aperitif / digestif
partida creus, “muz” red vermouth 8
ercole, vino amaro 8
cos, “naturale” vermouth 10
dell’etna, amaro 12
forthave spirits, “yellow” chartreuse 14
forthave spirits, “brown” coffee liqueur 16
last penny, “amaricano” white amaro 18

spritz, red or white spanish vermouth + topo chico 10

beer
narragansett, lager (355 ml) 6
bosteels brewery, tripel karmeliet 14
brasserie des voirons, “elder” ale (750ml) 13 / 45
brasserie des voirons, “bitter orange” ale (750ml) 13 / 45

non-alcoholic
casamara club, “onda” sparkling amaro (355ml) 6
lurisia, “il nostro analcolico” piedmontese wormwood (150ml) 8
ghia, n/a apertif spritz 12

topo chico, sparkling water 4
coca-cola, regular or diet 5
infruition, sparkling blood orange earl grey tea 7

canyon coffee, “sagebrush” filter coffee 5
pincup coffee, cold brew 6

high garden, “woodland roast” herbal tea 5
high garden, “clouds & mist” green tea 5
high garden, “bergamot chai” black tea 5

There Is No Lou Without You.
pour la table
choice of one, three for 18, five for 26
choice of three & five
served with crackers or toast & burnt honey crème fraîche

seasonal fruit, black sesame honey, bee pollen
local soft greens, honey vinaigrette, bee pollen
verlasso lox, strawberry vinegar, chili relish
salmon rillettes, herbs, olive oil
1/2 avocado, fried capers, lemon
roasted beets, cinnamon chili dressing
chili oil fried eggs, almond chili crisp
jammy egg, aleppo chili flakes
soft scramble, melted leeks
fennel rubbed bacon
celeriac bacon (V)
toasted sourdough & jam
house seeded crackers

chocolate maple & buckwheat pancake, mult butter 16
inquire for GF

blueberry yogurt & puffed millet granola, preserved strawberries, vanilla olive oil 8

crispy potato, confit mushrooms, dill, cultured cream 14
+chili oil fried egg 3

peruvian lima beans, bruised collard greens, brown butter croutons 14
+jammy egg 2

crispy rice, lacinato kale, avocado 14
sun dried tomato vinaigrette, pickled shallots, sauerkraut, herbes, za'atar
+ fried egg 3
+ house n'duja 4

mussel escabeche tartine 14
potato pullman, pickled french breakfast radish, jalapeno & garlic oil

marinated tomato, bacon & cheddar sandwich 15
jalapeno salsa fresca, preserved lemon aioli, local soft greens

breakfast sandwich 15; choice of
house n'duja & pecorino or kale & monterey jack, soft scrambled eggs, potatoes,
cocoa chili paste, preserved lemon aioli, lacto fermented hot sauce

almond basil ice cream & cantaloupe sorbet, basil salt 8