



*From the Kitchen*

S W E E T

|                                                            |    |
|------------------------------------------------------------|----|
| Pastry of the Day                                          | 6  |
| Seeded Granola, Vanilla Fig Jam, Coconut, Arethusa Yogurt  | 14 |
| Challah French Toast, Apple Butter, Walnuts, Vanilla Cream | 22 |
| Black Emmer Pancakes, Laurel & Ash Maple Syrup             | 18 |

S A V O R Y

|                                                                     |    |
|---------------------------------------------------------------------|----|
| Smoked Trout Dip, Creme Fraiche, Trout Roe, Dill, BulBul Bread      | 20 |
| Sweet Petite Oysters, Tomato Water, Basil Oil                       | 24 |
| Roasted Carrots, Labneh, Za'atar, Delfino Cilantro, Chili Oil       | 20 |
| Heirloom Tomatoes, Stracciatella, Stone Fruit, Basil                | 26 |
| Young Lettuces, Herb Buttermilk, Radish, Puffed Rice                | 18 |
| Eggs Benedict, Country Ham, Portuguese Muffin, Hollandaise          | 26 |
| Heirloom Tomato Omelette, Smoked Tomato, Fine Herbs, Stella Vallis  | 24 |
| Shakshuka, Churchtown Wendell, Merguez Sausage, Pita, Poached Egg   | 30 |
| Everything Bagel, HV Trout Gravlax, Red Onion, Capers, Cream Cheese | 26 |
| Spelt Cassarecce, Short Rib Ragu, Parmesan                          | 28 |
| HV Steelhead Trout, Ward's Farm Pole Beans, Herb Pistou             | 36 |
| Yundwell Farm Fried Chicken, Caraflex Slaw, Hot Honey, Biscuit      | 38 |
| Grimaldi Smash Burger, Cheddar, Lettuce, Troutbeck Sauce            | 24 |

A L O N G   W I T H

|                        |   |                 |   |         |   |
|------------------------|---|-----------------|---|---------|---|
| Toast                  | 3 | Bacon           | 7 | Sausage | 7 |
| Peter Wilcox Hashbrown | 5 | Soft Boiled Egg | 4 | Fruit   | 5 |

Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any allergies or dietary restrictions. We are more than happy to accommodate your needs.



*From the Bar*

SPARKLING BY THE GLASS

|                                                           |        |
|-----------------------------------------------------------|--------|
| Champagne   Paul Laurent   Cuvee du Fondateur   Brut   FR | 27/108 |
| Prosecco   Sorelle Bronco   NV   Veneto   IT              | 15/60  |
| Lyre's Non-Alcoholic Prosecco                             | 14     |

BRUNCH SPECIALTIES

|                                                               |    |
|---------------------------------------------------------------|----|
| Bloody Mary   Vodka, House Bloody Mix, Olives                 | 18 |
| Passionfruit Mimosa   Passionfruit Liqueur, Orange, Prosecco  | 18 |
| Herbal Essence   N/A Agave Spirit, Citrus, Cilantro, Jalapeno | 14 |
| Honey Crisp   Seedlip, Honey, Lemon, Cider, Cinnamon          | 14 |
| Lyre's Non-Alcoholic Almafí Spritz                            | 14 |

JUICES

House Pressed Juice of the Day 9

Grapefruit Juice 6 Orange Juice 6 Fuji Apple Juice 6

TEA

COFFEE

|                       |   |              |       |
|-----------------------|---|--------------|-------|
| Matcha/Chai           | 8 | French Press | 10/15 |
| Breakfast / Black     | 5 | Decaf        | 5     |
| Earl Grey / Black     | 5 | Espresso     | 6     |
| Genmaicha / Green     | 5 | Cappuccino   | 8     |
| Jasmine / Green       | 5 | Latte        | 8     |
| Mint / Herbal         | 5 | Iced Coffee  | 5     |
| Chamomille / Herbal   | 5 |              |       |
| Rooibos / Herbal      | 5 |              |       |
| Golden Glow / Herbal  | 5 |              |       |
| Scarlet Glow / Herbal | 5 |              |       |
| Lemon Ginger / Herbal | 5 |              |       |

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