



Juices

GREEN

kale, celery, apple, jalapeño

\$7

RED

beet, ginger & red delicious apple

\$7

ORANGE

turmeric, carrot & orange

\$7

EST. 2017

FOOD DRINK

THE DUNIWAY*

soft scramble, choice of meat or avocado & smoked cheddar on Julie's English muffin

\$14

WHOLE FRIED HOT CHICKEN*

crispy eggs & pickled vegetables

\$35

BELLINI BAR

bubbles & peach, pear or strawberry puree

\$12

"I & H"

HALF DOZEN OYSTERS*

chef's selection & untraditional garnishes

\$18

BATEAU*

12 oysters, 6 clams, ham & untraditional garnishes

\$48

GRAND BATEAU*

36 oysters, 12 clams, house charcuterie & untraditional garnishes

\$120

Brunch

GREEK YOGURT house granola & seasonal fruit	\$10
2 EGGS ANY STYLE* choice of breakfast meat & toast	\$15
BUTTERMILK FLAPJACKS banana jam & maple syrup	\$13
RED FLANNEL HASH* ham, beets, 2 poached eggs, goat cheese & arugula	\$15
SEASONAL FARMERS MARKET QUICHE	\$14
ZUCCHINI WAFFLE* smoked fish, crème fraiche & salmon roe.....	\$13
"DIRTY" CRISPY POTATOES* pickled peppers, country ham puree & fried egg	\$15
PORK SCHNITZEL* fried egg, harissa & arugula	\$22
LETTUCES & HERBS lemon vinaigrette	\$10
GRILLED LITTLE GEM NICOISE* potato, radish, & confit albacore.....	\$19
HOUSEMADE FETTUCINE* carbonara, lardo, & scallions	\$16
JACKRABBIT BURGER* cheddar, bacon & tomato jam (add egg \$2, add foie gras \$20).....	\$16

Family Style

PIG'S HEAD chicories, capers, shallots, lemon & brainaise	\$65
PIN BONE STEAK* potatoes, sunny side up eggs & bone marrow dip	\$120

*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