



BRUNCH

BRUNCH PLATES

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

BRUNCH SIDES

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

KIDS MENU | 10 and under |

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

SOUP OF THE DAY cup 4 | bowl 6

BREAD BASKET w/ butter and jam 4

SALADS

add grilled chicken	4
add market fish	6
add bacon	2

caesar salad hearts of romaine, shaved grana padano, garlic crouton, white anchovy, lemon	8
kale salad (VG) (WF) marinated kale, preserved blueberries, sunflower seed, shaved market vegetables	9
market salad (V) (WF) seasonal vegetables, local lettuces, goat lady dairy chèvre, charred scallion vinaigrette	9
tomato burrata salad (V) local tomatoes, burrata, fresh basil, balsamic reduction, charred ciabatta	10

SANDWICHES served with choice of side

grilled turkey & pimento roasted turkey, pimento cheese, tomato, bacon, rustic house	10
reuben panini corned beef, sauerkraut, emmenthaler, russian dressing, jewish rye	10
grilled bratwurst braised sauerkraut, mustard, brezel sub roll	10
pork shoulder panini slow braised pork shoulder, peaches, arugula, pepper jam, sub roll	11
grilled mozzarella (V) fresh mozzarella, oven-dried little tomatoes, basil pistou, ciabatta	9
roasted poblano (VG) avocado, greens, vegan chipotle mayo, ciabatta	10
pan-fried chicken roasted corn relish, basil quark, butter lettuce, tomato, brioche bun	11

SANDWICH SIDES

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

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
(V) Vegetarian (VG) Vegan (WF) Wheat Free