



BRUNCH

BRUNCH PLATES

*eggs benedict	10
poached eggs, westphalian ham, hollandaise, brioche, seasonal fruit	
*eggs arnold	10
poached eggs, spinach, artichoke, tomato, hollandaise, brioche, seasonal fruit	
*scrambled eggs	8
three scrambled latta's farm eggs, sliced baguette, seasonal fruit	
*farmer's omelette	9
country sausage, emmenthaler cheese, caramelized onions, sliced baguette, seasonal fruit	
*shiitake mushroom omelette	9
fresh herbs, gruyere, sliced baguette, seasonal fruit	
tofu scramble	9
tofu, peppers, spring onion, sliced baguette, seasonal fruit	
bircher muesli	8
oats, apples, bananas, berries, yogurt, honey, cinnamon	
granola and fresh fruit	7
house made granola, berries, greek yogurt	
buttermilk pancakes	9
berries, vermont maple syrup	
alsatian potato leek tart (V)	8
layered sliced potatoes, fresh herbs, cave-aged gruyere, mixed greens	
schnitzel	10
pan-fried breaded pork cutlet, mixed greens, lemon wedge	
*smoked salmon	12
caper cream cheese, pickled red onion, cornichon, hard boiled egg, fennel pollen, vollkorn	

BRUNCH SIDES

• berkshire bacon	4
• grilled weisswurst, dijon, sliced baguette	5
• bread basket with butter and jam	4
• single pancake	3
• side fruit	4

KIDS MENU

| 10 and under |

• grilled cheese	5
muenster on brioche, side of fruit	
• grilled nutella	5
on brioche, side of fruit	
• kids pancake	4
berries, syrup	
• chicken tenders	6

SOUP OF THE DAY

cup 3/bowl 5

BREAD BASKET

w/ butter and jam 4

SALADS

add grilled chicken to any salad 4

caesar salad	8
hearts of romaine, watercress, lemon, grana padano, garlic crouton, white anchovy	
persimmon salad (V)	10
arugula, cucumber, goat cheese, spicy walnuts, chili vinaigrette	
quinoa salad (V)	10
marinated red quinoa, mint, cucumber, bell peppers, feta, sumac crouton	

SANDWICHES

served with choice of side

turkey & brie panini	10
cranberry-apple chutney, grilled rustic house	
reuben	10
corned beef, sauerkraut, emmenthaler, russian dressing, grilled jewish rye	
grilled bratwurst or weisswurst	10
braised sauerkraut, mustard, brezel sub roll	
french dip	11
house-made roast beef, smoked-honey-caramelized onion, pink peppercorn & horseradish crema, gruyère, beef jus	
grilled cheese (V)	8
emmenthaler, muenster, gruyere, hazelnut gremolata, rustic house bread	
grilled veggie (VG)	10
marinated & grilled zucchini, squash, roasted red pepper, oyster mushroom, vegan chipotle aioli, ciabatta	
hickory bacon & apple	9
thick cut hickory smoked bacon, grain mustard aioli, mixed greens, pickled apple, red onion slaw, brioche	
• make it a chicken club 4	

SANDWICH SIDES

- southern german potato salad (w/ beef broth) (WF)
- cucumber salad (V) (WF)
- cabbage slaw (V) (WF)
- mixed greens with red wine vinaigrette (V)
- cup of soup
- side of fruit

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

(V) Vegetarian (VG) Vegan (WF) Wheat Free