

BREAKFAST

EGGS

- eggs your way* | 480-1550 CAL 15.0
choice of whole cage-free eggs/whites, applewood-smoked bacon or pork sausage + artisan toast
- farm stand breakfast bowl* | 610 CAL 14.5
breakfast potatoes, oven roasted tomatoes, seasoned baby kale, avocado mash, topped with cage-free scrambled eggs, + parmesan
- bistro breakfast sandwich | 620 CAL 12.5
cage-free fried egg, applewood-smoked bacon, aged white cheddar, arugula + avocado mash on a brioche
- breakfast burrito | 920 CAL 13.0
cage-free scrambled eggs, applewood-smoked bacon, green onions, breakfast potatoes + cheddar in a tortilla with, tomato salsa + avocado mash
- two egg omelet | 1080 CAL 14.0
aged white cheddar, caramelized onions + applewood-smoked bacon
- balanced breakfast sandwich | 390 CAL 14.0
scrambled cage-free egg whites, turkey breast with arugula, roasted green chile + cheddar on english muffin
- egg white frittata | 380 CAL 14.0
monterey jack cheese, lightly dressed arugula, torn basil, cucumber + grape tomatoes
- loaded breakfast tots + scrambled eggs | 860 CAL 10.5
tater tots, chile lime, cheddar cheese, green onions, bacon, scrambled cage-free eggs, buffalo ranch dressing
- loaded breakfast tots | 580 CAL 8.5
tater tots, chile lime, cheddar cheese, green onions, bacon, buffalo ranch dressing
- ham, egg & cheese croissant* | 540 CAL 10.5
cage-free fried egg, ham, aged white cheddar on a croissant

BREAKFAST BOARD

- avocado toast | 520 CAL 13.5
multigrain toast with roasted tomatoes, hard-cooked egg + lemon-dressed arugula
- breakfast flatbread | 950 CAL 14.0
scrambled cage-free eggs, herbed cream cheese, cheddar cheese, green onions, bacon, avocado mash, salsa
- bagel: plain or everything bagel | 360-480 CAL (V) 6.5
choice of plain cream cheese + jelly or herbed cream cheese

FRUITS + GRAINS

- classic fruit + yogurt cup | 310 CAL (V) 9.5
chobani yogurt, fresh berries, granola + honey
- steel cut classic oatmeal | 350 CAL (V) 9.5
vermont maple syrup, blueberries
- fruit + berry cup | 60 CAL (V) (GF) 9.0
fresh mint

GRIDDLED

- french toast with strawberries | 540 CAL 12.5
dipped in cinnamon-vanilla custard + griddled, topped with powdered sugar, fresh strawberries, vermont maple syrup
- lemon blueberry ricotta pancakes | 700 CAL (V) 14.0
topped with blueberry reduction + whipped ricotta, vermont maple syrup

BISTRO | BAR
CLASSICS WITH A TWIST

*featured seasonal item | we proudly serve cage-free eggs and sustainably raised pork

LUNCH/DINNER

SOCIAL SNACKS

hummus 700 CAL V <i>oven-roasted tomatoes, crisp vegetables, flatbread</i>	10.5
french fries + duo dip 990 CAL <i>garlic aioli + green goddess ranch</i>	11.5
skillet meatballs 690 CAL <i>pomodoro sauce, + parmesan, artisan toast</i>	14.5
grilled chicken + bacon quesadilla 850 CAL <i>tomato salsa, avocado mash</i>	14.5
classic chicken wings <i>traditional, with blue cheese dressing 1090 cal chili-lime, with green goddess dressing 1190 cal</i>	16.5
loaded tot-chos 660 CAL <i>tater tots, jack cheese, chili lime seasoning, buffalo ranch + green goddess dressing, green chili, green onions, bacon</i>	12.5
margherita flatbread 610 CAL V <i>roasted tomatoes, basil + cheese</i>	13.5
pepperoni flatbread 620 CAL <i>basil</i>	14.0
chicken flatbread 620 CAL <i>grilled chicken, bacon, tomatoes, green onions, green goddess drizzle</i>	14.5

GREENS + GRAINS

caesar 790 CAL V <i>parmesan, olive oil toasted breadcrumbs, creamy caesar</i>	FULL 13.0
mediterranean grain bowl 750 CAL <i>quinoa + brown rice blend, baby kale, arugula, oven roasted tomatoes, parmesan cheese, lemon vinaigrette</i>	14.0
modern cobb salad 750 CAL <i>grilled chicken, applewood-smoked bacon, hard-cooked egg, grape tomatoes, avocado mash, gorgonzola + green goddess dressing</i>	14.0
add chicken to any salad 110 CAL	6.5

BISTRO CLASSICS

the bistro burger 810-1180 CAL <i>aged white cheddar, lettuce, tomato + garlic aioli on a brioche roll, with french fries</i>	15.5
Beyond Meat® burger 850-1230 CAL V	16.5
turkey avocado b.l.t. 800-1170 CAL <i>applewood-smoked bacon, romaine, tomato, roasted garlic aioli on toasted Texas toast bread, with french fries</i>	13.5
three-cheese grilled cheese + tomato soup 840 CAL <i>white cheddar, jack cheese + parmesan on artisan bread paired with classic tomato soup</i>	13.5
grilled chicken sandwich 680-1090 CAL <i>aged white cheddar, lettuce, tomato + garlic aioli on a brioche roll, with french fries</i>	14.5
buffalo fried chicken sandwich 770-1180 CAL <i>gorgonzola cumbles, coleslaw on a brioche roll, with french fries</i>	15.5
spicy rigatoni a la vodka 640 CAL V <i>rigatoni with classic vodka sauce, crushed red chili, fresh basil + parmesan cheese</i>	14.5
add chicken to any salad 110 CAL	6.5

All menus and pricing are subject to 20% taxable
service charge and 8.7% state tax