

STARTERS, SIDES & SHAREABLES

CRISPY BRAISED BACON – <i>applewood smoked, maple glazed</i>		6
GRILLED CHICKEN SAUSAGE - <i>Petaluma chicken ground with a blend of chilis, spices & herbs</i>		5
CHEDDAR GRITS - <i>slow cooked stone-milled grits, farmhouse cheddar</i>		4
CREAM BISCUIT - <i>one cream biscuit, spiced sorghum butter (add sawmill gravy 2)</i>	3 each	3 for 8
BREAD PUDDING BITE - <i>bourbon-pecan caramel, vanilla bean whipped cream</i>	2.5 each	3 for 7
BUTTERMILK WAFFLE - <i>banana-rum syrup, fruit compote, vanilla bean whipped cream</i>	single 7	double 13
FRIED CHICKEN & WAFFLES – <i>VT maple syrup & spiced sorghum butter</i>		15

BENEDICTS - *local farm fresh poached eggs, served on butter toasted pan de mie*

AVOCADO BENEDICT - <i>pistachio pesto, tomato jam hollandaise, chives & chervil</i>	15
PASTRAMI SPICED SALMON - <i>cured Ora-King Salmon, arugula, feta, citrus hollandaise</i>	17
CRISPY BRAISED BACON – <i>kimchi & beer onions, white soy hollandaise</i>	16
BEEF SHORT RIB - <i>arugula, smoked pepper relish, gouda 'hollandaise'</i>	17
BISCUITS 'n GRAVY- <i>2 cream biscuits, 2 poached eggs, green onion, sawmill gravy</i>	15

SKILLET BAKED EGGS - *all include roasted heirloom potatoes (egg whites available)*

VEGETABLE - <i>goat cheese, seasonal squash & roasted mushrooms, kale & avocado</i>	14
SHRIMP & CHORIZO - <i>corn, pequillo peppers, grilled green onions, crispy garlic</i>	16
CHICKEN SAUSAGE - <i>sugar plum tomatoes, fried jalapeño, smoked jack cheese</i>	15
BEEF BRAISE - <i>mustard greens & cipollini onion, fontina & parmesan</i>	16

AVAILABLE ALL DAY

OYSTERS ON THE HALF SHELL - <i>champagne mignonette, fresh horseradish & lemon</i>	2.5
SHRIMP & ALBACORE CEVICHE - <i>ahi amarillo-lime-coconut milk, sweet potato, corn, cilantro</i>	14
DEVILED EGGS - <i>sriracha chili, radish pickle & sprout</i>	8
SIMPLE ORGANIC GREENS - <i>shaved radish & cucumber, sunflower seeds, champagne-citrus vinaigrette</i>	9
BABY BEET & ARUGULA SALAD - <i>toasted hazelnut butter, goat cheese mousse, riesling vinegar</i>	13
WEST INDIES SPICED CHICKEN WINGS - <i>mango-tamarind yogurt dip</i>	12.5
LAMB MEATBALLS - <i>house ground lamb & pork, charmoula spiced tomato sauce, manchego</i>	13
BEEF SLIDERS - <i>artisanal cheese, red wine-onion jam, Fallot mustard sauce</i>	14.5
FRIES - <i>fresh herbs, truffle parmesan aioli or Bravas Style with Cotija and fresno chili aioli</i>	9
PLATANOS MADUROS – <i>fried sweet plantains with salsa</i>	8

BRUNCH DRINKS

Mimosas (Orange, Cranberry, Pineapple, Grapefruit, Guava or Peach)	Glass 6 / Carafe 16
District Bloody Mary - <i>Vodka, housemade Bloody Mary Mix, Pickled Veggies & Chili Spiced Rim</i>	10
Irish Coffee - <i>Jameson Irish Whiskey, Natures Agave & Whipped Cream</i>	10
Michelada - <i>Pilsner, housemade Bloody Mary Mix, Lime & Chili Spiced Rim</i>	8
Bottomless Drip Coffee	5
Juice: Orange 4 Grapefruit 4 Pineapple 3 Peach 3 Guava 4	