

# BRUNCH

## Dungeness Crabcake Benedict | 24

poached eggs, hollandaise, fresh greens,  
potato rösti, trout roe, avocado

## Iberico Ham Benedict | 22

poached eggs, hollandaise, fresh greens, potato rösti,  
chives, tomato jam

## Brunch Bowl | 20

bourbon + maple beans, kale, sweet potato hash,  
pickled red onion, fried egg, jalapeño cornbread,  
harissa vinaigrette  
*avocado +\$4*

## Chicken-Fried Maitake Mushroom + Waffles | 22

cheese + scallion waffles, gochujang, soy caramel,  
miso carrot purée, spicy pickles, cilantro  
*poached egg +\$3*

## Cinnamon Swirl Cloudcakes | 18

whipped sweet mascarpone, caramelized citrus,  
organic maple syrup

## BLOCK ONE Breakfast Sandwich | 20

fried egg, chorizo aioli, arugula, fried green tomato, bacon, beer  
cheese, tomato jam, truffled crispy nugget potatoes

## Glamour Farming™ Salad 15 | 22

Unearthed organic greens, lemon herb vinaigrette, quinoa,  
pickled golden beets, marinated summer squash,  
shaved asparagus, goat cheese, strawberries, puffed wild rice  
*jumbo prawns +\$12 | avocado +\$4*

## Falkland Farm Crispy Chicken Sandwich | 22

sesame brioche, spicy aioli, carrot + scallion slaw, arugula, avocado  
*comes with garden green salad or house-cut frites*

## Brant Lake Wagyu Beef Burger | 24

milk bun, cheese, bacon, frizzled onions,  
shredded lettuce, tomato, garden pickle,  
roasted garlic aioli, house mustard + ketchup  
*substitute house-made vegan patty +\$1*  
*comes with garden green salad or house-cut frites*

# SIDES

## Falkland Farm Chicken Sausage | 6

## Wild Moon Bacon | 5

## Poached Egg | 3 Avocado | 4



Gluten-Free



Vegetarian



OCEAN  
WISE