



BREAKFAST

Candied Bacon Eggs Benedict \$19

Toasted English Muffin, Maple Candied Bacon, Grated Bottarga,
Brown Butter Hollandaise, Chive Blossom

Brûléed French Toast \$18 v

Caramelized Strawberry Coulis, Lemon Ginger Crème Anglaise,
Whipped Mascarpone

Olivet Omelette \$21 GF

Whipped Gournay Cheese, Parmigiano Reggiano Crisps, Fines Herbs,
Osetra Caviar

Gravlox Tartine \$21

Sourdough Bread, Fresh Avocado, Pickled Shallot, Watermelon Radish,
Caper, Micro Arugula, Cured Egg Yolk

Shrimp and Grits \$26 GF

Sautéed Collard Greens, Pickled Pepper, Mizuna, Lemon,
Parmigiano Reggiano

New York Strip \$28 GF

Hand Cut Choice New York Strip, Potato, Fennel, Peppers,
Sunny Side Quail Eggs, Chimichurri

Vegetable Hash \$16 GF V

Yukon Gold and Sweet Potatoes, Fennel, Bell Peppers, Shallot,
Pickled Sweet Peppers, Mizuna

Seasonal Parfait \$13 GF V

Berry Medley, Local Honey, Honeycomb Candy

Classic Breakfast \$17

Two Eggs, Applewood Smoked Bacon, Pork Sausage,
Potato Hash, Toast