



House Classic

Serve with/Coffee, Tea, Juice, Milk or Hot Chocolate

House Classic Breakfast 28

three eggs in any style, choice of house-smoked bacon or house-smoked ora king salmon, choice of bread, roast potato, green salad or fresh fruit

House Cheesy Omelet 28

three eggs omelette with choice of smoked gouda, mozzarella or gruyere, choice of house-smoked bacon or house-smoked ora king salmon, choice of bread, roast potato, green salad or fresh fruit

Signature Bennies 28

housemade hollandaise on two poached eggs, choice of house-smoked bacon or house-smoked ora king salmon on housemade smoked gouda scone, green salad or fresh fruit

Dill Crispy Chicken & Waffles 28

gochugaru-spiced crispy chicken with two housemade buttermilk waffles, topped with housemade fruit cheong and creme fraiche, green salad or fresh fruit

Toast

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French Toast 28

chocolate cremeux stuffed double-stacked brioche dipped in roasted madagascar vanilla creme anglaise, topped with valrohna cocoa powder and valrohna chocolate sauce, fresh fruit

Avocado Toast 28

avocado two ways topped with housemade pico de gallo, ramen egg, pecorino romano and balsamic glaze, served on housemade sourdough, green salad or fresh fruit

Mushroom Toast 32

porcini, cremini, portabello, shimeji topped with pickle shallot and serrano on buttery brioche, ramen egg, green salad or fresh fruit

Lobster Toast 48

butter poached lobster tail, bay scallop, white shrimp, pink shrimp, topped with béarnaise on buttery brioche, green salad or fresh fruit

Add on

Burrata From Puglia 1PC 22 Grill Chicken/Crispy Chicken 5oz 26

Lobster Tail 4oz 26 Roast King Salmon 7oz 36





Pasta

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Fettuccine Pesto 32

housemade fresh herb fettuccine, parmigiano reggiano, toasted pine nut

Pumpkin Gnocchi 32

housemade ricotta gnocchi, pumpkin coconut brodo, beurre noisette, marscarpone, roast kabocha, pepita seed, parmigiano reggiano

Spaghetti Carbonara 38

housemade spaghetti, guanciale, pecorino romano, house-cured salty egg yolk

Ragu Rigatoni 38

housemade rigatoni, 48 hours slow-braised wagyu short rib ragu, mozzarella, feta yogurt drizzle, parmigiano reggiano

Truffle Pappardelle 42

housemade pappardelle tossed with truffle béchamel sauce, porcini, morel, cremini, portabello, shimeji, parmigiano reggiano, and fresh shaved truffle

Lobster Linguine 48

butter poached lobster tail, housemade squid ink linguine tossed with sauce americane, bay scallop, white shrimp, pink shrimp, parmigiano reggiano

Handheld

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Three Cheese Melt Breakfast Sandwich 32

smoke gouda, gruyere, mozzarella, house-smoked bacon, two sunny-side eggs, avocado, yuzu aioli on house-made sourdough, choice of frites or onion rings

Dry Aged Breakfast Burger 38

7oz dry-aged patty, avocado, tomato, lettuce, sunny-side egg, yuzu aioli, sesame bun, choice of frites or onion rings

Brisket Cheese Melt 38

slow roast wagyu brisket, caramelized onion, pickle shallot, choice of smoked gouda, mozzarella or gruyere on housemade sourdough, choice of frites or onion rings

Lobster Roll 48

butter poached lobster tail, bay scallop, white shrimp, pink shrimp, housemade dill creme fraiche and yuzu aioli on a buttery brioche bun, choice of frites or onion rings

For Share

Cheese Platter

served with housemade chutney and crostini, ask server for selection

Two cheese 36

Four cheese 66

Charcuterie Platter

served with housemade pickle and crostini, ask server for selection

Two charcuterie 36

Four charcuterie 66

Add on

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