rose gin, grapefruit, Jack Rudy tonic syrup, and a splash of soda	
Vermouth Cobbler .....	9
Sweet vermouth, fresh fruit, pure maple and lots of crushed ice	
Tamarind Whiskey Sour .....	9
Whiskey with house made tamarind syrup	
Mezcal Spritz .....	10
Mezcal, Aperol, lemon, soda and Dram Hair of the Dog bitters	
Vernal Negroni .....	9
Cappelletti, Cocci Rosa, Vernal Gin and Dram Black bitters	
Chamomile Old Fashioned .....	9
Chamomile-infused whiskey, pure maple, orange peel, Dram Palo Santo bitters	
Charred Grapefruit Mojito .....	9
Rum, charred grapefruit, lime, house-made grapefruit syrup, mint, soda	
Seasonal Sangria .....	7
Fruity red wine, summer fruit, lemon, orange and a touch of pure maple	

## CLASSIC COCKTAILS

Old Fashioned .....	7
Whiskey Sour .....	7
Gin & Tonic .....	7
Daiquiri .....	7
Manhattan .....	7

*Ask us about our specialty mocktail options*

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“Do you drink? Of course, I just said I was a writer.”

— STEPHEN KING

# Drink Menu

Vol. One

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## WHITE, BUBBLES, ROSÉ

Vega Barcelona, <i>Brut Cava</i> .....	Penedes, Spain	9 / 36
Roca Altxerri, <i>2016</i> .....	Getariako Txakolina, Spain	10 / 40
Rocim Mariana, <i>Rosé, 2017</i> .....	Alentejo, Portugal	9 / 38
Radley & Finch, <i>Sauvignon Blanc, 2016</i> .....	Western Cape	7 / 28
Corvidae ‘Mirth,’ <i>Chardonnay, 2016</i> .....	Oregon/Washington	7 / 29
Birochino Petulant Naturel, <i>Malvasia Bianca, 2017</i> .....	California	14 / 58

## RED

The Pinot Project, <i>Pinot Noir, 2016</i> .....	California	9 / 37
‘Altitudes,’ <i>2015</i> .....	Cotes du Roussillon Villages	7 / 26
Aia Vecchia ‘Lagone,’ <i>Super Tuscan, 2014</i> .....	Tuscany	10 / 40
Paul Jaboulet ‘Parallél 45,’ <i>Rouge, 2013</i> .....	Côtes du Rhône	9 / 38
Wines of Substance, <i>Cabernet Sauvignon, 2016</i> .....	Columbia Valley	11 / 42

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“Most of the confidence which I appear to feel, especially when influenced by noon wine, is only a pretense.”

– TENNESSEE WILLIAMS

# Brunch

Vol. One

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Brunch served Sunday from 10am to 2pm.

*Limited snack plates and drink selections are available all day until 4:00pm.*

Granola .....	4
Simple house made granola served with milk and fruit	
Sheet Pan Pancakes .....	4
Fluffy classic baked pancakes served with butter and pure maple	
Tres Leches Toast .....	6
Crunchy sugared toast served with infused tres leches	

## BREAKFAST TACOS

served on your choice of Carmelo's olive oil flour tortilla or local corn tortillas

Taco de Machaca .....	4
Brisket braised with garlic, tomatoes, rosemary with pickled onion and salsa	
Taco de Papas con Chorizo .....	4
Homemade quinoa chorizo and roasted potatoes, cashew crema and salsa	
Taco de Huevo .....	4
Fluffy soft scrambled eggs, pickled onions, cheddar, and salsa	

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### SNACKS

Sunday Hummus Plate .....	10
A seasonal flavor of our hummus served with, assorted veggies and bread	

### À LA CARTE

Lightly Dressed Greens .....	4
Mint, lemon, or apple cider vinaigrette	
Toast & Herbed Butter .....	3
Seasonal Fruit .....	3

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# Brunch Drinks

Vol. One

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## SUNDAY MIMOSA ..... 6

An ever-changing mimosa based on what we are inspired by.

## COFFEE, ESPRESSO, TEA

Ask about our house-made milk alternates.

Drip (*with refills +1*) ..... (8 oz.) 3.25

Espresso / Americano ..... (2 oz. / 6 oz.) 3.25

Cortado ..... (4 oz.) 4

Cappuccino ..... (6 oz.) 4.25

Latte ..... (8 oz.) 4.5

House Hibiscus Tea (*lightly sweetened*) ..... 2

*\*Coffee & Espresso thoughtfully roasted by Brandywine Coffee Roasters*

## REFRESHING

Topo Chico (*Add bitters & a citrus twist +\$.75*) ..... 1.5

Fentiman's Rose Lemonade ..... 4

## WHITE, BUBBLES, ROSÉ

Vega Barcelona, *Brut Cava* ..... Penedes, Spain 9 / 36

Roca Altixerri, *2016* ..... Getariako Txakolina, Spain 10 / 40

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Birochino Petulant Naturel, *Malvasia Bianca, 2017* ..... California 14 / 58

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Why, sometimes I've believed as many as six impossible things before breakfast.

— LEWIS CARROLL

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Served with carrot sticks or fruit & hibiscus tea  
*+gluten free toast available upon request*

**T & J** ..... 6

Tahini & Jam on Toast

**FRUIT TOAST** ..... 6

A light smear of ricotta, honey & fruit on toast

**PIZZA TOAST** ..... 6

Cheddar & sautéed tomato sauce on toast

*(Add pepperoni +2)*

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“There’s no use trying,” Alice said: “one can’t believe impossible things.”

“I daresay you haven’t had much practice,” said the Queen.

“When I was your age, I always did it for half-an-hour a day.

Why, sometimes I’ve believed as many as six  
impossible things before breakfast.”

*Alice in Wonderland*

— LEWIS CARROLL