SHARES

APPLE BROWN BETTY WAFFLE
green apples, salted caramel, streusel, crème fraîche 14

‘DELI STYLE FISH BOARD
arctic char gravlax, smoked sablefish salad, pickled mussels, cucumber, schmear, bagel bites, egg 19

‘CAST IRON STICKY BUN
brown sugar caramel, walnuts 8

EGGS

‘SHAKSHUKA GF
wax pepper, kabocha squash, cilantro yogurt, baked egg 15

‘CACIO E PEPE OMELET GF
taleggio, ricotta, parmesan, black pepper 16

‘ARCTIC CHAR BENEDICT
gravlax, béarnaise, capers 17

‘SQUARE MEAL
eggs, bacon, toast + jam 12

‘BUTTERMILK BISCUITS
maple-cremini mushroom gravy, aleppo pepper, sunny egg 14

‘ROASTED PUMPKIN POLENTA GF
chili braised greens, sage, sunny egg 14

‘HUEVOS RANCHEROS
pinto beans, chorizo, ranchero sauce, sunny eggs 15

‘CORNED LAMB SHANK HASH GF
cabbage, cipollini onion, potato mustard cream, sunny egg 17

‘NY STRIP + EGGS GF
sweet potato, red beet bbq sauce, bone marrow butter 25

SANDWICHES

‘BREAKFAST SANDWICH
biscuit, tasso ham, apple butter, sunny egg 13

‘LAMB QUARTER POUNDER + FRIES GF
cucumber, gruyere, yogurt sauce, lemon onions 15

‘SPICY LAMB MEATBALL
harissa, ricotta salata, braised greens 17

SIDES 5

FRENCH FRIES + CHINESE MUSTARD GF

‘CHERRYWOOD SMOKED BACON GF

ORGANIC LETTUCES + WHITE BALSAMIC GF

1 BISCUIT + BUTTER

* 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