



Brunch

Available Saturdays & Sundays at 11:00 am

Caprese – heirloom cherry tomatoes, bocconcini, pesto, balsamic (GF) 23

Arugula – pickled shallots, orange, egg botarga, citrus vinaigrette (GF) 20

Caesar, romaine, parmesan, white anchovies, croutons, grilled lemon 21

Avocado, sourdough, poached eggs, greens, grilled lemon, olive oil, sea salt 28

Crab cakes, arugula, poached eggs, hollandaise, greens, citrus vinaigrette (GF) 38

Eggs benedict, poached eggs, english muffin, canadian bacon, hollandaise, greens, citrus vinaigrette 28*

Potato waffle, nova lox, crème fraiche, red onion, capers, chives 36

Burger, brisket blend, cheddar, lettuce, tomato, red onion, RHI sauce, fries 25

Classic French omelette, chives, butter, arugula citrus salad (GF) 24

Sweet waffles, maple syrup, butter 28

Sides

Bacon 12 Sausage 13 Potatoes 10

**Gluten Free English muffins now available*

Every ingredient has a home. We source locally to support the farmers and fishermen who sustain us.

Rev. 5.22.26

* THIS MENU ITEM IS COOKED TO ORDER OR IS SERVED RAW. FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

~ PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES ~