



Catering | Brunch

Tea. Coffee. Cocktails. Juices.

hot tea station accoutrements

hot coffee station la colombe coffee, accoutrements

lavender earl grey iced tea

lychee mint iced tea

chai tea lattes

house-made horchata toasted rice, almond milk, mexican vanilla

vietnamese iced coffee condensed milk, cinnamon

house-made irish cream

21+ "chocolate milk," almond milk, irish cream, kahlua

elderflower sparkler

blood orange campari mimosas

raspberry limoncello rosé

peach ginger bellini

champagne punch ginger, lemon, sage

pineapple hibiscus cocktail prosecco, mint

blackberry elderflower mojito

espresso martini vodka, mr. black, cinnamon vanilla syrup, cold foam

white sangria nectarine, citrus, ginger syrup

orange juice spritzer aperol, tonic water

fresh squeezed orange juice

pineapple ginger juice turmeric

Snacks. Pastries

egg salad tartine dill, basil, mustard, fresno chili

avocado tartine creme fraiche, cucumber, radish, dill, thai basil, za'atar

house smoked salmon tartine pickled fresno chili, avocado, capers

house-made maple granola market fruit, condiments

house sourdough english muffins cultured butter, market fruit jam

cheddar drop biscuits spicy maple butter

"french onion soup" biscuits caramelized onions, gruyere, black pepper

southern buttermilk biscuits

herb provolone scones rosemary, thyme

brioche cinnamon rolls vanilla bean glaze

house-made almond croissants rose almond frangipane

"tiramisu" croissant coffee almond cream, mascarpone

earl grey tea olive oil cake cara cara oranges, creme fraiche whipped cream

peach crumb cake

pear coffee cake brown butter vanilla bean glaze

blueberry coffee cake almond crumble

pumpkin bread cinnamon, cardamom, nutmeg
house-made raisin bread maple cultured butter
brioche sticky buns glazed pecans
brioche doughnuts glaze variations
lavender lemon pound cake
banana bread salted cinnamon butter
pumpkin scones

Waffles. Pancakes. French Toast

classic belgian waffles brown butter, market fruit, vermont maple
gingerbread pumpkin waffles spiced caramel syrup
brown butter cardamom waffles caramelized peaches, vermont maple
coffee belgian waffles espresso chantilly cream, coffee vermont maple
cornbread waffle jalapeno, spicy vermont maple
chocolate belgian waffles coffee vermont maple
classic buttermilk cultured butter, vermont maple
chocolate pancakes salted caramel, house raspberry jam
9 grain pancake market fruit jam, cultured butter, smoked vermont maple
ricotta pancakes meyer lemon, house blueberry jam
cornmeal griddle cakes salted butter, smoked vermont maple
dutch apple pancake apple ginger jam
sweet corn masa pancakes piloncillo cinnamon syrup
maple cinnamon toast whipped creme fraiche, cinnamon butter
thick-cut brioche french toast market fruit, smoked vermont maple
caramelized peach french toast vanilla chantilly cream

"pb & j" french toast house peanut butter, blueberry jam
bananas foster french toast bourbon, vanilla
churro french toast vanilla chantilly cream, mexican chocolate

Eggs.

crab cake benedict sweet cornmeal pancake, old bay hollandaise
farmer's sandwich braised kale, mushrooms, soft scrambled eggs,
mustard aioli
KAI "McMuffin" house english muffin, fried egg, turkey sausage,
havarti, honey mustard aioli
french omelet fleur de sel, chives
frittata sausage, roasted potatoes, cherry tomatoes, ricotta, herbs
soft scrambled eggs creme fraiche, chives
quiche lorraine caramelized leeks, black truffle

Sandwiches.

buttermilk biscuit crispy chicken, house pickles, wildflower honey
lobster blt pullman brioche, avocado, charred scallion herb aioli,
caramelized onions
belcampo farms lamb burger smoked tzatziki sauce, paprika aioli
shelton farms turkey burger herb aioli, caramelized onion, fried
pickles
"grilled cheese" havarti, gruyere, caramelized leeks, black truffle
crispy prawn sandwich handmade flatbread, cabbage slaw, chives,
spanish paprika aioli
fried fish sandwich tartar sauce, pickled onion
BLT neuske bacon, heirloom tomato, bib lettuce, basil aioli

the best fried chicken sandwich cabbage slaw, house pickles, hot rooster aioli
mary's roasted chicken club country sourdough, neuske bacon, green goddess aioli

Main Dishes.

fried chicken & waffles brown butter waffles, vermont maple, condiments
house-corned beef hash fried egg, pickled shallots
roasted chicken hash herb salsa verde, fried egg
smoked salmon hash bloomsdale spinach, cherry tomatoes, capers, pickled red onions, crispy egg
maine lobster roll brown butter vinaigrette, creme fraiche, chives
shrimp n' grits anson mills grits, mascarpone, wild mushrooms
kennebec potato hash roasted garlic, cuban style black beans, pickled red onions
ligurian pesto tagliatelle, sicilian olive oil, pecorino

Salads.

little gems green goddess caesar, aged parmesan, herb breadcrumbs
beet greek salad oregano, feta, cucumber, kalamata olive vinaigrette
kale and brussel sprout salad spanish peanut vinaigrette, mint
citrus pomegranate, cumin, pistachio, castelvetrano olive
cape cod salad heirloom lettuce, roasted pear, manchego, candied walnuts, wildflower honey vinaigrette

house classic caesar baby gems, country sourdough croutons, aged parmesan

gems avocado, preserved lemon yogurt, brown butter, radish, pistachio

yellow beets za'atar, labne, thai basil, feta, hazelnut

burrata white nectarine, heirloom cherry tomatoes, lemon, olive oil, arugula

orecchiette pasta buttermilk chive dressing, arugula, english peas, black pepper

maine lobster salad citrus vinaigrette, heirloom lettuce, avocado

watermelon smoked labne, sheep's milk feta, pickled strawberries, cucumber

southern salad green goddess "ranch," house-made bbq, crispy chickpeas, charred corn

tabbouleh bulgur wheat, cherry tomato, persian cucumber, lemon vinaigrette

blue crab salad meyer lemon vinaigrette, cherry tomatoes, olives

Sides.

turkey breakfast sausage sage, mustard, caramelized onion

house vegan breakfast sausage

neuske bacon cracked pepper maple glaze

anson mills grits mascarpone

crispy potatoes caramelized onions, sweet peppers

kennebec potato french fries rosemary, thyme, house-made ketchup

poached farm eggs olive oil, black pepper, sea salt

fried farm eggs