

BRUNCH

Tartine of Salmon Rilletto grilled filone, horseradish crème fraiche, radishes /10

Homemade Granola coconut kale yogurt, marcona almonds, honey, mixed berries /12

Soft Scrambled Egg Tartine grilled filone, mixed baby lettuces, truffle vinaigrette /14

Frittata bacon lardon, gruyere, onion /16

Eggs Benedict ham/smoked salmon, bitter green salad, orleans mustard hollandaise /16

BBEC braised slab bacon, fried egg, raclette, brioche, fries /16

Pancakes chocolate chip/blueberry, à la mode /16

Baby Gem Lettuce quinoa, avocado, oranges, citrus yogurt, lemon vinaigrette /15

chicken /4 smoked salmon /6

3 Grains Salad herb tahini, red cabbage, chickpea, israeli cucumbers, radishes, tumeric soft boiled egg /15

chicken /4 smoked salmon /6

Cajun Chicken blackened chicken, celeriac remoulade, pickled okra, baguette, fries /15

Braised Chicken Meatballs red wine, parsnip puree, mirepoix /15

Cheese Burger tomato hollandaise, watercress, gruyere, cornichon, fries /17

Steak & Eggs grilled hanger, romesco, black kale, soft scrambled eggs /26

Sides

Bacon /8

Pork Sausage /8

Seasonal Berries /9

French Fries /8

Juice

Fresh Orange /6

Fresh Grapefruit /6

Fresh Lemonade /5

Cranberry /5

Pineapple /5

Coffee

Espresso /4

Americano /4

Cappuccino /5

Latte /5

French Press /8

Tea

Green Tea /5

Earl Grey /5

English Breakfast /5

Chamomile /5

Mint /5

Rooibos /5

Iced Tea /5

Yves

LUNCH

Tartine of Salmon Rilette grilled filone, horseradish crème fraiche, radishes /10

Homemade Granola coconut kale yogurt, marcona almonds, honey, mixed berries /12

Roasted Beets vermont chèvre, dill, radishes, candied pistachio /14

Braised Chicken Meatballs red wine, parsnip puree, mirepoix /15

Baby Gem Lettuce quinoa, avocado, oranges, citrus yogurt, lemon vinaigrette /15
chicken /4 smoked salmon /6

3 Grain Salad herb tahini, red cabbage, chickpeas, cucumbers, radishes, tumeric soft boiled egg /15
chicken /4 smoked salmon /6

Cajun Chicken blackened chicken, celeriac remoulade, pickled okra, baguette, fries /15

BBLT braised slab bacon, heirloom tomato, red oak lettuce, baguette, fries /15

Cheese Burger tomato hollandaise, watercress, gruyere, cornichon, fries /17

Frittata leek fondue, fingerling potato, gruyère /14

Grilled Branzino japanese eggplant, harissa yogurt, apricot coulis, mint /25

Roasted Chicken quinoa, wild black rice, lemon yogurt, herb vinaigrette /24

Hanger Steak braised black kale, grilled balsamic onion, new potato, romesco /26

Veal Schnitzel sauce vert, bitter greens, lemon, poached egg /28

Sides

French Fries /8

Grilled Heirloom Carrots coriander yogurt, cilantro /9

Root Spinach crispy chickpeas, feta /9

Juice

Fresh Orange /6

Fresh Grapefruit /6

Fresh Lemonade /5

Cranberry /5

Pineapple /5

Coffee

Espresso /4

Americano /4

Macchiato /5

Cappuccino /5

Latte /5

French Press /8

Tea

Green Tea /5

Earl Grey /5

English Breakfast /5

Chamomile /5

Mint /5

Rooibos /5

Iced Tea /5

Yves

No. 1

Salt Baked Oysters sauce béarnaise, red wine pickled shallots, chervil /14

Roasted Beets vermont chèvre, dill, radishes, candied pistachio /14

Baby Gem Lettuce quinoa, avocado, citrus yogurt, lemon vinaigrette /15

Burrata Cremosa lobster jus, seared baby leek /16

Braised Chicken Meatballs red wine, parsnip, mirepoix /15

Grilled Octopus frisée, nicoise aioli, aleppo pepper /19

No. 2

Homemade Tagliatelle wild mushroom ragu, asparagus, spring garlic /24

Grilled Branzino japanese eggplant, harissa yogurt, apricot coulis, mint /30

Roasted Atlantic Cod spring vegetable ragout, piquillo pepper, sauce pil pil /29

Blue Trout almondine, house made couscous, brown butter /31

Roasted Chicken braised leg, pomme purée, mirepoix jus /27

Berkshire Pork Chop gruyère polenta, mustard braised cabbage /32

Veal Schnitzel sauce vert, bitter greens, lemon, poached egg /34

Sides

French Fries /8

Grilled Heirloom Carrots coriander yogurt, cilantro /9

Root Spinach crispy chickpeas, feta /9

Yves