

Brunch ... Lunch

served 10am to 6pm | available for eat-in or take-out

Please place your order at the counter.

Quiche Lorraine

classic combination of caramelized onions, bacon and Swiss cheese baked in a buttery crust and velvety egg custard

\$ 7.50

with fresh fruit \$11.50

with a green salad \$11.50

Breakfast Sandwich

bacon, egg, cheese, arugula with a spicy aioli on a brioche roll

\$8

with fresh fruit \$12

Savory Galette (V)

roasted zucchini and yellow squash with pesto ricotta baked in a flaky cornmeal pastry and topped with shaved red onion

\$9.50

with egg \$11

with egg & green salad \$15

Eggs Benedict Eggbake

ham, collard greens, cheddar jack and an assortment of breads baked in a custard — savory bread pudding

with or without hollandaise \$ 7.50

with fresh fruit \$11.50

with a green salad \$11.50

Cobb Salad

mixed greens, chicken, hard-boiled egg, red onion, bacon, Bleu cheese, tomato with an avocado dressing

\$13.50

Bulgur and Tart Cherry Salad (V)

a blend of roasted walnuts, red onion, fresh herbs and feta in a lemon vinaigrette

half portion \$7.75 full portion \$9

add greens and chicken \$4

Quinoa Salad (GF/V)

an ancient grain tossed with roasted Brussel sprouts, dried cranberries, pecans and red onion in an apple cider vinaigrette

half portion \$7.75 full portion \$9

add greens and chicken \$4

made in a kitchen with milk, eggs, wheat, soy, peanuts and tree nuts
(V vegetarian, V+ vegan, GF gluten free)



Savory ... Menu

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Soup of the Day

please inquire

cup \$5.25 | bowl \$6.50

sandwich & cup of soup \$11.25 | sandwich & bowl of soup \$12.50

Chicken Piccata Sandwich

grilled chicken, caper aioli, fontina and romaine on toasted brioche served with pickles and chips

\$13

with fresh fruit \$17

Black Bean Burger (V)

lettuce, tomato, onion, pickle and cheddar on toasted brioche served with pickles and chips

\$13

with fresh fruit \$17

Steak and Potato Hotdish

ribeye braised in red wine with onions, carrots and mushrooms topped with garlic parmesan mashed potatoes

\$12

with a green salad \$16

Charcuterie Board

an assortment of cured meats, select cheeses and accoutrements serves 2-3 \$20

add cracker and breads \$3

Pizzetta

perfect for sharing

cheese \$13

pepperoni \$15

Snack Trio (GF/V)

mixed nuts, olive medley and pretzels

\$8

HAPPY HOUR 3pm – 6pm

20% off wine dispenser

Cheers!