



Cocktails

beet chalada 10
beet, ancho, mezcal, estrella jalisco

crimes of passion bellini 10
Avinyo Cava,
elderflower, passion fruit

sangre maria 12
Stu's bloody mary mix,
Libélula tequila, tomato juice

islands in the stream 14
Plantation Rum, Caña Brava,
Pamplemousse, pineapple, mint, lime

Juice

orange 5
grapefruit 5

Coffee

espresso 4
cappuccino 6
honey's regular blend 6
honey's decaf blend 6

Organic Tea

iced earl grey 5
peppermint 6
regal english breakfast 7
regal earl grey 7
georgia peach nectar rooibos 8
emperor's dragonwell 10

Brunch

granola 8
yogurt, roasted bosc pear, raisin chutney, rosemary

oatmeal 8
cider cooked oats, apple saba, blueberry compote, creme fraiche, candied walnut

french toast 9
texas toast, maple syrup, salt roasted apple butter, whipped mascarpone

caesar salad 10
grilled romaine, pickled shallot, rye cracker, parmesan

lyonnaise salad 11
duck confit, potato, frisee, pickled butternut squash, soft cooked egg

morcilla hash 13
pickled fresno, scallion, poached egg, pimentón hollandaise

smoked trout 13
scrambled egg, fines herbs, sunchokes

breakfast sandwich 14
sourdough, canadian bacon, baked eggs, breakfast potatoes

Side Dishes

4
grits
house cultured butter, smoked salt

breakfast potatoes

bacon

sourdough toast

Sweets

5
miso cinnamon roll
cream cheese frosting

earl grey madeleines
Bergamot curd

mutsu apple fritter
pine bud glaze

Executive Chef
Charles Welch

Chef de Cuisine
Steve Newman