



Brunch April 2026

Cheese + Charcuterie (à la carte)

Robiola Bosina 10 Lake Como Italy, Fresh Cream	Rosemary Ham 10 Fra'Mani, Rosemary
Alpine Blossom 10 Bavaria Germany, Dry Mountain Flowers	Finochiona 10 Creminelli Salame, Fennel
Rusticapra 10 Italy, Minerally, Goat	Cheese & Charcuterie Full Board 45

Starters

Soft Pretzel v 10 Apple Mostarda Add Bacon Marmalade +2	10
Red Beet Deviled Eggs v, gf 12 Horseradish, Nigella	12
Dandelion Salad gf 14 Warm Bacon Dressing, Sunflower Seed, Pickled Cucumber	14
Snap Pea Stir vgn 17 Chili Crisp Peanuts, Soy Mirin Sauce, Pepper Relish	17
Roasted Breakfast Potatoes v, gf 8 Onion Soubise, Ramp	8

Mains

Cast Iron Frittata gf. 18 Andouille, Brassicas Chimichurri	18
Rosemary Ham and Alpine Gruyere 18 Pretzel Bun, Pickled Cucumber, Mustards	18
Beet Cured Trout 18 Caper and Dill Cream Cheese, Soft Scramble	18
Chicken Fricassee 20 Sweet Potato Waffle, Brown Butter Breadcrumb, Maple	20
Banana Foster French Toast 16 Rum Caramel, Creme Anglaise	16

Sides: Egg	3
Avocado	3
Bacon	4

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



Coffee

espresso	3.5
americano	3.75
macchiato	4
cortado	4
cappuccino	4.5
flat white	4.5
latte	5
hot chocolate	4/4.5
mocha	5.5
chai latte	5.5
cold brew	5
matcha latte	6
seasonal specials	
late winter mint matcha	6.5
additional: extra shot +1.5	
oat milk +0.50	
house-made vanilla syrup + 0.75	
loose leaf tea - bushwick tea	5
brooklyn breakfast · k-town green · moroccan mint king earl ginger tumeric · chamomile & rose petal bushwick tea	

happy hour wed- fri 3- 6pm
\$2 off all beer
house wines glass 8 / liter carafe 48
rosé · sauv blanc · amber · pinot noir