

EGGS & CO

- Scrambled eggs*** (V, WF w/o baguette) 11.00
three cage free eggs, baguette, side fruit
- Seasonal Omelette*** (V, WF w/o baguette) 14.00
goat cheese + fresh herbs, sweet pepper + tomato shakshuka sauce, baguette, side fruit
- Farmer's Omelette*** (WF w/o baguette) 14.00
country sausage, emmenthaler cheese, caramelized onions, baguette, side fruit
- Eggs Benedict*** 15.00
two poached eggs, westphalian ham, hollandaise on brioche toast, side fruit
- Smashed Avocado Benedict*** (V) 17.00
two poached eggs, smashed avocado, local lil' tomato confit, smoked paprika hollandaise, brioche toast, side fruit
- Croissant Sandwich*** (V) 13.00
two scrambled eggs, gruyere cheese, herbs, side fruit
Add westphalian ham 2.00
Add bacon 2.00
Add tomato 2.00
Add avocado 3.50
- Buttermilk Pancakes** (V) 12.00
three pancakes, fresh berries, whipped butter, pure vermont maple syrup

SMALLS

- Granola w/ Fresh Fruit** (V) 10.00
house almond granola, greek yogurt, fresh berries, honey
- Overnight Oats** (VG) 8.00
oats, oat milk, chia seeds, maple syrup, walnut butter, fresh berries, currants, pumpkin seeds *served cold
- Currywurst** (WF) 10.00
sliced bratwurst w/ curry ketchup + fries
- Bread Basket** (V) 5.00
jam & butter
- Single Pancake** (V) 5.00
fresh berries & vermont maple syrup
- Applewood Smoked Bacon** 5.00
- Weisswurst Sausage + Mustard** 5.00
- Fries + Sauces** ketchup, curry ketchup, mayo, harissa aioli 7.00
- Soup of the Day** Cup 5.00/ Bowl 7.00

PLATES

- Kippered Salmon** 16.00
herbed quark, hard boiled egg, cornichon, capers, local lettuce, shaved red onion, mehrkorn bread
- Pork Schnitzel** 19.00
breaded & fried pork cutlet w/ a choice of side
Add a sunny egg 2.50
Add mushroom gravy 2.00
Add holstein style 3.00
caper brown butter, white anchovy, sunny egg

**Ask about our new GLUTEN FREE BREAD +\$1

SALADS

- Market Salad** (V, WF w/o bread) 13.00
seasonal vegetables, local lettuce, chevre, red wine vinaigrette, bread
- Marinated Kale Salad** (VG, WF w/o bread) 14.00
marinated kale w/ braised cannellini beans, avocado, cucumber, savory nut + seed crunch, herb vinaigrette, bread
- Arugula Salad** (V, WF w/o bread) 14.00
arugula, roasted beets, granny smith apples, pecans, chevre, citrus-date vinaigrette, bread
- ADD TO ANY SALAD**
Add grilled chicken 5.00
Add 3 falafel 5.00
Add sliced avocado 3.50
Add market fish* mp

SANDWICHES

served with your choice of side (see below)

- 'Chik' Style Salad Sandwich** (VG) 15.00
soy bean curls, celery, onion, vegan roasted garlic aioli w/ lettuce, tomato, red onion on rustic house + side choice
- Spicy Fried Tofu Sandwich** (VG) 15.00
dill pickle marinated tofu, vegan chipotle aioli, pickled jalapeño slaw, dill pickles, vegan brezel roll, dill spear + side choice
- Reuben** 15.00
corned beef, sauerkraut, emmenthaler cheese, russian dressing, jewish rye, dill spear + side choice
- Buttermilk Fried Chicken Sandwich** 15.00
w/ chili honey drizzle, pickled jalapeno slaw, dukes mayo, pickles, brioche roll, dill spear + side choice
- Grilled Bratwurst** 14.00
sauerkraut, Düsseldorf mustard, brezel bun, dill spear + side choice
- Lamb Döner** *available in chicken 16.00
spiced lamb, feta, cabbage, tomato, cucumber, red onion, herbs, tzatziki, griddled pita, side harissa aioli + side choice
- Falafel Döner** (V) 15.00
3 fried falafel, cabbage, tomato, cucumber, red onion, tzatziki, tahini, spicy red sauce, griddled pita + side choice
- Market Fish Sandwich*** mp
cabbage slaw, remoulade, dill pickles, brioche roll, dill spear + side choice

SIDE CHOICES

- Fries** (VG, WF) 5.00
- Side Salad** (w/ red wine vinaigrette VG, WF)
- Cup of Fruit** (VG, WF)
- Cup of Daily Soup** see specials board
- Cucumber Salad** (VG, WF)
- Swabian Potato Salad** (w/ brown butter and cucumber) (V, WF)

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

Please alert our staff to any food allergies before ordering

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness served until 3pm daily

BRUNCH