

BRUNCH MENU *8am-3pm*

sourdough toast, local cultured butter and preserves 8

hot cereal, rolled oats, maple syrup, almond butter, banana 10

eggs any style, applewood bacon or pork sausage, potatoes, toast 19

Dutch baby pancake, fresh fruit, whipped mascarpone 19

potato leek soup, fennel confit, roasted garlic 18

little gem salad, crispy chickpeas, pickled onion, artichoke vinaigrette 21
add chicken 10 add poached egg 5

grain bowl, quinoa, farro, seeds, frisee, radish, grana padano, shiitake dressing 23
add chicken 10 add poached egg 5

egg sandwich, sharp white cheddar, applewood bacon, ancho Chile sauce 16

cheeseburger, lettuce, pickles, cheddar, porcini mayo, brioche, fries 27
*beyond burger available +4

BLT, herb mayo, pickled onions, toasted sourdough, mixed greens 20

grilled cheese, sourdough, swiss, cheddar, cultured butter, mixed greens 17

yogurt parfait, house made granola, cherry compote, seasonal berries 12

cookies (3) 10

SIDES

fries 12

mixed greens 6

applewood bacon 10

pork sausage 8

fruit 8

COFFEE AND TEA

coffee 4

espresso/americano 6

cappuccino / latte / macchiato / cortado 6

tea 5

jasmine, earl grey, turmeric, chamomile

iced tea 4

BRUNCH COCKTAILS

mimosas 15

bloody mary 16

JUICE

green juice 12

carrot turmeric juice 12

beet kale ginger juice 12

grapefruit juice 6

orange juice 6

INNESS