



BRUNCH

tue - sat 8a-3p
sun 9a-3p

EGGS + COMPANY

- scrambled eggs*** (V, WF w/o baguette) 11
three latta's eggs, baguette, side fruit
- shiitake mushroom omelette*** (V, WF w/o baguette) 14
shiitake mushrooms, fresh herbs, gruyère cheese, baguette, side fruit
- farmer's omelette*** (WF w/o baguette) 14
country sausage, emmenthaler cheese, caramelized onions, baguette, side fruit
- eggs arnold*** (V) 15
two poached eggs, stewed artichoke hearts, kale, cherry tomatoes, hollandaise, brioche toast, side fruit
- eggs benedict*** 15
two poached eggs, westphalian ham, hollandaise, brioche toast, side fruit
- croissant sandwich*** (V) 13
two scrambled eggs, gruyere cheese, fine herbs, side fruit
add westphalian ham + 2 | add berkshire bacon + 2
add sliced avocado + 3.50 | add sliced tomato + 2
- granola + fresh fruit** (V) 10
house almond granola, greek yogurt, fresh berries, local honey
- buttermilk pancakes** (V) 12
three pancakes, fresh berries, butter, pure vermont maple syrup

SMALLS

- bread basket** d'arbo jam + butter (V) 5
- single pancake** fresh berries, vt maple syrup (V) 5
- berkshire bacon** 5
- daily breakfast sausage + mustard** 5
- fries + sauces** curry ketchup, mayo, harissa, ketchup (V) 7

PLATES

- kippered salmon** 15
herbed quark, hard boiled egg, cornichon, capers, local lettuce, shaved red onion, mehrkorn bread
- pork schnitzel** 18
breaded + fried crispy pork cutlet, choice of side
add a sunny egg +2.5*
add mushroom gravy +2
add holstein style +3
(caper brown butter, w/ white anchovy & sunny egg)
- alsatian potato leek tart** (V) 13
layered sliced potatoes, leeks, fine herbs, gruyère cheese, choice of side

SALAD+ SOUP

- soup of the day** cup 5 | bowl 7
- market salad** (V, WF w/o bread) 12
seasonal market vegetables, local lettuces, goat lady dairy chèvre, red wine vinaigrette
add grilled chicken (WF) +5
add 3 falafel (VG) +5
add sliced avocado (V, WF) +3.50
*add market fish** (WF) mp
- fried oyster salad** 16
local lettuce, fried oysters, shaved local radish, bacon, fried onions, green goddess dressing

SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE (SEE BELOW)

- spicy fried tofu sandwich** (VG) 15
dill pickle marinated tofu patty breaded in stone ground grits + fried, vegan chipotle aioli, pickled pepper slaw, dill pickles, vegan brezel roll, dill spear
- avocado + poblano panini** (VG) 14
avocado, roasted poblano, vegan chipotle aioli, house pico de gallo, rustic house
add grilled chicken + 5 | add berkshire bacon + 2
- reuben panini** 15
corned beef, sauerkraut, emmenthaler cheese, russian dressing, jewish rye, dill spear
- buttermilk fried chicken sandwich** 15
w/chili honey drizzle, pickled pepper slaw, dukes mayo, pickles, brioche roll, dill spear
- grilled bratwurst** 13
sauerkraut, düsseldorf mustard, brezel bun, dill spear
- lamb döner** 16
spiced lamb, feta, cabbage, tomato, cucumber, dill, red onion, garlic-yogurt sauce, griddled pita, side harissa
**chicken döner also available* 15
- falafel döner** (VG) 15
3 fried falafel, cabbage, tomato, cucumber, dill, red onion, vegan garlic sauce, griddled pita, side vegan harissa
- market fish sandwich*** mp
cabbage slaw, remoulade, dill pickles, brioche roll, dill spear

SIDE CHOICES

- fries** (VG) 5
- side salad** w. red wine vinaigrette (VG, WF)
- seasonal fruit cup** (VG, WF)
- cup daily soup**
- cucumber salad** (VG, WF)
- swabian potato salad** w. beef broth (WF)

(V) VEGETARIAN (VG) VEGAN (WF) WHEAT FREE

please alert our staff to any + all food allergies before ordering

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