

## BRUNCH

Available 10am-1pm Saturday & Sunday

Add poached Vega farm egg \$3; Add housemade breakfast sausage \$6;

Add hickory smoked bacon \$5

### Cinnamon Roll French Toast \$18

whipped cream | macerated berries

### Sourdough Avocado Toast \$17

fresh burrata | red jalapeño\* | pickled red onion\* | wild baby arugula\*

### Woodfired Breakfast Pizza \$21

two poached farm eggs\* | bacon | tomato\* sauce | roasted fingerling potato | green hatch chili cheese | baby frisée\*

### Shakshuka \$20

harissa spiced tomato sauce | two poached farm eggs | crostini

### Sausage & Eggs Benedict \$20

poached farm egg\* | grilled Vega Farm vegetables\* | housemade breakfast sausage | hollandaise | warm pita

### Gyro & Eggs Benedict \$22

poached farm egg\* | grilled Vega Farm vegetables\* | beef & lamb gyro | hollandaise | warm pita

## SMALL BITES

### Charcuterie & Cheese Board For 2 \$24 For 4 \$38

prosciutto di parma | salame piccante | salame al finocchio | pecorino di montalcano al tartufo | camembert | hatch chili Utah cheddar | marinated olives | grilled farm vegetables\* | house pickles\* | pita

### Dip Trio Platter \$18

hummus | olive tapenade | feta mint tzantziki | grilled pita

## SALADS

Add Chicken \$6; Shrimp \$9; Tuna \$9; Salmon \$9; Gyro \$6

### Caesar Romaine\* \$15

aged parmesan | garlic pita | farm egg\* caesar dressing

### Roasted Golden\* & Red\* Beets \$15

arugula | toasted salty pistachios | goat cheese | citrus maple vinaigrette

### Vega Farm Root Vegetable Salad \$18

fresh burrata | Vega Farm lettuce\* | toasted pecan | pickled red onion\* | pepita | spiced cider vinaigrette

\* = From Our Farm - 18% gratuity added to parties of 10 or more.  
Eating raw or undercooked fish, or eggs increases the risk of food borne illnesses. Every effort will be made to accommodate food allergies.

## APPETIZERS

### Seasonal Farm Soup \$10

daily | ask your server

### Fire Roasted Cauliflower\* \$18

hummus | za'atar seasoning

### Hamachi Crudo \$23

shaved sweet onion\* | lemon | olive oil | red jalapeño\* | scallion | crisp garlic\*

### Baked Brie \$22

mostarda | apples | crostini

### Deviled Farm Eggs\* & Blue Crab \$21

smoked trout roe | scallion

### Lamb & Pork Meatballs \$22

chickpea tomato Sauce | feta mint tzantziki

### Lamb Chops \$25

balsamic glaze | lemon

### Margherita Flatbread \$18

hand torn basil\* | fresh tomato\* sauce | mozzarella

### Bacon Flatbread \$25

whipped ricotta | wild mushroom | caramelized fennel

## ENTREÉS

### "GLT" \$24

beef & lamb gyro | tomatoes\* | romaine lettuce\* | greek yogurt ranch aioli | sourdough  
• served with a side salad with citrus vinaigrette •

### Cavatelli Cacio e Pepe \$22

housemade pasta | pecorino romano & parmesan

### Wild Boar Bolognese \$28

farm egg\* handmade pappardelle | pecorino & parmesan

### Vega Burger \$19

wagyu beef | thousand island | shredded romaine | house pickle | sesame bun  
• served with roasted fingerling potatoes •

### Grilled Jumbo Shrimp \$36

Israeli couscous | parmesan | citrus gremolata

### 12-Hour Barbera Braised Short Rib \$38

creamy herb polenta | Vega Farm roasted carrots | red wine demi-glace

## DESSERT

### Kabocha Squash Custard \$11

cinnamon whipped cream | candied pepitas

### Walnut Cheesecake \$12

fig & apple compote | caramel sauce