



EST. 2017

FOOD DRINK

Juices

GREEN

kale, celery, apple, jalapeño

\$7

RED

beet, ginger & red delicious apple

\$7

ORANGE

turmeric, carrot & orange

\$7

CLASSIC* \$14
soft scramble, bacon, & smoked cheddar on Julie's English muffin

DIMINNO* \$14
soft scramble, breakfast sausage, mama lil's peppers, & smoked cheddar on Julie's English muffin

"ITS HEALTHY"* \$14
soft scramble, avocado, mama lil's peppers, cheddar on Julie's English muffin

PAUL BUNYAN \$23
soft scramble, bacon, breakfast sausage, avocado, mama lil's peppers & smoked cheddar on Julie's English muffin

*add foie gras, +20

"I & H"

HALF DOZEN OYSTERS*
chef's selection & untraditional garnishes
\$18

BATEAU*
12 oysters, 6 clams, ham & untraditional garnishes
\$45

4 HAMS TO FREEDOM
Chef's selections
\$18

TOMBO CRUDO*
vietnamese herbs & rice cracker
\$14

Brunch

GREEK YOGURT house granola & seasonal fruit \$10

2 EGGS ANY STYLE choice of breakfast meat & toast..... \$15

MULTI-GRAIN PORRIDGE:

SAVORY *soft poached egg, spinach & grana padano..... \$11

SWEET dried fruits & local honey..... \$11

FLAPJACKS banana jam & maple syrup..... \$12

SMOKED SALMON BRUSCHETTA* avocado, roe, radish & grilled bread..... \$14

"DIRTY" CRISPY POTATOES pickled peppers, country ham puree & fried egg..... \$15

OMELETTE wild mushrooms, caramelized onions & greens..... \$14

PORK SCHNITZEL fried egg, harissa & arugula..... \$22

LETTUCES & HERBS lemon vinaigrette..... \$11

GRILLED CHEESE* country ham, duck egg & honey..... \$14

FARM GREENS roasted poblano, sweet corn, pumpkin seeds (chicken paillard +9, salmon +10, hanger steak 11)..... \$14

FRIED CHICKEN SANDWICH maple aioli, hot sauce & grandma Helen's pickles..... \$15

JACKRABBIT ANTIQUE BURGER* cheddar, bacon & tomato jam (add egg \$2, add foie gras \$20)..... \$16

CHARCOAL ROASTED TROUT* green goddess & lemon ash potatoes..... \$25

PORK BELLY SANDWICH* fried oysters, umami mayo, pickled carrots & cilantro..... \$15

RED FLANNEL HASH ham, beets, 2 poached eggs, goat cheese & arugula..... \$15

GRILLED LITTLE GEM NICOISE* potato, radish, & confit albacore..... \$19

Sides

BREAKFAST SAUSAGE \$5

SEASONAL MUSHROOMS \$5

DIMINNO'S BACON \$7

BREAKFAST POTATOES \$5

HOUSEMADE PASTRY \$5

SEASONAL FRUIT \$5

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness
For your convenience an 18% Automatic Gratuity will be added to parties of 6 or more