

BREAKFAST MENU

AVAILABLE EVERYDAY UNTIL 2PM

BENEDICT’S

Served on Homemade HERB SCONE. Served with Hollandaise Sauce, crispy smashed baby potatoes, mixed greens, fresh fruits.

GF available (+\$2)

APPLE WOOD DOUBLE SMOKED BACON 23

BEEF BRISKET & CARAMELIZED ONION 26

HOUSE SMOKED SALMON & CREAM CHEESE 26

CRAB CAKE & CHIPOTLE CREMA 27

WILD MUSHROOM, KALE & CARAMELIZED ONION 26

“RATATOUILLE” (served on ratatouille) 24

DAUPHINOISE (served on dauphinoise potato) 24

OMELETTE

Served with crispy smashed baby potatoes, mixed greens, fresh fruits, toast. GF available (+\$2)

Choices are –

WILD MUSHROOM & LOCAL GOAT CHEESE 22

DOUBLE SMOKED BACON & SMOKED CHEDDAR 22

HOUSE SMOKED SALMON & CREAM CHEESE 26

OPEN FACED LAMB MEAT BALLS, FETA CHEESE, RED ONION, CHERRY TOMATOES & BALSAMIC GLAZE. 27

RATATOUILLE SAMMIE 23

Char sourdough, fried eggs, crispy apple wood double smoked bacon, apple wood smoked cheddar, avocado, marinated onion & tomato salsa, spicy chipotle mayo, side mixed greens. GF available (+\$2)

CLASSIC TWO EGGS BREAKFAST 22

Two fresh farm eggs any style, choice of apple wood double smoked bacon, pork sausage or grilled tomato, crispy smashed baby potatoes, mixed greens, fresh fruit, toast. GF available. (+\$2)

Add- Confit Duck leg +15, Pork belly +13

THE HUNGERMAN BREAKFAST 26

Three fresh farm eggs any style, apple wood double smoked bacon, pork sausage, one piece crab cake, chipotle crema, crispy smashed baby potatoes, mixed greens, fresh fruit, toast.

WILD MUSHROOM AND EGGS 25

Two fresh farm eggs any style, white wine glazed wild mushroom, grape tomatoes, kale, local goat cheese, herbs, crispy smashed baby potatoes, mixed greens, fresh fruit, toast. GF available (+\$2)

CRAB CAKE AND EGGS 27

Two fresh farm eggs any style, crab cake, chipotle crema, crispy smashed baby potatoes, mixed greens, fresh fruit, toast.

LAMB MEATBALLS AND EGGS 27

Two fresh farm eggs any style, 2 lamb meatballs cooked in tomato saffron sauce, crispy smashed baby potatoes, mixed greens, fresh fruit, toast. GF available (+\$2)

SERVED IN CAST IRON

SHAKSHUKA 24

Fire charred peppers and tomatoes slow roasted with caramelized onions, Moroccan spices and fresh herbs, served in iron cast skillet topped with two fresh farm eggs, kalamata olives, Greek feta, char sourdough. GF available (+\$2)

Add 2 lamb Meatballs +10

SHORT RIB HASH SKILLET 28

Slow braised Short rib, braising jus, sauté wild mushroom, caramelized onion, apple wood smoked cheddar, two farm fresh sunny side egg, crispy smashed baby potato, char sourdough. GF available (+\$2)

WILD MUSHROOM SKILLET 27

Wild mushroom, two farm fresh soft poached egg, sauté kale, caramelized onion, local goat cheese, crispy smashed baby potatoes, balsamic reduction. GF available (+\$2)

TOASTS & EGGS

Served on, artisan char sourdough OR multigrain, with two farm fresh soft poached eggs. GF available (+\$2). Choices are – Add salad +4

Avocado, marinated onion and tomato salsa, radish, hemp seed, asparagus. 18

House Smoked salmon, berry caper, lemon dill cream cheese, red onion, radish, balsamic glaze, asparagus. 20

Ricotta cheese, fig, fresh berries, pistachio crumble, mint, rosemary infused warm honey, asparagus. 20

CHALLAH FRENCH TOAST 23

Challah bread, fresh berries, berry compote, ice cream, pistachio crumble, maple syrup.

ADD-ONS

(Not to be ordered individually)

Herb Scone 2

Hollandaise 3

1 Egg 3

Smashed potatoes 5

Wild mushroom 10

Dauphinoise 7

Fruits 6

Pork sausage 6

Double smoked bacon 5

Pork Belly 13

Beef Brisket 10

Crab cake 8

Confit Duck Leg 15

Lamb meatballs 10

ONE SLICE

CHALLAH FRENCH TOAST 16

Challah bread, fresh berries, berry compote, ice cream, pistachio crumble, maple syrup

# LUNCH MENU

AVAILABLE EVERYDAY FROM 11AM

## SANDWICHES AND PANINIS

Served with fries, mixed greens (+4), truffle fries (+4)

### SOUS VIDE LAMB BURGER 24

Kebab spiced lean ground lamb patty, spicy mayo, fire roasted red pepper tapenade, caramelized onion, lettuce, tomato, pickle, mature cheddar, toasted brioche.

### BEEF BRISKET AND SWISS PANINI 23

Slow braised brisket, caramelized onion, garlic aioli, swiss cheese on Panini pressed ciabatta bun.  
Add apple wood double smoked bacon +3

### GRILLED CHEESE 21

Fire roasted red pepper tapenade, tomato, cheddar cheese, swiss cheese on grilled sourdough.

## SALADS

### RATATOUILLE GREEN SALAD 18

Mixed greens, watermelon radish, red onion, tomato, beet root, cucumber, toasted almond flake, edamame beans, local goat cheese, balsamic vinaigrette.

Add House Smoked Salmon +10,  
Add Confit Duck Leg +15,  
Add Pork Belly +13.

### SIDES

Fries 10  
Rice 6  
Truffle Fries 13  
Small Green Salad 10

## WEEKDAYS SPECIALS

(Available on Week Days only Tuesday to Friday)

### STEAK FRITES 45

Onglet Steak cooked rare to medium rare (only), served with demi-glaze, fries and aioli.

### LAMB SHANK 38

Dauphinoise potatoes, seasonal vegetables, tomato and pepper sauce. **GF**

### BEEF BOURGUIGNON 34

Dauphinoise potatoes, pearl onions, pancetta, mushrooms. **GF**

### GOAT CURRY 32 🌶️

Bone in goat, onion, garlic, ginger, tomatoes, aromatic Indian spices, saffron spiced basmati rice. **GF**

### LAMB MEATBALL PASTA 29 🌶️

Lamb meatballs, tomato sauce, parmesan cheese, basil, garlic toast.

### WILD MUSHROOM RAVIOLI 37

Mushroom raviolis, cream cheese, white wine, wild mushroom, grape tomatoes, green peas, parmesan cheese, truffle oil, garlic toast. **V**

## DESSERTS

### CRÈME CARAMEL 13

### POACHED PEAR 14

With pistachio crumble

### BASQUE CHEESECAKE 12

### CARAMEL BANANA WELLINGTON 14

With Vanilla Ice Cream

**NOTE:** GF = Gluten free, V = Vegetarian  
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform, please inform your server if you or anyone in your party have food allergies

**Note-** Parties of 8 or more are subject to an 18% gratuity.