

LITTLE BROTHER

Daily Boards

BREAD BOARD 5.5

cherry valley dairy butter, local sea salt

VEGETABLE BOARD 14

summer raw + roasted vegetables

EARLY BOARD 28

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

Welcomes

THE CHEF'S GRANOLA 9 (GF)

yogurt, seasonal fruit, honey

LIEGE WAFFLE + REAL MAPLE SYRUP 8

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

FRUIT 7

seasonal

ROOT CHIPS 7

local seasonal roots, chipotle aioli

Soup

EGGPLANT + CASHEW (V) 6 | 9

seeds, herbs

SUMMER CARROT 6 | 9

creme fraiche, house croutons, herbs

Tartines

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

HOUSE ALMOND BUTTER + HONEY 7

HOUSE RICOTTA + RASPBERRIES 12

almonds, honey

CHICKEN LIVER MOUSSE 10

honey, sea salt

HEIRLOOM TOMATO + BASIL 13

balsamic, olive oil, sea salt

PEACH + PROSCIUTTO 15

goat cheese, hazelnuts, honey

SUMMER SQUASH + HUMMUS 13

feta, pepitas, herbs

SARDINE 12

walnut gremolata, sauce verde, house pickles egg

WILD MUSHROOM 13

garlic goat cheese, parmesan

HAM + GRUYÈRE 12

rosemary cream, summer greens

CURED WILD SALMON 15

poached egg, goat cheese, herbs

Seeded Loaf

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

HOUSE ALMOND BUTTER + HONEY 8

SUMMER SQUASH + HUMMUS 14

feta, pepitas, herbs

Greens + Grains

ESCAROLE 12

hazelnut, cherry, black sesame, sesame oil, sherry, seaweed,

BEET + GOAT CHEESE 12

walnut, summer greens, herb vinaigrette, herbs

RADICCHIO 14

manchego, seed crumble, fennel buttermilk dressing

SUMMER GREENS 14

radish, house croutons, egg, parmesan honey lemon vinaigrette, herbs

QUINOA 14

romanesco, chickpea, apple, cashew cream

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

Sweet Treats

BLACKBERRY LEMON SCONE 4.25

APPLE CRUMBLE MUFFIN 3.5

CHOCOLATE CHUBBIE 3

SEASONAL TEACAKES 3.5

SEASONAL HANDPIES 5