

# BRUNCH

## Dungeness Crabcake Benedict | 26

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

## Iberico Ham Benedict | 24

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*

## Shakshuka | 20

harissa spiced garden tomato, eggs, cilantro, shishito peppers,  
za'atar, toasted house sourdough, preserved lemon labneh

## Chicken-Fried Maitake Mushroom + Waffles | 22

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

## Cinnamon Swirl Cloudcakes | 19

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 | 23

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  
*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