



## SHARES

### BUTTERMILK-BELGIAN WAFFLE

bing cherries, cherry cola syrup,  
crème fraîche, almonds 14

### \*DELI STYLE FISH BOARD

arctic char gravlax,  
smoked rainbow trout,  
wolf fish croquettes, cucumber,  
schmear, bagel bites, egg 19

### \*CAST IRON STICKY BUN

brown sugar caramel, walnuts 8

## EGGS

### \*EGGS EN COCOTTE

burrata, bacon, swiss chard,  
scallion + toast 15

### \*3 HERB FRITATTA<sup>GF</sup>

sungold tomato, sheep's milk feta 16

### \*ARCTIC CHAR BENEDICT

gravlax, béarnaise, capers 16

### \*SQUARE MEAL

eggs, bacon, toast + jam 12

### \*BUTTERMILK BISCUITS

maple-crimini mushroom gravy,  
aleppo pepper, sunny egg 14

### \*HUEVOS RANCHEROS

anasazi beans, chorizo,  
ranchero sauce, sunny eggs 15

### \*CORNED LAMB SHANK HASH<sup>GF</sup>

summer squash, kale,  
mustard cream, sunny egg 17

### \*STEAK + EGGS<sup>GF</sup>

beef sirloin, fried green tomato,  
marrow butter, fermented hot sauce 21

## SANDWICHES

### \*BREAKFAST SANDWICH

biscuit, tasso ham,  
apple butter, sunny egg 13

### +LAMB QUARTER POUNDER + FRIES<sup>GF</sup>

cucumber, gruyere,  
yogurt sauce, lemon onions 15

### +NICOISE STYLE TARTINE

big eye tuna conserva,  
olives, egg 14

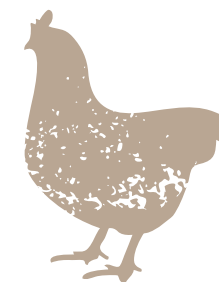
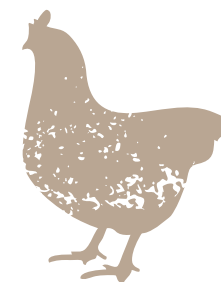
## SIDES 5

### FRENCH FRIES + CHINESE MUSTARD<sup>GF</sup>

### +CHERRYWOOD SMOKED BACON<sup>GF</sup>

### ORGANIC LETTUCES +WHITE BALSAMIC<sup>GF</sup>

### 1 BISCUIT + BUTTER



<sup>GF</sup> These menu items can be made gluten-free. | \* These items are served raw or undercooked. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Not all menu items are listed. Please inform your server of any food allergies or sensitivities. |

Please visit our sister restaurants, Coperta + Pizzeria Coperta | Proprietors: Aileen Reilly + JP Taylor Jr. Executive Chef/Proprietor: Paul C. Reilly

