



**SATURDAY/SUNDAY BRUNCH MENU :: 11AM-2PM**

**STARTERS**

Wood Grilled Carrots . . . . . 16  
*herb lemon ricotta, shaved carrots,  
peppadew peppers, pistachios, sumac vinaigrette*

Cinnamon Sugar Beignets . . . . . 13  
*chocolate-hazelnut cream cheese mousse, cocoa icing,  
toasted hazelnuts*

Pimento Cheese . . . . . 14  
*toasted ciabatta, Irish cheddar, cornichons*

Fried Green Tomatoes . . . . . 24  
*crab salad, grilled corn, cotija cheese,  
espelette aioli, micro cilantro, lemon*

Cheese Plate . . . . . 21  
*Whiskey Cheddar, Humboldt Fog, Smokey Blue,  
house sourdough, spiced pecans, house jam*

Southern Sour Cream & Onion Dip . . . . . 12  
*caramelized onions, dill, chive, house-made potato chips*

Avocado Toast . . . . . 15  
*rebel tomatoes, toasted seeds, radish, arugula,  
multigrain bread, pickled red onion (v)  
Add poached egg° . . . 3 Add smoked salmon . . . 6*

Buttermilk Biscuits . . . . . 8  
*seasonal butter, local honey*

Coconut Chia Parfait . . . . . 8  
*toasted coconut granola, raspberry compote,  
mixed berries (v)*

Smoked Salmon . . . . . 16  
*capers, red onion, cream cheese, "everything" bagel*

**SALADS**

Farmhouse Salad *local greens, sugar snap peas, shaved carrots, cherry tomatoes, red wine vinaigrette (v) . . . . . 14*

Beet and Citrus Salad *navel oranges, arugula, fennel, iced goat cheese, candied hazelnuts, preserved lemon vinaigrette . . . 16*

Little Gem Wedge *hemp seed ranch, coconut "bacon", rebel tomatoes, pickled red onions, garlic crostini (v) . . . 15*

*Add to any above salad:*

*Roasted chicken breast . . . . . 14*

*Grilled salmon . . . . . 16*

**SALAD SPECIAL**

Lobster Cobb° . . . . . 29  
*poached lobster, crispy bacon, avocado, tomatoes, chopped egg, pickled onion, grilled corn, chopped lettuce,  
thousand island dressing*

**ENTRÉES**

Biscuits + Chorizo Cream Gravy° *with scrambled eggs* . . . . . 18

Green Chile Pork Chilaquiles° *salsa verde, chunky pico de gallo, over easy eggs, cotija cheese, tortilla chips* . . . 23

Egg White and Mushroom Frittata . . . . . 22  
*local mushrooms, marble potatoes, baby kale and tomato salad, grana padano, lemon vinaigrette*

Milk Punch French Toast . . . . . 21  
*griddled bread pudding, peach berry compote, whipped mascarpone, toasted almonds*

Basmati Rice Bowl *chickpeas, coconut curry, roasted vegetables, chiles, cilantro, tomato, green onions (v)* . . . 22

Fried Chicken Eggs Benedict° *buttermilk biscuits, poached eggs, hollandaise, green salad* . . . . . 25

Breakfast Plate° *scrambled eggs, home fries, bacon or Porfi's house-made wild boar sausage* . . . . . 15

Grassfield Farm 100% Grass-Fed Beef Burger°  
*aged Tillamook cheddar, tomato-bacon jam, Duke's mayo, house frites* . . . . . 22

**SIDES**

Nueske's Applewood Smoked Bacon . . . . . 7

Porfi's Housemade Wild Boar Sausage . . . . . 8

Spicy Home Fries . . . . . 6

Fresh Fruit (v) . . . . . 6

White Cheddar-Rosemary Grits . . . . . 6

*Guests must notify your server of any food or drink allergies*

*We proudly source organic and sustainable ingredients, including hormone-free and antibiotic-free meats, from a variety of local and regional purveyors*

° CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



**ILLY COFFEES, BALINESE ICED TEA, RISHI HOT TEAS, N/As**

**HOT BEVERAGES** *Regular or Decaffeinated:*

Brewed Coffee	3
Single Espresso	.4
Double Espresso	.6
Americano 1:5 espresso and hot water	.5
Cortado 1:1 espresso and steamed milk	.4
Cappuccino 2:2 espresso and steamed milk	.5
Latte 1:3 espresso and steamed milk	.5
Chai Latte 1:1 chai and steamed milk	.5
<i>dirty chai latte - add one shot espresso +3</i>	

**FLAVORINGS:**

French Vanilla	+1
Caramel	+1
Crème de Cacao	+1
Lavender	+1
Honey	+1

**MILK SELECTIONS FOR COFFEES:**

Half & Half	- -
Whole Milk	- -
Oat Milk	+.75
Almond Milk	+.75
Soy Milk	+.75

**Rishi Hot Tea Selections** *(individual pot):* .6

- Peppermint Rooibos (caffeine-free)*  
*sweet, soothing rooibos, complemented by refreshing, aromatic peppermint*
- Chamomile Blossom (caffeine-free)*  
*golden liquoring infusion with a fragrance reminiscent of honey and fruit blossoms*
- West Cape Chai Rooibos (caffeine-free)*  
*sweet, soothing West Cape rooibos balanced by exotic masala spices*
- Earl Grey (medium-caffeine)*  
*smooth and lively with the unique citrusy, floral aroma of bergamot oranges*
- Jasmine Green (medium-caffeine)*  
*soothing green tea scented with the enchanting aroma of jasmine blossoms*
- Yerba Mate (medium-caffeine)*  
*bittersweet, toasty herby flavor with nuances of olive leaf and eucalyptus*
- China Breakfast (high-caffeine)*  
*a full-bodied and smooth breakfast blend with hints of sweet caramel and spice*

**ICED/CHILLED BEVERAGES, N/As:**

Cold Brew Coffee <i>regular only</i>	4
Iced Americano	5
Iced Latte	5
Iced Chai Tea Latte	5
Unsweetened Iced Tea	3
Richards Rain	3
Coca-Cola	3
Diet Coke	3
Ginger Beer	3
Sprite	3
Shirley Temple	4
House-made Lemonade	6
Arnold Palmer	5
Fresh-Squeezed Orange Juice	7
Fresh-Squeezed Grapefruit Juice	7
Cranberry Juice	4
Whole Milk	3