

START

Pastry Chef's daily selection MP

House granola, coconut milk yogurt, farmer's market berries 12

CHEESE AND CHARCUTERIE

Cheese Assortment:

Three cheeses, seasonal accompaniments,
honeyed apricots, walnuts, Marcona almonds 24

Charcuterie Assortment:

Prosciutto di Parma, assorted salumi,
cornichons, whole grain mustard, crackers 28

SALADS

Market lettuces, raita, avocado,
persian cucumber, radish, mint, dill 15
add salmon 8, add chicken 6

Burrata, melon, figs, prosciutto, watercress 15

Quinoa, fattoush, cucumber, baked pita, purslane, tomato 16
add salmon 8, add chicken 6

SIDES

Niman bacon 5

Grilled toast and jam 4

Fried potatoes 4

S O M E R S E T

SANDWICHES

Roast turkey, manchego, tomato, aioli, arugula, avocado 16
add bacon 2

Crispy pork belly 'blt', fried green tomato, romesco aioli 16

Somerset burger, bacon, grilled red onion, manchego,
arugula, aioli 17

ENTRÉE

Buttermilk pancakes, vanilla honey syrup,
market fruit and berries 15

White corn grits, summer succotash,
fried poached egg, mascarpone, sorrel pistou 15

Two eggs any style, niman bacon, potatoes, toast 13

Sunny-side eggs, grilled pork belly,
broccoli, romesco potatoes 15

Omelette, rajas, ricotta salata, green harissa, potatoes, toast 15

Beef cheek hash, radicchio, cipollini onions, poached eggs,
horseradish crème fraîche 18

DESSERT

Strawberry vacherin, malted vanilla ice cream, strawberry
sorbet, almond nougatine, milk crumble 12

Profiteroles with vanilla ice cream, chocolate sorbet,
crème fraîche, salted caramel 9

Olive oil cake, blackberries, raspberries, apricot sorbet 9