

LIGHT

HOUSE SALAD 10
EVEN PULL FARM GREENS, FROMAGE BLANC, RASPBERRY AND PICKLED ONION VINAIGRETTE, HAZELNUTS,

EGGWHITE OMELET 8
SEASONAL VEGETABLES

SWEET CREPE 12
MARINATED BERRIES, WHIPPED CREAM, SABA VINEGAR.

SAVORY CREPE 12
SMOKED SALMON, AVOCADO, PESTO

MEDIUM

TWO FARM FRESH EGGS 6
COOKED YOUR WAY WITH TOAST AND BACON

AVOCADO TOAST 12
RADISHES, MUSHROOMS, CHEVRE, MICRO GREENS, SABA VINEGAR, POACHED EGG, HOUSE MADE CHALLAH

LOBSTER ROLL 16
HOUSE MADE CHALLAH, ICEBERG, MAYO, BUTTER

SEAFOOD OMELET 18
SCALLOPS, CRAB, AND BAY SHRIMP, CITRUS HOLLANDAISE, CHIVES.

BREAKFAST SANDWICH 8
SAUSAGE, FRIED EGGS, CHEDDAR CHEESE, GREENS, ENGLISH MUFFIN

HEAVY

DUCK FRENCH TOAST 18
CONFIT, HOUSE CHALLAH BREAD, MAPLE SYRUP, BERRY JAM, WHIPPED CREAM, HAZELNUTS

STEAK & EGGS 20
2 EGGS, NEW YORK STRIP, CHIMMCHURRI, CARIBBEAN HOT SAUCE

THREE MEAT OMELET 15
SAUSAGE, BACON, AND PROSCUITTO, CHEDDAR CHEESE, CHIVES

EARTH & SEA BENEDEICT 19
CITRUS HOLLANDAISE, ENGLISH MUFFIN, SPINACH, DUNGENESS CRAB, PRSOCUITTO

CHEF'S TASTING MENU

BRUNCH
3 COURSES
35

A DELICIOUS WAY TO CRAFT BRUNCH WHILE ENJOYING THE BOUNTY OF EARTH & SEA



SIDES

HASH BROWNS	5
FRESH VEGIES	5
RED POTATO MASH	6
SAUSAGE	5
BACON	6
SIDE SALAD	5

ADDITIONS

CAVIAR SERVICE INCLUDES, BLINIS, CREME-FRAICHE, RED ONIONS, AND CAPERS.	BUBBLES BTG
	CAVA 8
	LOCAL 12
	CHAMPAGNE 22
CAVIAR TASTING	OYSTERS
3 TYPES FROM	KUMAMOTO 3
AROUND THE	TORKES 3
GLOBE 65	WELFLEET 3