

Small Plates

Yogurt and Granola	18
<i>house-made granola, fresh berries, compote, maple syrup</i>	
Fruit Bowl	8
<i>mix of fresh fruit and berries</i>	
Croissant and Egg	20
<i>toasted croissant, aged cheddar, arugula, 2 hard-fried eggs</i>	

Bakery

Freshly Baked Croissants	6
<i>chocolate or plain</i>	
Elmbrook Farms Bagel	6
<i>local sourdough bagel, sesame or everything</i>	
<i>add creamcheese \$ 4 • add cured salmon \$8</i>	
Scones	6
<i>ask about our rotating selection, savory or sweet</i>	
Muffins	6
<i>made in house using seasonal and local fruit and berries</i>	

Beverages

Steeped Tea	4
<i>orange pekoe, green, mint, citrus ginger</i>	
Coffee	4
<i>'Cherry Bomb', drip coffee</i>	
Cold-Pressed Juice	8
<i>daily selection</i>	

07 02 2026

Please inform us of any allergies. We will do our utmost to accommodate, though we cannot guarantee an allergen-free kitchen

Brunch Features

Served on Saturdays and Sundays

Niçoise Salad - 26

seared albacore tuna, snap peas pickled pearled onion, cherry tomatoes, jammy egg, greens, potatoes, white balsamic vinaigrette

Shakshuka - 24

poached eggs, stewed tomatoes, feta, sourdough

Pain Perdu - 20

Small Scale sourdough, crème anglaise, seasonal compote, local maple syrup

Croque Madame - 25

grilled sourdough, smoked ham, aged cheddar, bechemel, sunnyside eggs, chives

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.