

BRUNCH

DRINKS

JUST A REALLY GOOD BLOODY MARY	celery, horseradish, dijon, choice of spirit	13
SPRITZ	aperol, chardonnay, soda, orange	13
NITRO COLD BREW	from la colombe	6

DIPS, SPREADS & BREADS

WHITE BEAN HUMMUS 12 za'atar, olive oil, flatbread	RICOTTA 12 orange-blossom honey, espelette, grilled country bread
CRUSHED AVOCADO 12 chimichurri, seeded corn cracker	LIONI BURRATA 14 olives, preserved lemon, grilled bread

SMALL PLATES

FRESH FRUIT AND BERRIES 11 mint, lime
FIVE ACRE FARMS GREEK YOGURT AND GRANOLA 13 berries, coconut
ORGANIC GRAIN OATMEAL 13 brandy-poached fruit, seeds
BABY KALE SALAD 12 apple, currants, almond, mimolette, champagne vinaigrette
CRAB TOAST 14 preserved lemon aioli, jalapeño, herbs
STEAK TARTARE 16 stout mustard, crispy sunchokes, pecorino, pine nuts
SMOKED SALMON 14 orwasher's everything bagel, fixings

EGGS 'N SUCH

TWO ORGANIC EGGS 14 five acre farm organic eggs, potatoes, grilled country bread
ORGANIC EGG SANDWICH 15 bacon, gruyère, swiss chard, sriracha aioli
GREENMARKET FRITTATA 15 mushrooms, tomato, spinach, fontina cheese
WEST COAST TOAST 17 avocado, poached eggs, anaheim chili salsa
HUEVOS RANCHEROS 16 chorizo, black beans, queso fresco, salsa verde
SHRIMP & GRITS 17 poached eggs, andouille
WHOLE GRAIN PANCAKES 15 blueberry, maple syrup
BRIOCHE FRENCH TOAST 15 strawberry, mint, devonshire cream

LUNCH

ALBACORE TUNA SALAD 18 confit tuna, watercress, black radish, cucumber, sesame vinaigrette
BOWERY BURGER 18 aged cheddar, caramelized onion, special sauce, fries
USQ MARKET GRAIN BOWL 17 fried egg, farro, quinoa, lentils, avocado, broccoli, mushrooms, sunflower
RIGATONI 22 bolognese, parmesan
STEAK & EGGS 26 bearnasise butter, mixed greens
FRIED CHICKEN & WAFFLE 19 togarashi spiced maple syrup

SIDES 8

SMOKED BACON CHICKEN APPLE SAUSAGE SAUTÉED GREENS CRISPY POTATOES

Consuming raw or undercooked foods may increase your risk of illness. Please inform your server if anyone in your party has a food allergy.