weekend picnic

DEVILED EGGS smoked egg yolks, pimentón, chili oil 5
CHESAPEAKE BAKED OYSTERS harissa butter, garlic breadcrumbs 12
BONE MARROW lamb bacon, harissa butter, black garlic 12
CHEESE BOARD taleggio, cabot cheddar, st. stephen, humboldt fog, bayley hazen blue 25
CHARCUTERIE BOARD speck, tasso, fennel salami, pork belly rillette, spicy cotto 27
MARKET BOARD fennel salami, tasso, speck, taleggio, cabot cheddar, bayley hazen blue 29

brunch

OMELETTE caramelized onions, gruyere, roasted garlic breadcrumbs 16
BISCUITS & MERGUEZ GRAVY parmesan, sunny-side up egg 14
WILD MUSHROOM TOAST oyster & maitake fricassee, soft scramble egg, garlic jus 16
BREAKFAST SANDWICH english muffin, fried egg, country ham, fontina, tarragon aioli 14
SHAKSHOUKA lamb sausage, egg, chickpea tomato stew, country toast 15
BAKED HASH smoked brisket, fried eggs 17
SMOKED SALMON BENEFIT labneh, poached egg, harissa hollandaise 18
BUCCATINI CARBONARA bacon, parmesan, egg 17
FRIED CHICKEN & BELGIAN WAFFLE maple syrup 16
LOBSTER OMELETTE harissa hollandaise, fines herb 22
AVOCADO TOAST CILBIR yogurt sauce, 6-minute egg, harissa oil 14
TOT POUTINE foie gras, duck egg, cheddar curds, gravy 18

lunch

CAESAR boquerones, parmesan, challah crotons 11
WHOLE ROASTED CAULIFLOWER muhammadu, walnuts, shallot vinaigrette 15
BLACK MISSION FIG FLATBREAD speck, taleggio, peppercorn honey 11 / 19
FLATBREAD ALLA DIAVOLA san marzano, pepperoni, chili, mozzarella, basil 11 / 19
CROQUE MADAME country ham, sunny-side up egg, mornay, gruyere, mustard 16
MAINE LOBSTER ROLL garlic aioli, chips 24
STEAK & EGGS strip loin, salsa verde, steak fries, fried eggs 22
BIRCH BURGER fontina, lettuce, red onion, chorizo aioli, fries 16
ADD EGG / BACON 2

provisions

TWO EGGS ANY STYLE 5
APPLEWOOD SMOKED BACON 5
HOUSEMADE TATER TOTS 8
YOGURT granola, honeycomb 6
BISCUIT & FIG JELLY 4
BELGIAN WAFFLE 5
ENGLISH MUFFIN 3
COUNTRY TOAST 3

free spirited

GARDEN GROOVE / 6
basil-rosemary-mint syrup, cranberry, lime, tonic
(add cimarron tequila 5)

WE DEFINITELY STARTED THE FIRE / 8
smoked black walnut-peach-honey syrup, calamansi, pineapple, ginger beer
(add el dorado rum 5)

FLOWERS AT FIRST LIGHT / 7
cold brew coffee, almond milk, basil-rosemary-mint syrup, cardamom
(add old overholt rye whiskey 5)

COLD BREW / 5
vigilante / la falda

boozey brunch

PRETTY IN PINK
FORD’S GIN, GIFFARD TRIPLE SEC, CAMPARI, LEMON / 11

POMPEII PUNCH VIDA MEZCAL, C&K CHOCOLAT, PINEAPPLE STRAWBERRY OLEO, LIME, HELLFIRE BITTERS / 10

BREAKFAST @ TIFFANY’S OATED-BUFFALO TRACE BOURBON, MAPLE, COFFEE BITTERS / 12

MIMOSA CHOICE OF ORANGE OR GRAPEFRUIT / 8

MUDDY BLARRY ST. GEORGE GREEN CHILI VODKA, HARissa BLOODY MIX / 10

OUR BOOZY BRUNCH / 17 choice of two brunch cocktails, bottomless hot coffee and a complimentary order of doughnuts with purchase of an entree

for the table

SPARKLING WINE / 35
choice of two juices: blood orange, grapefruit, white peach, pomegranate, calamansi

SPICED RED SANGRIA / 35
copper & kings apple brandy, leopold bros. cranberry, citrus