

tartines

AVOCADO.....12

*Dill avocado mousse, pickled onions, tomato, ranch creme fraiche
Add Egg \$2**

EVERYTHING LOX*.....14

Everything seasoned sourdough, cold smoked salmon, whipped chive cream cheese, pickled onions, fried capers, preserved lemon, arugula

BERRY.....10

Fresh & pickled berries, local honey, whipped ricotta, almonds, chia seeds

HUEVOS*.....14

Black bean hummus, salsa, pickled onions, avocado, creme fraiche, sunny egg

MUSHROOM*.....14

Boursin, sausage, roasted mushrooms, sunny egg, chives

starters

BREW PADDLE BREADS.....8

Assortment of house made breads, whipped French salted butter, daily made jam

BOUCHERON.....12

French goats milk cheese, fruit compote, baguette

FRENCH ONION SOUP.....8

House baguette, Emmentaler cheese

BEETS AND HONEY.....14

Salt roasted beets, goat cheese, pistachio, fermented honey

LOCAL GREENS SALAD.....10

*Local greens, shaved seasonal veggies, fines herbs, lemon vinaigrette
Add Salmon \$8* Add Chicken \$6* Add Steak \$10**

mains

CROQUE MADAME*.....14

House brioche, black forest ham, emmentaler cheese, sunny egg, mornay

BISCUIT BENEDICT*.....16

House biscuit, roasted tomato, black forest ham, poached egg, hollandaise

BRASSERIE BURGER*.....14

House brioche, double patty, dijon aioli, pickles, emmentaler cheese, caramalized onions

PORK AND GRITS*.....18

Pork grillades, Marsh Hen Mill Grits, house pickles

CORNERED BEEF HASH*.....18

House corned beef, peppers, onions, crispy potatoes, two sunny eggs

STEAK FRITES*.....20

Sous vide steak, fries, bearnaise

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Brew Paddle

ARTISAN BREADS
& COFFEE BAR