

## SALADS

### **Burrata \$20**

burrata, beets, butternut squash,  
herb vinaigrette, balsamic reduction,  
arugula, balsamic dust GF

### **Caesar\* \$17**

gem lettuce, caesar dressing,  
asiago cheese crisp,  
Spanish white anchovies GF

### **Fruits, Roots & Yogurt \$16**

sweet potato, butternut squash,  
star fruit, berries, apples, & figs  
local plain yogurt, Piloncillo sugar syrup

## BRUNCH SIDES

### **Bacon \$8**

hickory smoked, maple glaze GF

### **Sausage \$8**

two housemade maple sausage patties GF

### **Two Eggs \$6**

over easy or scrambled GF

### **Breakfast Patatas\* \$7**

roasted potatoes, bell pepper, onion,  
salsa brava, garlic aioli GF

### **Biscuit and Jam \$8**

house made buttermilk biscuit,  
whipped butter, house made jam

### **Bread and Butter \$8**

baked in house,  
whipped truffle butter

October 14th, 2023

Chef De Cuisine Culsidel Velázquez Ayala

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*\*\*Regarding the safety of consuming fresh, partially cooked fish, information is available upon request.*

## HEARTY SANDWICHES

### **The B.E.L.T.\* \$22**

served open face on housemade bread,  
maple glazed bacon, two sunny side up eggs,  
lettuce, roasted seasoned tomatoes, garlic aioli

### **"Reuben"\* \$22**

rye bread, pastrami, potato & egg salad in house mayonnaise,  
arugula, shredded provolone cheese, pickled onion, house potato chips

### **Amelia Wynn Burger\* \$24**

8 oz local ground beef patty, maple bacon, provolone cheese,  
red onion elderberry jam, sundried tomato ketchup,  
truffle mayonnaise, house potato chips

## MAINS

### **Pain Perdu \$18**

old style french toast, in a rich cream and egg batter, cinnamon,  
served with fresh berries, whipped cream, maple syrup

### **Classic Waffle \$18**

buttermilk batter, topped with whipped cream,  
seasonal fruit, & Vermont maple syrup

### **Carnitas Waffle \$24**

blue corn masa waffle batter, pork carnitas,  
salsa verde, guacamole, pico de gallo salsa

### **Breakfast Tacos \$22**

three tacos with breakfast potatoes, chorizo scramble,  
guacamole, onion, cilantro, lime

### **Steak & Eggs \$24**

bavette steak, breakfast potatoes, two sunny side up eggs,  
house salad, creamy dressing, apple chimichurri

### **Shrimp & Grits \$24**

gulf prawns, andouille sausage, maple glazed bacon,  
creamy polenta, sofrito, cajun andouille sauce

### **Chilaquiles \$18**

tortilla chips with choice of mole poblano sauce\* or salsa verde,  
crema, cilantro, black beans, topped with two sunny side up eggs GF

\*contains peanuts & tree nuts

### **Chilaquiles a la Jefa \$24**

tortilla chips tossed with guajillo salsa,  
topped with pork banana leaf tamal & two sunny side up eggs  
crema, cilantro, black beans GF