



Early Riser *Mon-Fri, 7am-11am*

Fruit Salad 8

Seasonal Fresh Fruit Cup

Yogurt Parfait 9

Greek Yogurt, Granola, Berry Compote

Daily Pastry 5

Assortment of Fresh Pastries

Breakfast Loaf 4

A Slice of our House-Made Seasonal Loaf

Hard-Boiled Eggs 4

Two Eggs To-Go

Beverages

JUICES 4

Orange, Grapefruit

TEAS 5

English Breakfast, Chamomile, Green Tea, Earl Grey

COFFEES

Espresso 5 sgl / 7 dbl

Decaf Espresso 5 sgl / 7 dbl

Macchiato 6

Cappuccino 6

Latte 6

Coffee 4

regular or decaf

proudly serving Lavazza Coffee



Brunch

Weekends 9:00am - 3:30pm

Early Riser

Everything Bagel Roti 17

Jerk Cured Salmon, Za'atar Yogurt, Shaved Red Onion

Fig French Toast 13

Thai Basil Syrup

Heirloom Egg Omelette 15

Grilled Scallions, Linguisa, Cheddar Cheese

A Simple Life 13

Eggs Any Style, Sweet Hash, Chicken Sausage

Biscuit Sammy 11

Taylor Ham, Scrambled Egg, Cheddar Cheese

Sandwich + Soup

Sandwich + Soup of the Day 16

Sandwich Solo 11

with Shoestring Fries

Soup Solo 6

SANDWICH CHOICES

Grilled Cheese

Jamaican Bread, Tallegio

Pulled Chicken Sandwich

BBQ, Green Papaya Escovitch

Fried Fish Sandwich

Slaw

Braised Beef Sandwich

Caramelized Onions, White Cheddar

Mid-Day Bites

Baby Gem Salad 15

Beet Hummus, Apples, Radish, Little Gem, Kohlrabi

Collard Green Salad 12

Adzuki Beans, Cucumbers, Cashews, Coconut Dressing

add protein to salads: Salmon 9, Lamb 10, Shrimp 12

King Benny 25

King Crab, Collards, Biscuits, Étouffée

Oxtail Egg Roll 10

French Dip, Sweet Chili Peanut Sauce

Brown Paper Bag Fried Chicken 22

1/2 A Bird, Auntie's Biscuits, with the works

Egg Rice 15

Sweet Potato, Toasted Cashew, Avocado

Salmon Noodles 28

African Nectar Broth, Bok Choy, Edamame, Rice Noodles

Sides

Linguisa 9

Two Eggs Any Style 6

Chicken Sausage 8

2 pieces

Auntie's Biscuits 8

Sliced Avocado 5

Shoestring Fries 6

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Wines by the Glass

SPARKLING

Brut Rosé 12
Conquilla, Cava, ES NV

Champagne 20
Veuve Clicquot, Reims, FR NV

ROSÉ

Rosé 14
Whispering Angel, The Palm, Côtes de Provence, FR

WHITE

Chardonnay 15
Harken, Barrel Fermented, CA 2017

Chenin Blanc 13
Graham Beck, The Game Reserve, ZA 2015

Assyrtiko 14
Santo Winery, Santorini, GR 2017

Pinot Gris 16
Mouton Noir, OPP, Willamette Valley, OR 2015

Sauvignon Blanc 16
Domaine Martin Pierre, Sancerre, FR 2017

Riesling 16
Selbach Oster, Kabinett, Mosel, DE 2016

RED

Cabernet Sauvignon 17
No Fine Print, CA 2016

Pinot Noir 16
RouteStock, Route 116, Sonoma Coast, CA 2015

Cabernet Franc 14
Domaine Phillippe Alliet, Chinon, FR 2017

Syrah 14
Allain Graillot, Syrocco Rabart-Casablanca, MA 2015

Garnacha 12
Vina Zorzal, Navarra, ES 2017

Brunch Cocktails

Mimosa 9
Classic with Orange Juice

Bottomless Mimosas 20
Classic Mimosas for 1.5 Hours

Piri Piri Bloody Mary 15
Red Pepper, Yuzu, Cinnamon

Big Poppa for 2 30
Rum, Cognac, African Nectar, Cashew

Beer

BOTTLED

Downeast 7
Cider, NY, 5.1% abv

Butternuts Porkslap 8
Pale Ale, NY, 4.1% abv

Heineken 7
Pilsner, DE, 5% abv

DRAFT

Von Trapp 9
Pilsner, VT, 5.4% abv

Ommegang 9
Belgian Ale, NY, 5.2% abv

Lagunitas 9
IPA, CA, 6.2% abv