



BRUNCH

sweet

- warm cinnamon roll** cream cheese frosting, candied orange 8
- cornmeal pancakes** 13
mcginnis ranch strawberries, cinnamon walnut butter, vermont maple syrup
- h.k. style french toast** 13
house made hazelnut butter, brioche, roasted black sesame butter, vermont maple syrup

savory

- ½ dozen beau soleil (new brunswick-canada) oyster on the ½ shell** 28
champagne mignonette granita, lemon
- spanish octopus** 21
crispy chickpeas, salted cucumber, hummus, buttermilk-yogurt sauce, fresno chili relish, sumac
- house made za'atar buttered naan** 15
babaganoush, feta, red currants, mint, olive oil
- lollo rosso caesar salad** *add chicken 3 add steelhead 7* 16
chrysanthemum greens, riverdog farm egg, croutons, parmesan
- english pea & morel quiche** 18
star route mixed greens salad
- fried green tomato & mortadella eggs benedict** 27
house made english muffin, smoked paprika hollandaise, crispy potatoes
- poached egg shakshouka** 19
baked tomatoes & peppers, sheep & goat feta, chickpeas, spinach, za'atar, greek yogurt, cilantro, sweet baguette
- bulgogi short ribs & fried eggs** 32
polenta, napa cabbage & shinko pear slaw, green onions, sesame oil
- pastrami croque madame** 23
sunny side up egg, swiss cheese, dijon mustard, sauce mornay, acme deli roll. served with mixed greens salad
- the burger and fries** *add brokaw avocado 3* 26
aged white cheddar, onion sprouts, lettuce, russian dressing, acme sesame bun
- fried brussels sprouts** sweet & spicy calabrian chili sauce, lemon, grana padano 15

acme bread available upon request