

## EGGS & CO

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

## SMALLS

<b>Granola w/ Fresh Fruit</b> (V) house almond granola, greek yogurt, fresh berries, honey	10.00
<b>4 Grain Warm Cereal</b> (VG) rye berry, corn grits, steel cut oats, and flax seeds w/ a pear compote, pecans, and maple flakes	8.00
<b>Overnight Oats</b> (VG) oats, oat milk, chia seeds, maple syrup, walnut butter, fresh berries, currants, pumpkin seeds *served cold	8.00
<b>Currywurst</b> (WF) sliced bratwurst w/ curry ketchup + fries	10.00
<b>Bread Basket</b> (V) jam & butter	5.00
<b>Single Pancake</b> (V) fresh berries & vermont maple syrup	5.00
<b>Applewood Smoked Bacon</b>	5.00
<b>Weisswurst + Mustard</b>	5.00
<b>Fries + Sauces</b> <i>ketchup, curry ketchup, mayo, harissa aioli</i>	7.00
<b>Soup of the Day</b> Cup 5.00/ Bowl 7.00	

## PLATES

<b>Kippered Salmon</b> herbed quark, hard boiled egg, cornichon, capers, local lettuce, shaved red onion, mehrkorn bread	16.00
<b>Pork Schnitzel</b> breaded & fried pork cutlet w/ choice of side	20.00
<i>Add a sunny egg</i> 2.50	
<i>Add mushroom gravy</i> 2.00	

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

## SALADS

<b>Market Salad</b> (V, WF w/o bread) seasonal vegetables, local lettuce, chevre, red wine vinaigrette, bread	14.00
<b>Marinated Kale Salad</b> (VG, WF w/o bread) marinated kale w/ braised cannellini beans, avocado, cucumber, savory nut + seed crunch, herb vinaigrette, bread	14.00
<b>Arugula Salad</b> (V, WF w/o bread) arugula, roasted beets, granny smith apples, pecans, chevre, citrus-date vinaigrette, bread	15.00
<b>ADD TO ANY SALAD</b>	
<i>Add grilled chicken</i> 5.00	
<i>Add 3 falafel</i> 5.00	
<i>Add sliced avocado</i> 3.50	
<i>Add market fish*</i> mp	

## SANDWICHES

served with your choice of side (see below)

<b>Vegan Reuben</b> (VG) marinated tempeh, house kimchi, vegan cheddar cheese, 1,000 island + arugula on rye bread + side choice	16.00
<b>Spicy Fried Tofu Sandwich</b> (VG) dill pickle marinated tofu, vegan chipotle aioli, pickled jalapeño slaw, dill pickles, vegan brezel roll, dill spear + side choice	15.00
<b>Reuben</b> corned beef, sauerkraut, emmenthaler cheese, russian dressing, jewish rye, dill spear + side choice	15.00
<b>Buttermilk Fried Chicken Sandwich</b> w/ chili honey drizzle, pickled jalapeño slaw, dukes mayo, pickles, brioche roll, dill spear + side choice	15.00
<b>Grilled Bratwurst</b> sauerkraut, düsseldorf mustard, brezel bun, dill spear + side choice	14.00
<b>Lamb Döner</b> *available in chicken - 16.00 spiced lamb, feta, cabbage, tomato, cucumber, red onion, herbs, tzatziki, griddled pita, side harissa aioli + side choice	17.00
<b>Falafel Döner</b> (V) 3 fried falafel, cabbage, tomato, cucumber, red onion, tzatziki, tahini, spicy red sauce, griddled pita + side choice	16.00
<b>Market Fish Sandwich*</b> peppadew pepper slaw, remoulade, dill pickles, brioche roll, dill spear + side choice	mp

## SIDE CHOICES

<b>Fries</b> (VG, WF)	5.00
<b>Side Salad</b> (w/ red wine vinaigrette VG, WF)	
<b>Cup of Fruit</b> (VG, WF)	
<b>Cup of Daily Soup</b> see specials board	
<b>Cucumber Salad</b> (VG, WF)	
<b>Swabian Potato Salad</b> (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