



brunch

FIBER JUICES

O'Keeffe 6
kale, basil, romaine, pineapple

Cezanne 6
carrot, celery, apple, flax

Rivera 6
lemon, papaya, jalapeno, cilantro, orange

SMALL PLATES

Jersey Peach Granola 9
preserved jersey peach, honey greek yogurt, house granola

Bircher Muesli 9
organic oats, berry preserves, orchard apple & pears, yogurt, dried fruits, nuts

Artisan Smoked Salmon 12
house lemon whipped ricotta, traditional garnishes, toasted miche bread or bagel

Black Mission Fig Carpaccio 17
seared foie gras, saba, toasted brioche

LARGE PLATES

Belgian Waffle 11
vermont maple syrup, cultured butter

Blueberry Ricotta Pancakes 11
meyer lemon crème fraîche

Avocado Tartine 14
toasted miche bread, confit tomato, poached free range pennsylvania eggs, espelette pepper, extra virgin olive oil, maldon

Quiche Lorraine 14
smoked bacon, onions, mushrooms, comté, organic mixed greens

Breakfast Grilled Cheese 16
applewood smoked bacon, lancaster cheddar, sunny side free range egg, frisee & herb salad

Kennett Square Mushroom Frittata 14
spinach, goat cheese, frisee & herb salad

Egg White Frittata 13
onion, roasted pepper, broccoli, extra virgin olive oil, chives

Diego Rivera Chilaquiles 18
corn chips, mole poblano, pulled chicken, queso fresco, sunny side free range egg, crema, cilantro

French Omelet 14
free range eggs, fines herbes, comté

BENEDICTS

Virginia Ham 17
poached eggs, buttermilk biscuits, mustard seed hollandaise

Chesapeake Crab Cake 25
poached eggs, lemon tarragon hollandaise

Healthy-ish 14
whole wheat muffin, baby spinach, poached eggs, herb garden pesto

BRUNCH SIDES

Fingerling Breakfast Potatoes 8
chive, caramelized onion

Seasonal Fresh Fruit Salad 8

House Baked Buttermilk Biscuits 5
sweet butter, seasonal house preserves

Artisan Miche Toast 5
sweet butter, seasonal house preserves

House Made Free Range Turkey & Sage Sausage Patties 8

Niman Ranch Applewood Smoked Bacon 8

Consuming raw or undercooked foods may increase your risk of foodborne illness.
A 18% gratuity will be added to parties of six or more.

cocktails

Cause a Stir	10
ginger liqueur, sparkling wine, pomegranate juice, pomegranate arils	
Bacon Bloody Mary	10
bacon infused vodka, tomorrow juice, spices, horseradish, bacon, pickle	
Seasonal Bellini	12
sparkling wine, seasonal juices and nectars	
Mimosa	11
sparkling wine, fresh squeezed orange juice	

draft wines

Imagery Chardonnay	11
sonoma, california 2016	
Pio Pinot Grigio	9
delle Venezie, Italy 2016	
ConCannon Cabernet	10
central coast, california 2016	
MacMurray Ranch Pinot Noir	11
central coast, california 2014	

coravin

Martin Codax Albariño	17/65
rias baixas, Spain 2016	
Orin Swift Blank Stare	32/120
russian river valley, california 2016	
Argiano Toscano Non Confunditur	19/75
toscana, italy 2015	
Orin Swift Abstract	33/120
russian river valley, california 2016	

beer

Brawler	7
yards brewing company	
Cape May IPA	7
cape may brewing company	
Kenzinger	7
philadelphia brewing company	
Yuengling Octoberfest	7
yuengling brewery company	
Becks Light	7
brauerei beck brewery	

Ask about our seasonal local beers

wine

Wines By the Glass & Bottle:

WHITE

Cote Mas Blanc Mediterranee Pays d' Or 10/42
langudoc-rousillon, france 2016

Fairvalley Chenin Blanc 12/50
western cape south africa 2017

Chloe Winemakers Select Chardonnay 10/42
sonoma, california

Fleur du Roi Sauvignon Blanc 12/50
bordeaux, france 2016

RED

Cote Mas Rouge Mediterranee Pays d' Or 10/42
langudoc-rousillon, france 2016

Chateau Blouin 11/45
bordeaux, france 2014

Maggio Petit Syrah 13/50
lodi, california 2016

SPARKLING

De Perriere Brut Rose 10/42
france nv

La Marca Prosecco 15/65
italy nv

By the Bottle:

WHITES

Paul Hobbs Crossbarn Chardonnay 125
sonoma coast, california 2017

Westmount Pinot Gris 76
willamette valley, oregon 2015

REDS

Duckhorn Cabernet 150
napa valley, california 2010

Argiano Toscano Non Confunditur 19
tuscan, italy

Orin Swift Abstract 33
napa valley, california

SPARKLING

Laurent Perrier Brut Half Bottle 95
france nv

Domaine Kuentz Bas Cremant d'Alsace 85
france nv