

BREAKFAST

8AM - 12PM

BAKER'S BASKET - \$10

selection of housemade breads, served with seasonal jam, honey, & evoo.

CHOCOLATE OVERNIGHT OATS - \$9

oats infused with chocolate coconut milk, cherry jam, toasted pistachios

MAPLE PARFAIT - \$9

rhubarb compote, sliced strawberries, maple yogurt, house granola

JERSEY SAMMIE - \$10

fried pork roll, american cheese, farm egg your way, brioche bun
+ add on - \$2 extra egg

WILD HARE BREAKFAST SAMMIE - \$12

house maple sausage, gruyere cheese, farm egg your way, tomato jam, brioche bun. side of roasted habanero hot sauce
+ add on - \$2 extra egg

BENEDICT IN A HOLE - \$13

slow poached egg, herb hollandaise, bacon lardons & frisee on house brioche
+ add on - \$6 roasted mushrooms

MUSHROOM TOAST - \$15

roasted oyster mushrooms, confit garlic puree and herb cream sauce on house sourdough
+ add ons - \$2 egg | \$3 bacon | \$3.50 house sausage

DINER STYLE BREAKFAST - \$12

two farm eggs, thick cut bacon, served with house sourdough
+ add ons - \$1 cheesy egg | \$2 extra egg | \$3 extra bacon
\$3.50 house sausage | \$6 roasted mushrooms

CHEF'S SPECIAL

RAMPS + CAVIAR - \$21

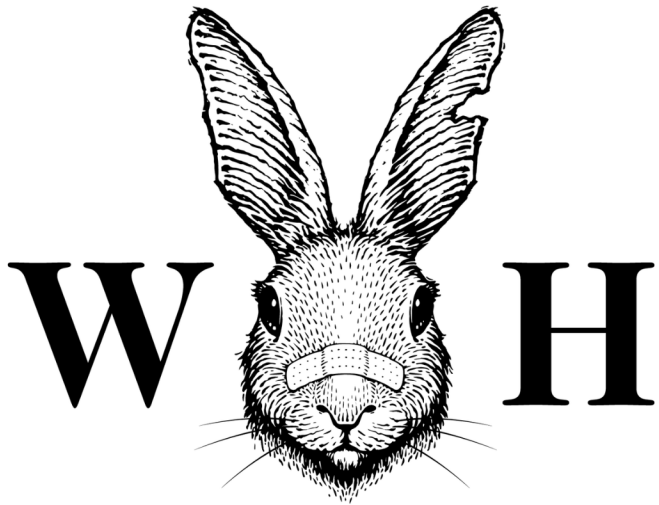
trout & paddlefish caviar, soft scrambled eggs, boxty, ramp crème fraîche, seared ramps

FROM OUR BAKERY

ALL OF OUR PASTRIES & BREADS ARE BAKED FRESH DAILY. LIMITED AVAILABILITY, SEE DISPLAY FOR TODAY'S DELICIOUS OPTIONS!

ON THE SIDE

HOUSE BUTTERED SOURDOUGH
W/ SEASONAL JAM - \$4
THICK CUT BACON - \$5
HOUSEMADE SAUSAGE - \$6
TWO EGGS YOUR WAY - \$4



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LUNCH

11AM - 3PM

GRILLED CHEESE - \$6

house sourdough and american cheese
+ add ons - \$2 egg | \$3 bacon

ROASTED ASPARAGUS SOUP - \$9

asparagus tips, nutmeg crème fraîche

LATE BIRD SAMMIE - \$8

farm egg and american cheese on house
brioche bun
+ add ons - \$2 egg | \$3 bacon | \$3.5 house sausage
\$6 roasted mushrooms

MUSHROOM TOAST - \$15

roasted oyster mushrooms, confit garlic puree
and herb cream sauce on house sourdough
+ add ons - \$2 egg | \$3 bacon | \$3.50 house sausage

SNAP PEA SALAD - \$15

pea tendrils, pistachio spinach pesto, toasted
pistachios, pink peppercorn crème fraîche
+ add ons - \$7 seared chicken breast

WILD HARE CAESAR SALAD - \$11

romaine, house-made caesar dressing, manchego
cheese, sourdough croutons
+ add ons - \$7 seared chicken breast

NIBBLES & BITES

SAVORY POPCORN - \$6

fresh kernels popped in duck fat, seasoned
with truffle salt and parmesan cheese

BBQ POPCORN - \$6

kernels popped in olive oil, seasoned with BBQ
spices

QUACKER JACKS - \$6

duckfat caramel popcorn & peanuts

PICKLE PLATE - \$10

assorted seasonal house pickles

CHARCUTERIE BOARD - \$20

finocchiona, serrano ham, & brasola, served with
mustard, seasonal jam, candied almonds, house
pickles, toasted house sourdough

PESTO CHICKEN SAMMIE - \$15

braised chicken thighs, spinach + pistachio pesto,
arugula, provolone, house made sourdough: served
with house greens
+ add ons - \$2 sub side caesar salad

KATSU SANDO - \$17

panko breaded pork loin, sliced cabbage, dijon
mustard, tonkatsu sauce, house made japanese milk
bread: served with house greens
+ add ons - \$2 sub side caesar salad

WILD HAIR OF THE DOG - \$7

pork & beef hot dog, tomato jam, cheese sauce,
onion crisps: served with house greens
+ add ons - \$4 double dog dare ya | \$2 sub side caesar salad

EGGPLANT + ROMESCO SAMMIE - \$14

roasted eggplant, romesco sauce, arugula, house
made sourdough: served with house greens
+ add ons - \$2 sub side caesar salad

CHEF'S SPECIAL

RAMPS + CAVIAR - \$21

trout & paddlefish caviar, soft
scrambled eggs, boxty, ramp crème
fraîche, seared ramps

ON THE SIDE

HOUSE BUTTERED SOURDOUGH

W/ SEASONAL JAM - \$4

THICK CUT BACON - \$5

HOUSEMADE SAUSAGE - \$6

TWO EGGS YOUR WAY - \$4

FROM OUR BAKERY

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CHEESE BOARD \$11 / \$20 / \$29

choose 1, 3 or 5 cheeses served with
seasonal jam, honey, candied almonds,
house pickles, toasted house sourdough

RED DRAGON

united kingdom

pasteurized cow | semi-firm | english ale, mustard
seeds

HUNTSMAN

united kingdom

pasteurized cow | semi-firm | buttery, smooth,
tangy

GOAT GOUDA

bolland

pasteurized goat | semi-soft | nutty, sweet

CHAMPIGNON

germany

pasteurized cow | soft | mild, earthy, mushroom

COASTAL CHEDDAR

england

raw cow | firm | buttery, bold, caramelized onion