

BEVERAGE

BRUNCH COCKTAIL

Mimosa | 10

Chipotle Bloody Mary | 10

Breakfast Shandy | 14

irish whiskey
coffee liqueur
vanilla extract
milk stout

Rise & Shine | 14

lemongrass vodka
campari
grapefruit
citrus salt

HOUSE COCKTAIL

Born in a BlackBarn | 16

bourbon
cognac
sweet vermouth
chocolate bitters

Pinkie Lee | 15

aged white rum
cachaca
raspberry
chickpea protein

Honeypot | 16

mezcal
pineapple
coconut cream
honey chili syrup

Monkey Business | 15

bourbon
dark rum
banana liqueur
almond milk

Hot Ginger | 16

gin
spicy ginger
ginger beer
lime

The Smoking Gun | 14

reposado tequila
chili de arbol
cinnamon
orange bitters

BEER

LAGER

Mama's Little Yella Pils | 7
Sixpoint Alpenflo | 7

WHEAT

Allagash White | 7

STOUT

Left Hand Milk Stout | 8

WINE

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SPARKLING

Gls | Btl

Juve Y Camps, Reserva de la Familia, Cava Brut Nature, Spain 12 | 48
Ivy Rosé, Burgundy, France 16 | 64
Roederer Estate Brut, Anderson Valley, California N.V. 19 | 76

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WHITE

Gls | Btl

Wieninger Wiener, Gemischter Satz, Austria 2017 13 | 45
Gradis'Ciutta, Pinot Grigio, Friuli Venezia, Italy 2016 14 | 50
Craggy Range Sauvignon Blanc, New Zealand 2017 14 | 50
Hubert Brochard, Tradition, Sancerre, France 2017 16 | 64
Robert Mondavi, Chardonnay, Napa valley, USA 2015 17 | 68
Colin Barollet, Puligny-Montrachet, Burgundy 2014 coravin 26 | 110

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ROSE

Gls | Btl

Miraval Cotes de Provence Rose, France 2016 16 | 64

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RED

Gls | Btl

Bodega Septima Obra, Malbec, Mendoza, Argentina 2016 14 | 50
Cooper Mt. Vineyards Pinot Noir, Will.Valley, USA 2014 15 | 60
Bodegas Riojanas, Monte Real, Rioja Reserva, Spain 2013 16 | 64
Michael Mondavi, Oberon, Cabernet Sauvignon, USA 2015 18 | 64
Chateau Rocher, Figeac, St. Emillion, Bordeaux, France 2016 18 | 72
Orin Swift, Palermo, Cabernet Sauvignon, Napa 2016 coravin 24 | 100
Giacomo Borgogno, Barolo, Piedmont, Italy 2011 coravin 28 | 120
Chateau Pichon Longueville, Reserve de la Comtesse coravin 35 | 150
Pauillac, Bordeaux, France 2009

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

 gluten free  vegetarian  vegan

BRUNCH MENU

APPETIZERS

Soup of the Day 7 | 11

Cuban Style Black Bean Soup 7 | 11  
crispy tortilla, pineapple-pico de gallo, avocado

Irwin Farm Mushroom Toast | 14 
robiola, taleggio, watercress, parmigiano

Avocado Toast | 14 
baked ricotta, heirloom tomato, arugula

Mixed Berry Parfait | 14  
greek yogurt, house made granola

ENTREES



Soup and Sandwich Combo | 16



French Toast | 16 
pear compote, marscapone whipped cream,
candied pecans

Smoked Salmon Eggs Benedict | 19
hollandaise, english muffin, roasted potatoes


Breakfast Sliders | 17
sausage, scrambled eggs, gruyere, avocado,
chili BBQ sauce

Chili Con Toastada | 18 
queso fresco, avocado sunny sie up eggs

Butternut Squash and Kale Salad | 16  
quinoa, spiced pepitas, buffalo mozzarella,
maple vinaigrette

Pan Roasted Artichoke Hearts 8 | 17  
hen of the wood mushrooms, eggplant hummus,
tahini-lemon dressing

White Pizza | 18 
foraged mushrooms, arugula, white-truffle oil

Salmon Nicoise Salad | 19 
haricot vert, olive, potato, quail egg

Seared Tuna Panini | 18
watercress, pickled shallots, lemon-caper aioli

Chicken Milanese Sliders | 18
mozzarella, tomato, arugula, pesto-mayo

Cuban Sandwich | 18
pulled pork, ham, gruyere, pickles

6oz Beef Burger | 19
maple bacon, manchego, tomato confit,
brioche bun

Wild Salmon Burger | 19
chipotle aioli, avocado, little gem lettuce,
heirloom tomato

+ add on:
poached egg 2.50 each | grilled chicken 7
salmon 8 | grilled shrimp 9

SWEETS

Rum Butterscotch Bread Pudding | 9
vanilla ice cream, toffee sauce

Warm Chocolate Cake | 9 
mocha fudge ice cream, caramel sauce

Pumpkin Pie Parfait | 9  
pumpkin butter, whipped cream, spiced granola

Almond Cake | 9
cherry compote, amaretto crumble