
FROM THE FARM

eggs benedict florentine * 15

english muffin | spinach hollandaise
– choice of smoked salmon or bacon

tortilla española 15

potatoes | onions | manchego cheese

perico (venezuelan scrambled eggs) 13

onions | bell peppers | queso fresco | tomato | arepa

l'omelette (french omelette) 14

gruyère | mushrooms | spinach | petite salad

FROM THE RANCH

blend 111 burger * 18

black angus beef | aioli | tomato | spinach | avocado | queso | brioche bun | plantain | petite salad

FROM THE GARDEN

chickpea salad 16

arugula | cilantro | mixed bell pepper | queso fresco | avocado | paprika | olive oil
– add pan-seared salmon * / flambéed shrimp +8

impossible plant-based burger 18

aioli | tomato | spinach | avocado | queso | brioche bun | plantain | petite salad

butter leaves salad 17

whole bibb lettuce | avocado | granny smith apple | manchego | cherry tomatoes | honey lemon
– add pan-seared salmon * / flambéed shrimp +8

FROM THE MILL

seasonal arepas venezolanas 14

cornmeal flatbread | queso fresco cheese | avocado guasacaca | petite salad
– add flambéed shrimp / shredded beef +8

gratin (mac & cheese) 9

pasta | creamy cheese sauce | crispy bread crumbs

oatmeal brûlé 9

cinnamon | seasonal fruit | maple syrup

pain perdu (french toast) 14

wildflower honey butter | cinnamon sugar | maple syrup | fruit

FROM THE SEA

pan-seared salmon * 29

lemon caper sauce | mushroom farro | broccoloni

bouillabaisse 32

provençal seafood stew | market fish | broth | multigrain toast

SIDES

albondigas (meatballs) 14

smoked tomato sauce | manchego cheese | paprika
– regular or "impossible" plant-based vegan

tequeños 11

baked breaded cheese sticks (order of 5)

plantains 6

plátanos maduros | oven roasted

english muffin 3

arepa 6

organic potatoes 6

applewood smoked bacon 6

FROM THE PÂTISSIER (DESSERTS MADE IN-HOUSE)

mousse au chocolat 9

classic french mousse

marquesa 9

chocolate venezuelan pie | toasted almonds

crema catalana 9

brûléed spanish custard | berries

seasonal macarons 14

plate of house-made seasonal french macarons

Note: Items with a * may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. All menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. A gratuity of 22% added for parties of 8 or more. 0.5% environmental fee added to all checks to support composting & carbon offsets.

 vegetarian

 gluten-friendly