

LITTLE BROTHER

Rise + Shine

PAIR OF POACHED EGGS 4

local pasture raised eggs, herbs sea salt

THE CHEF'S GRANOLA 9 (GF)

yogurt, seasonal fruit, honey

FRUIT 7

seasonal

LIEGE WAFFLE + REAL MAPLE SYRUP 8

add: local grass fed butter +1 | house jam +3
house almond butter+4

WHOLE GRAIN PORRIDGE 12

seasonal fruit, almonds, seeds, almond milk,
almond milk, honey, maple syrup

POTATOES + EGG 15

potato, charred greens, poached eggs,
creme fraiche, dukkah, herbs

BREAKFAST BOWL 16

cashew cream, sprouted grains, cured salmon,
heirloom tomato, summer greens, egg, herbs

Early Board

egg, ham, house jam, house hummus, nuts,
seasonal fruit, yogurt + seeds, local cheese,
honey, house wood fire bread, local butter 28

Tartines

served open face on our house wood fired
whole wheat country bread

BUTTER + JAM 5

HOUSE ALMOND BUTTER, HONEY 7

RICOTTA, RASPBERRY, ALMONDS, HONEY 12

POACHED EGGS, HERBS 6

POACHED EGGS, STEELHEAD ROE, HERBS 14

CURED WILD SALMON, GOAT CHEESE, EGG 15

Seeded Loaf

served open face on our house made gluten free loaf:
sunflower seeds, pumpkin seeds, almonds,
flax seeds, chia seeds + oats

BUTTER + JAM 6

HOUSE ALMOND BUTTER, HONEY 8

RICOTTA, RASPBERRY, ALMONDS, HONEY 13

POACHED EGGS, HERBS 7

POACHED EGGS, STEELHEAD ROE, HERBS 15

CURED WILD SALMON, GOAT CHEESE, EGG 16

add: egg +2 | hummus +3 | arugula +3 | prosciutto +4
heirloom tomatoes +4 | ham +5

Juice

FRESH SQUEEZED ORANGE JUICE 6

DAILY JUICE 9

carrot, apple, kale, ginger

House Drinks

GREEN GOODNESS 5

green tea, almond milk, vanilla simple,
matcha + mint muddle

TURMERIC TONIC 7

ginger, lemon, honey, sparkling water

BEET LEMONADE 7

mint, tarragon, sparkling water

MIMOSA 8

fresh squeezed orange juice + sparkling wine

Coffee + Tea

proudly serving victrola coffee roasters +
fresh breeze organic dairy

DAILY BREW 3.5

SINGLE ORIGIN COLD BREW 4.5 | 5

FRENCH PRESS 8

DOPPIO ESPRESSO 2.5

ESPRESSO + MILK 3.25 | 3.75 | 4.25

BEET ROOT LATTE 4.5 | 5 | 5.5

GOLDEN LATTE 4.5 | 5 | 5.5

SMITH TEA: GREEN | BLACK | MINT 3.25

HOT CHOCOLATE +

TOASTED MARSHMALLOW 4.5

add: house almond milk +1 | espresso +1.5
seasonal syrups +.5 | house dark chocolate +1