



Catering | Brunch

Tea. Coffee. Cocktails. Juices.

hot tea station accoutrements

hot coffee station la colombe coffee, accoutrements

cold-brew coffee station la colombe coffee, accoutrements

lavender earl grey iced tea

lychee mint iced tea

chai tea lattes

house-made horchata toasted brown rice, almond milk, vanilla

vietnamese iced coffee condensed milk, cinnamon

house-made irish cream

21+ "chocolate milk," almond milk, irish cream, kahlua

elderflower sparkler

blood orange campari mimosas

raspberry limoncello rosé

peach ginger bellini

champagne punch ginger, lemon, sage

pineapple hibiscus cocktail prosecco, mint

blackberry elderflower mojito

white sangria nectarine, citrus, ginger syrup

orange juice spritzer aperol, tonic water

fresh squeezed orange juice

pineapple ginger juice turmeric

Snacks. House-Made Pastries

egg salad tartine dill, basil, mustard, fresno chili

avocado tartine creme fraiche, cucumber, radish, dill, thai basil, za'atar

house smoked salmon tartine pickled fresno chili, avocado, capers

house-made maple granola market fruit, condiments

sourdough english muffins cultured butter, market fruit jam

house-made bagels variations, condiments

cheddar drop biscuits maple butter

rich buttermilk biscuits

herb provolone scones rosemary, thyme

house-made croissants

brioche cinnamon rolls vanilla bean glaze

house-made almond croissants rose almond frangipane

peach crumb cake

pear coffee cake

blueberry coffee cake almond crumble

pumpkin bread cinnamon, cardamom, nutmeg

house-made raisins bread cultured butter

pudding farms blueberry muffins lemon

brioche sticky buns glazed pecans

brioche doughnuts variations

lavender lemon pound cake

banana bread salted cinnamon butter

pumpkin scones

apricot & almond galette

granny smith apple turnovers

Waffles. Pancakes. French Toast

classic belgian waffles brown butter, market fruit, vermont maple

gingerbread pumpkin waffles spiced caramel syrup

brown butter cardamom waffles caramelized peaches, vermont maple

coffee belgian waffles espresso chantilly cream, coffee vermont maple

cornbread waffle jalapeno, spicy vermont maple

chocolate belgian waffles coffee vermont maple

classic buttermilk cultured butter, vermont maple

chocolate pancakes salted caramel, house raspberry jam

9 grain pancake market fruit jam, cultured butter, smoked vermont maple

ricotta pancakes meyer lemon, house blueberry jam

cornmeal griddle cakes salted butter, smoked vermont maple

dutch apple pancake apple ginger jam

maple cinnamon toast whipped creme fraiche, cinnamon butter

thick-cut brioche french toast market fruit, smoked vermont maple

caramelized peach french toast vanilla chantilly cream

"pb & j" french toast house peanut butter, blueberry jam

bananas foster french toast bourbon, vanilla

churro french toast vanilla chantilly cream, mexican chocolate

Eggs.

crab cake benedict sweet cornmeal pancake, old bay hollandaise

farmer's sandwich braised kale, mushrooms, soft scrambled eggs, mustard aioli

KAI "McMuffin" house english muffin, fried egg, turkey sausage, havarti, honey mustard aioli

french omelet fleur de sea, chives

frittata sausage, roasted potatoes, cherry tomatoes, ricotta, herbs

soft scrambled eggs creme fraiche, chives

quiche lorraine caramelized leeks, black truffle

Sandwiches.

buttermilk biscuit crispy chicken, house pickles, wildflower honey

lobster blt pullman brioche, avocado, herb aioli, caramelized onions

belcampo farms lamb burger smoked tzatziki sauce, paprika aioli

shelton farms turkey burger herb aioli, caramelized onion, fried pickles

"grilled cheese" havarti, gruyere, caramelized leeks, black truffle

crispy prawn sandwich handmade yogurt flatbread, cabbage slaw, chives, spanish paprika aioli

fried fish sandwich tartar sauce, pickled onion

BLT neuske bacon, heirloom tomato, bib lettuce, basil aioli

the best fried chicken sandwich cabbage slaw, house pickles, hot rooster aioli

mary's roasted chicken club country sourdough, neuske bacon, green goddess aioli

Dishes.

fried chicken & waffles brown butter waffles, vermont maple, condiments

house-corned beef hash fried egg

herb roasted chicken hash herb salsa verde, fried egg

smoked salmon hash bloomsdale spinach, cherry tomatoes, capers, pickled red onions, crispy egg

maine lobster roll brown butter vinaigrette, creme fraiche, chives

shrimp n' grits anson mills grits, mascarpone, mushrooms

kennebec potato hash roasted garlic, cuban style black beans, pickled red onions

ligurian pesto tagliatelle, sicilian olive oil, pecorino

Salads.

little gems green goddess caesar, aged parmesan, herb breadcrumbs

beet greek salad oregano, feta, cucumber, kalamata olive vinaigrette

kale and brussel sprout salad spanish peanut vinaigrette, mint

citrus pomegranate, cumin, pistachio, castelvetro olive

cape cod salad heirloom lettuce, roasted pear, manchego, candied walnuts, wildflower honey vinaigrette

house classic caesar baby gems, country sourdough croutons, aged parmesan

gems avocado, preserved lemon yogurt, brown butter, radish, pistachio

yellow beets za'atar, labne, thai basil, feta, hazelnut

burrata white nectarine, heirloom cherry tomatoes, lemon, olive oil, arugula

orecchiette pasta buttermilk chive dressing, arugula, english peas, black pepper

maine lobster salad citrus vinaigrette, heirloom lettuce, avocado

watermelon smoked labne, sheep's milk feta, pickled strawberries, cucumber

southern salad green goddess "ranch," house-made bbq, crispy chickpeas, charred corn

tabbouleh bulgur wheat, cherry tomato, persian cucumber, lemon vinaigrette

blue crab salad meyer lemon vinaigrette, cherry tomatoes, olives

Sides.

turkey breakfast sausage sage, mustard, caramelized onion

house vegan breakfast sausage

neuske bacon cracked pepper maple glaze

anson mills grits mascarpone

crispy potatoes caramelized onions, sweet peppers

kennebec potato french fries rosemary, thyme, house-made ketchup

poached farm eggs olive oil, black pepper, sea salt

crispy fried farm eggs