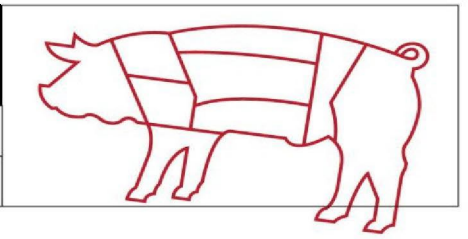
Brunch

01 November 2026

mon.	thu.	fri.	sat.	sun.
				✗



Ad Hoc Bloody Mary

~

Mimosa

$16

Hobbs' Smoked Salmon Salad

garden spinach, arugula, radishes, pickled red onions
sesame seeds, torn garlic croutons, dill dressing

(+)

French Onion Dip & Kettle Chips

$24 addition

$74 with regiis ova ossetra caviar

~

Buttermilk Fried Chicken & Waffles

maple syrup, hoc sauce gravy

(+)

Salmon Creek Farms Grilled Pork Chop

marsh hen mills polenta, sunny side up hen egg
caramelized onion jus, garden peppers

$30 addition

menu additions are subject to availability

~

Pumpkin Chocolate Chip Cake

cream cheese frosting

$59 menu

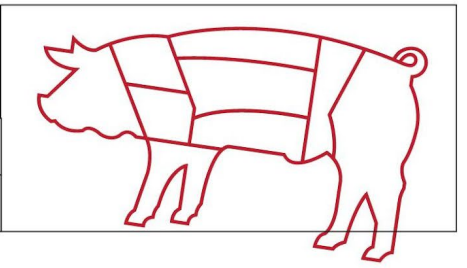
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*thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

Dinner

1 November 2026

mon.	thu.	fri.	sat.	sun.



Mixed Green Salad

shaved carrot, persimmon, purple daikon, pickled red onion
sherry vin

(+)

French Onion Dip & Kettle Chips

$24 addition

$74 with regiis ova ossetra caviar

~

Pork Loin from Salmon Creek Farms

tfl garden peppers, roasted cippolini onions, couscous
black mission fig jam, parsley, onion jus

(+)

Grilled Flat Iron Steak

pan seared broccolini, smashed potatoes, chimichurri

$35 price

menu additions are subject to availability

~

Beechers 4-year Chedder

pretzel epi, dijon

~

Sunday Sundae

chocolate, strawberry & bourbon caramel sauces, toasted pearson farms
pecans, whipped cream

$69 menu
(+)
$55/$75 wine

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