



THE BRUNCH MENU

to start

calabrian burrata \$18

calabrian peppers, garlic oil, toasted pine nuts, fresh herbs over creamy burrata and rainbow cherry tomatoes served with blue truck bread cibatta *GF Option & Veg

charcuterie and cheese board- \$34

artisan meats and cheeses, house-made berry jam, mustard, pickled vegetables and artisan crackers*GF Option

lemon dill crab cakes - \$18

2 crab cakes over fresh greens dressed with champagne vinaigrette and a lemon dill sauce finished with green scallions

soup & salads

soup of the moment - cup \$4 bowl \$8

the salad on 5th - \$13

romaine, housemade croutons, white balsamic, gorgonzola, pickled red onions and a Prosecco vinaigrette
salad available with chicken \$5, prosciutto \$6 & bacon \$5

sugar snap salad \$12

hearty greens, watermelon radish, herbed chickpea croutons, montchevre, mint, shaved red onion and a miso-lemon vinaigrette *GF & Veg

brunchy brunch

breakfast sandwich like none before \$13

bacon, pesto, honey ricotta, gruyere cheese and egg on ciabatta served with potatoes or upgrade to fruit parfait \$3*Sub GF Bread for \$2

mexican breakfast tostada \$16

2 tostadas topped with chorizo and refried beans finished with 2 eggs sunny up, fresh tomatillo salsa and a poblano sauce drizzle

country scramble \$16

3 meats (ham, sausage & bacon), breakfast potatoes, scrambled eggs, cheese blend then topped with pepper gravy

truck stop burrito \$18

Chorizo, bacon, scrambled eggs, poblano peppers, jalapenos, onions, crispy potatoes wrapped in a giant burrito tortilla with a queso blanco and roja cream sauce topped with cojita, cilantro & flamin' hot fritos

pb & j french toast \$16

house made challah french toast with flathead cherry compote, peanut butter sauce, vanilla chantilly and 100% crown maple syrup *Veg

pancake tacos\$12

three housemade buttermilk pancakes with maple sausage, ham, scrambled eggs topped with a cheese blend and served with a side of crown maple syrup

sandwiches and more

sides - garden salad or pita chips with hummus

Sub GF bread on sandwiches for \$2

peach & basil club sandwich \$17

house brined turkey and peachwood smoked ham with butter leaf lettuce, ammerlander swiss on ciabatta with a peach aoili

not your mama's grilled cheese and tomato basil soup \$15

sourdough bread brushed with herbs de provence infused oil - artisan cheeses inside - toasted perfectly*Veg

maple sriracha chicken flatbread \$18

spicy maple glazed chicken and peppered bacon lardons on charred flatbread with sriracha ricotta, shaved red onion, arugula, fontina and smoked gouda

*Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.