



## BEGINNINGS

- Warm Honey Butter Dipped Corn Muffins, Southern Pimento Cheese and Talula's Bread & Butter Pickles 12.  
Hot Little Ricotta Donuts, Lavender Sugar Scented 'Munchkins', Lemon Curd and Pistachio Crumb 12.  
'French Morning'...Five Brunch Perfect Artisan Cheeses to Nibble and Share, Candied Nuts and House Marmalade 16.  
Green Meadow Farm Fresh Deviled Eggs Assortment: Smokey Bacon, Winter Truffle, Pickled Beet and Spicy Heat 14.  
Fresh Baked Buttery Cinnamon Bun, Dollop of Whipped Cream. A Delicious Staff Favorite! 8.  
Fresh and Healthy Seasonal Fruit Plate: Orchard Fruit, Pineapples, Bananas, Berries, Mint and Elderflower-Citrus Syrup 13.  
French Toast Bites, Spiced Sugar, Whipped Cream, Talula's Strawberry Sauce and Crunchy Cardamon Shortbread 14.

## BRUNCH

- California Burger, Grass-Fed American Waygu Beef, Avocado, Carrot Slaw, Thousand Island, Pepper Jack and Our Fresh Potato Bun\* 22.  
Talula's Lox Plate, House Made Rye Toast, Gin and Dill Cured Salmon Gravlox, Herb Cream Cheese, Fennel Salad 21.  
Tangy Goat Cheese and Caramelized Onion Frittata, Pickled Vegetable Jardinière, Arugula Pesto, Crisp Potatoes and Greens 20.  
Exotic Mushroom Omelet, Fresh Farm Eggs, Creamy Braised Mushrooms, Fines Herbs, Gruyere Cheese, Crisp Potatoes and Greens 22.  
Griddled Lemon-Poppy Pancakes, Fresh Raspberries, Crème Fraîche Scented Lemon Curd, Thyme and Vanilla Shortbread Crumb 20.  
'Buttermilk Biscuit Benedict,' Shaved Country Ham, Poached Eggs, Creamed Spinach, Black Pepper Hollandaise and Crisp Potatoes\* 24.  
'Local Brunch,' Farmstead Cheddar Scrambled Eggs, Smoked Lancaster Bacon, Crisp Potatoes, Our English Muffin & Honey Butter 20.  
Fried Chicken & Waffle, Boneless Fried Chicken, Cornbread Waffle, Country Gravy, Black Pepper, Wild Honey & Pickled Jalapeno 24.  
Mediterranean Shakshuka, Spiced House Sausage, Tomato and Vegetable Sauce, Poached Eggs, Feta, Cilantro and Grilled Bread 23.  
*...vegetarian or vegan Shakshuka also available*

## LITTLE SIDES

## REVIVE

- Creamy Corn Grits and 'Caramel Sea Salt Butter' 8.  
Fried Potatoes, Leeks, Peppers and Aged Cheddar 8.  
Local Green Meadow Farm Bacon 8.  
Beets & Ricotta. Pink Peppercorn Vinaigrette,  
Walnuts and Candied Orange 8.  
Single Pancake and Local Maple Syrup 7.  
House Made Wheat Toast & Butter 3.  
Farm Fresh Scrambled Eggs 7.  
...with Lancaster Cheddar 8.  
Little Gardeners...  
Fresh Pasta, Butter, Cheese on the Side 8.  
Mediterranean Cucumbers  
Red Onion, Feta, Basil and Dill 8.

- Fresh Orange or Carrot Juice 5.  
Fresh Carrot-Orange Blend 5.  
French Press La Colombe Organic Bleu Coffee  
Small 6. Medium 9. Large 12.  
The All-Nighter 14.  
'Coffee-Rum-Tini'... Goslings Rum, Cold Brew,  
Averna and Spice (and a pinch of salt!)  
The Butcher Bloody Mary 14.  
Spicy...House Infused Serrano Vodka,  
Fresh Horseradish and Pickled Green Beans

## SWEETS

- Mint Stracciatella Sundae 11.  
Chocolate Shortbread and Hot Fudge  
Carrot Cake & Ginger Ice Cream 11.  
Candied Pecans and Carrot Butter  
Warm Rhubarb-Apple-Raspberry Crisp 11.  
Buttermilk Ice Cream

Our Delicious House Filtered Water - Sparkling or Still, Scented with Mint 4. Per Bottle (750ml.)

Our sincere thanks to all the great gardeners, producers, cheese-makers, and farmers that provide for us.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness especially if you have certain medical conditions. 03/13/20