

## BRUNCH

- Lettuces, radish, green goddess, herbs • 12
- Asparagus, tarragon sauce mousseline, mint, sesame • 12
- Burrata tartine, hazelnut dukkah, lime, olive oil • 16
- Daily charcuterie • 14
- Cheese plate with honey and black pepper • 14
- Granola, dried apricots, hazelnuts, coconut, sesame, yogurt, honey • 9
- French toast, whipped crème fraiche, maple syrup, raspberries • 14
- Classic eggs, sausage, fried potatoes • 16
- Eggs Benedict, housemade english muffin, cured ham, hollandaise • 18
- Croque madame, ham, gruyere, bechamel, fried egg, lettuces • 19
- Quiche, leek, tarragon, Beecher's cheddar, lettuces • 17
- White fish rillettes on toast, basil, horseradish, ikura • 14
- Shirlee burger, aioli, red onion jam, Emmenthal, brioche bun, frites • 18

## SIDES

- Morning pastries, assorted • 4
- Sea wolf bread, whipped butter, & sea salt • 6
- Toasted English muffin with butter and jam • 6
- Sausage or jack mountain bacon • 6
- Frites • 8
- olives • 5

## DESSERT

- Vanilla Pot de crème, macerated rhubarb • 8
- Chocolate olive oil cake, soft whipped cream • 10
- Lemon curd tarte, meringue • 10

*\*Consuming, raw, undercooked, or unpasteurized foods may increase foodborne illness risks.  
Please note: 20% automatic gratuity for parties of 6 or larger*