

**CURES & JUICES**

BLOODY BEER 6  
 CALIMOCHO 6  
 GINGER LIME PILSNER 7

MIMOSA 8  
 OJ 2/5  
 ITALIAN SODA 4  
 LEMONADE/ARNOLD 5  
 ORANGE-PELI 3.5

**SMALL**

BLUEBERRY BUTTERMILK SCONE WITH PLUM JAM & BUTTER 3.5  
 KUMAMOTO, COROMANDEL OR KUSHI OYSTERS / HALF DOZEN 16  
 CRISPY FINGERLING WITH TRUFFLE OIL, HERBS & PARMESAN 5  
 NIMAN RANCH BACON 5  
 HOUSEMADE SPICY PORK SAUSAGE 5

**BREAKFAST**

4 GRAIN PORRIDGE WITH BERRIES, MILK, BANANA & BUCKWHEAT HONEY 7  
 SMOKED SALMON WITH HOUSE PICKLES, TOMATO, CAPER, SHAVED ONION & GRILLED BREAD 12  
 LEMON-RICOTTA-CHESTNUT PANCAKES WITH RASPBERRY 11  
 RICOTTA GNOCCHI WITH BROWN BUTTER & TRUFFLE HONEY 12  
 NIMAN RANCH BLT 10 w/ FRIED EGG 13  
 MAITAKE MUSHROOM, ROASTED ASPARAGUS, POACHED EGGS & PARMESAN BREADCRUMB 12  
 HOUSE SMOKED ARCTIC CHARR WITH A POACHED EGG, ARUGULA, GRILLED BREAD & CRISPY POTATO 15  
 CRISPY FRIED EGG WITH PROSCIUTTO, ROMESCO, ARUGULA & LEMON 13  
 POACHED EGGS WITH LENTILS, ESCAROLE & SALSA VERDE 11  
 BAKED EGGS WITH SWEET TOMATO, BASIL, PAPRIKA & GRILLED BREAD 11  
 ASPARAGUS & SMOKED SALMON SOFT SCRAMBLE 10  
 POACHED EGGS, SOFT POLENTA, BRAISED CAVOLO NERO & CRISP BACON 13

**PLATES** (Available 10:30am)

PLATE OF ARTISANAL CHEESES WITH HONEYCOMB, MEMBRILLO & TOASTS 13  
 BLENHEIM APRICOT WITH PROSCIUTTO, BURRATA, SMOKED ALMONDS, RADICCHIO & ARUGULA 13  
 HEIRLOOM TOMATO WITH BURRATA, BASIL, SEA SALT, BALSAMIC & GREEN OLIVE OIL 12  
 NIMAN RANCH PORK BURGER WITH GRILLED RADICCHIO, QUESO IBERICO & MUSTARD AIOLI 15  
 NIMAN RANCH HANGER STEAK SANDWICH WITH ROASTED CHILI, ARUGULA & HORSERADISH AIOLI 13  
 DRY ROASTED PEI MUSSELS WITH FRESNO CHILI, FENNEL, MINT, LEMON & DRAWN BUTTER 13  
 CHICKPEA STEW WITH GREENS, COUS COUS, SPICED YOGURT & HARISSA 13  
 NIMAN RANCH LAMB BURGER WITH HARISSA AIOLI, ROASTED TOMATO, ARUGULA & FRITES 15

**SALAD**

COLEMAN FARMS LETTUICES WITH SHAVED PARMESAN, LEMON & AGED BALSAMIC 9  
 DUNGENESS CRAB, ENDIVE, BEET, AVOCADO, LEMON & CREAMY HORSERADISH 12  
 MARINATED BEET & AVOCADO WITH TOASTED HAZELNUTS & SHERRY 9  
 ROCKET SALAD WITH CHERRY TOMATO, RADISH, SHAVED CORN, RICOTTA SALATA & LEMON 9  
 HOUSE SMOKED TROUT WITH ARUGULA, SHAVED RED ONION, AVOCADO & GRAPEFRUIT 9  
 HEIRLOOM SPINACH SALAD WITH GREEN OLIVE, TOMATO, FETA, CROUTON & PINENUT 9  
 TUNA CONSERVA WITH SHAVED ONION, ARUGULA, OLIVES, POTATO & EGG 13

**PIZZA**

POMODORO - TOMATO, GARLIC, OREGANO, CHILI & GREEN OLIVE OIL 12  
 MIXED MUSHROOM WITH GARLIC, OLIVE OIL & SEA SALT 14  
 MOZZARELLA, FROMAGE BLANC, PARMESAN, GREEN OLIVE & GARLIC CONFIT 14  
 BLACK OLIVE, JALAPENO CHILE, ANCHOVY, BURRATA & OREGANO 15  
 HOUSEMADE CHORIZO, TOMATO, CREAM, FENNEL, CHILI & BASIL 14  
 SHAVED ASPARAGUS, CONFIT SHALLOT, FARM EGG, SOTTOCENERE & PARMESAN 14  
 SMOKED MOZZARELLA, CONFIT TOMATO, JALAPENO, BOTTARGA, ARUGULA & LEMON 15  
 CLASSIC MARGHERITA 13 Add PROSCIUTTO 16  
 GUANCIALE, GREEN OLIVE, JALAPENO CHILI, MOZZARELLA 15  
 CARAMELIZED FENNEL, CONFIT TOMATO, GREEN ONION & SPICY FENNEL SALAMI 15  
 EGGPLANT, TOMATO, OREGANO & MOZZARELLA 13  
 GRUYERE, CARAMELIZED ONION, FROMAGE BLANC & ARUGULA 13 Add SUNNY EGGS 18  
 GRILLED RADICCHIO, BACON, FONTINA & TOMATO CONFIT 14  
 MUSHROOM, GOAT CHEESE, FONTINA & TRUFFLE OIL 14  
 LAMB SAUSAGE, CONFIT TOMATO, RAPINI, PECORINO & ASIAGO 15  
 HEN OF THE WOODS MUSHROOMS, BEET GREENS & TALEGGIO 15

**VEGETABLE 8**

GRILLED BABY BROCCOLI WITH GARLIC, CHILI & VINEGAR  
 BRAISED SWEET CORN WITH SMOKED PAPRIKA & CREME FRAICHE  
 CHARRED OKRA WITH TOMATO, BLACK OLIVE, PINENUTS & MINT  
 WOOD ROASTED CAULIFLOWER WITH GARLIC, CHILI & PARSLEY  
 SALT & PEPPER KENNENBECK FRITES WITH AIOLI & ROMESCO  
 GREEN GARBANZO WITH SOFFRITO, FETA & MINT  
 WOOD ROASTED ASPARAGUS WITH LEMON, ROMESCO & MANCHEGO



changes & modifications politely declined.

we support local, sustainable & organic  
practices whenever possible.