



BRUNCH APPETIZERS

PHILLIP'S BAKERY BASKET \$12
ALMOND CROISSANTS & CRONUTS

♥ Gem Lettuce Salad \$10
Sorghum Dijon Vinaigrette, Pecorino,
Pickled Snap Peas, Fresh Herbs & Botarga

Gf Tuna Crudo \$18
Citrus Caviar, Strawberry Yuzu Kosho
Broth & Compressed Radish

Beet Cured Salmon \$18
Shaved Fennel, Squid Ink Tuille, Trout Roe
& Beet Puree
• *GF with out Tuille •

Chilled Crab Salad \$24
Heirloom Tomatoes, Balsamic Caviar &
Micro Shiso

Gf Overnight Oats \$10
Rustic Overnight Oats, Greek Yogurt,
Candied Peanuts, Strawberries & Sorghum

Vadouvan Coconut Mussels \$18
French Curry, Basil, Coconut Milk, Chicken
Apple Sausage & French Bread
• *GF with out French Bread •

MAINS

TARTINE

Rosemary Ciabatta, Brown Butter Whipped Ricotta,
Furikaka, Radish, House Cured Salmon with Sunny Eggs \$18

Coal Roasted Steak and Eggs \$38
Scrambled Eggs & NY Strip (16oz)

Short Rib French Toast \$36
Tender Braised Short Rib served with
French Toast & Salted Carmel Demi

Breakfast Bowl \$18
Scrambled Eggs, Chicken Apple Sausage,
Bacon and Toasted Sourdough

Quiche du Jour \$18
Served with Potatoes Wedges

Croque- Madam Sandwich \$16
Grilled Cheese, Ham, Mornay Sauce & a
Sunny Egg

Gf Crab Omelette \$24
Local Blue Crab, Fresh Eggs, Butter Kase
Cheese & Potato Wedges

Lamb Burger \$21
Lamb Burger, Sunny Egg, Tomato Jam,
Sun-dried Tomato Aioli, Goat Cheese
Crumbles, Bacon, Arugula, on Chef
Phillip's Brioche Bun with Potato Wedges
• Add Truffle Powder + \$2 •

POTATO WEDGES \$5