

BREAKFAST

BREAKFAST SANDWICH

local broken egg, cheddar, house-made tomato jam, local brioche bun

BUTTERMILK PANCAKES V

blueberry compote, maple syrup

MIGAS WITH MORITA SAUCE V

avocado crema, scrambled eggs, pickled onion, corn tortilla

IRISH OATS Vg, AG

steel cut oats with cherry, apple & pineapple compote

COCONUT-CHIA PUDDING Vg, AG

toasted coconut, kiwi, mango, mint, maple

IVY CITY SMOKED SALMON **EVERYTHING BAGEL**

cream cheese, capers, red onion, dill

BALSAMIC FIG PARFAIT V

cinnamon brown sugar, maple syrup, house-made granola, honey

VEGAN "CHORIZO" POTATO HASH Vg

vegan chorizo, red bliss potatoes, bell peppers & onion

ALL DAY

THAI SHRIMP CURRY BAO

shrimp, coconut curry sauce, pickled daikon, carrot, steamed bao bun

CHEF MORRIS' MAC & CHEESE V

spiral pasta, seasoned creamy cheese sauce, panko bread crumbs

MEATCRAFTERS ANTIPASTI AG

local soppressata, mozzarella cheese, olive trio

SPICY LAMB MERGUEZ AG, DF

lamb sausage, English pea puree and Calabrian chili

LEBANESE-INSPIRED DEVILED EGGS V, AG

labneh, egg yolks, chives, sumac, za'tar, pickled radish

OLIVE TAPENADE CROSTINI V

Kalamata olives & roasted red pepper, Persian cucumbers, feta cheese, toasted baguette

MARINATED TOMATO SALAD VG, AG

heirloom baby tomatoes, red onion, balsamic vinaigrette, fresh basil

SPICED BUTTERNUT SQUASH Vg,AG

local corn, zucchini, yellow squash & tomato concasse with garlic, onions & fresh basil

PASTRIES & SWEETS

CROISSANT

BUTTERMILK BISCUIT & PIMENTO CHEESE

APPLE TURNOVER

MINI CINNAMON ROLL

STRAWBERRY POP TART

COCONUT TAHINI PARFAITVG, AG

CHOCOLATE CHIP COOKIES

S'MORES BAR

BANANA DATE CAKE













