

Charcuterie \$12 each or 2 for \$22

Torchon and Rillettes served with Rustic Bread Cheeses served with Rustic Bread, Membrillo, & Spiced Pecans

Foie Gras Torchon
Lamb Rillette
Smoked Trout Rillette
Tete De Moine (cow)
Purple Haze (goat)

Apps/Sharables

Midnight Moon (goat)

House-made Mini Muffin Basket \$7 Chefs Selection of Seasonal Muffins

Mediterranean Platter \$15
Hummus, Matbucha, Baba Ghanoush, Labneh, Pita Chips

Little Gem Salad \$14
Bayley Hazen Blue Cheese, Moon Drop Grapes,
Celery, Walnut Vinaigrette

Beet Carpaccio \$12

Pistachio, Citrus, Herb Salad

Hearth Roasted Haloumi \$16

Cherry Tomato and Mixed Olives

Hearth Roasted Vegetables \$12 Potato, Salsify, Parsnips, Turnips

Burrata & Roasted Apple \$17

Prosciutto and Herb Salad

Dessert

Single Malt Butterscotch Pudding \$10

Glenlivet 12 Year Double Oak

Red Wine Poached Figs \$10

Star Anis, Clove, Cinnamon, Spiced Ice Cream

Chocolate Tart \$12

Blackbird Benedicts

Florentine \$17
Poached Organic Eggs, Sauteed Spinach, Hollandaise

Country Ham \$17
Poached Organic Eggs, Country Ham, Hollandaise

Eggs and Such

Lyonnaise Salad \$14
Frise, Lardon, Bacon Vinaigrette, Poached Egg

Tart Flambee and Eggs \$17

Bacon Lardon, Onion, Gruyere, Garlic Labneh, Organic Eggs

House-made Sausage of the Day and Eggs any style \$17

French Omelet \$12 Chives, Gem Lettuce Salad

Croque Madame \$15
Country Ham, Gruyere, Brioche, Topped with a Sunny Side Egg

Blini \$12
Fruit Preserves, Sweet Labneh

Coffee/Tea

French Press: Small/Large \$4.50 / \$6.50 Espresso: Single/Double \$4 / \$6 Cappuccino: \$4

Latte: \$4

Teaism Tea: \$5
Darjeeling (Black)
Earl Grey (Black)
Dragonwell (Green)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



BRUNCH DRINK MENU

SIGNATURE SPRITZ 12

Grapefruit Aperol Aperol, Grapefruit, Sparkling Wine London Spritz Pimm's NO.1, Cucumber, Mint, Lemon, Sparkling Wine Sbagliato Gin, Campari, Sparkling Wine Cider Spritz Calvados, Cider Reduction, Sparkling Wine

NON-ALCOHOLIC SPECIALTIES 6

POMEGRANATE-ROSEHIP SODA | Sumac, Rose, Lime CUCUMBER-MINT SODA | Cucumber, Mint, Lemon LAVANDER-BORAGE SODA | Lavender, Rosemary, Lemon

BOTTLED BEERS

IPA Evolution #3, MD	9
LAGER Kingfisher, India	9
PILSNER Port City 'Downright', VA	9
CIDER Jack's, PA	9

WINES

SPARKLING	Half/Full	ROSÉ /ORANGE WINE	Half/Full
Tiamo <i>Prosecco</i> <i>Veneto, Italy, NV</i> Apple & Pear, Fine Bubbles	6.5 13	Commanderie de la Bargemone <i>Grenache, Syrah,</i> Cinsault, Cabernet France 7 14	
Heidsieck & Co. "Monopole" Champagne	27	Cherry Blossom, Strawberry, Orange Zest	
France .187 ml bottle White Flowers, Yellow Peach, Honey		Tetramythos <i>Rhoditis Orange Wine</i> <i>Greece</i> Tangerine, Orange Creamsicle, Balanced Acid	7 14
WHITES BY THE GLASS	Half/Full	REDS BY THE GLASS	Half/Full
Lorgeril Chard, Sav Blanc, Viognier France Crisp Acidity, Pineapple, Honey, Floral	6.5 13	Morgan Cote du Crow's <i>Grenache, Syrah, Mourvedre,</i> Tempranillo California	
Muller-Grossman <i>Gruner Veltliner</i> <i>Austria</i> Mango, White Apple, Pepper	7 14	7.5 15 Raspberry, Strawberry Hard Candy. Tobacco Kin & Cascadia <i>Pinot Noir</i> <i>Oregon</i> 7 14	
Te Pa Sauvignon Blanc New Zealand	8 16	Delicate Cherry, Rose Petals, Mocha	8 16
Lime, Melon, Racy Acidity, Chalky Minerality		Vega Clara Tempranillo Spain	
Elizabeth Spencer <i>Chardonnay</i> <i>California</i> Oak, Butter, Cream. Apple	9 18	Intense Spice, Fig, Hints of Balsamic Chateau d'Issan <i>Merlot, Cabernet</i> <i>Bordeaux</i>	7.5 15
Umani Ronchi <i>Verdicchio</i> <i>Italy</i>	6 12	Violets, Incense, Earth	
Peach, Lemon Curd, Almond Tieffenbruner Pinot Grigio Italy	6.5 13	Nestore Bosco <i>Montepulciano</i> <i>Italy</i> Bold Cherry, Raspberry, Sandalwood, Herbs	5.5 11
Honeysuckle, Candied Pear, Stone	0.5 15	Aia Vecchio "Lagone" Super Tuscan Italy Rose Petals, Cherry, Spice, Dried Herbs, Leather	7 14