



brunch

artisan bill of fare: 170218

little plates

- soup du jour a.q.
- cheese fondue, garlic toast, broccolini, andouille 14
- grilled octopus, chickpeas, cherry tomatoes, mint 16
- winter kale, local quinoa, pickled beets, lemon 14
- garden greens, cheddar, honey mustard, apple 11
- ale steamed mussels, pozole rojo, chorizo, escabèche 14
- housemade breakfast sausage 6
- vande rose bacon 6
- home fries, smoked paprika 6
- hash browns 6
- grilled rustic bread 3
- brioche toast, jam 4

cheese & charcuterie

- | | | |
|----------------------|-------------------------|----------|
| choice of: three- 18 | six- 36 | nine- 54 |
| <u>cheese</u> | <u>meats</u> | |
| red hawk | capra | |
| rioly's run | mortadella | |
| clothbound cheddar | prosciutto | |
| smokey blue | coppa | |
| blackstone | finocchiona | |
| ragged point | country style pork pâté | |
| sofia | chicken liver mousse | |
| | saucisson sec | |

big plates

- durdy reuben 16
- house smoked pastrami, fried egg, braised cabbage
- cornmeal pancakes 17
- roasted pork, sunny up egg, local honey
- kentucky hot brown croissant 16
- free range turkey, vande rose bacon, cheddar mornay
- burger frites 21
- charter oak beef, caramelized onions, fontina
- mushroom toast 15
- bacon, crème fraiche, poached egg
- loco moco 21
- carolina rice, beef patty, egg, pineapple, demi-glace
- central coast breakfast 16
- two eggs, broccolini, pico de gallo, home fries, bacon
- wood fired pizza
- margherita 15
- burrata, 'nduja, arugula, fennel pollen 17
- salami, italian sausage, pepperoncini, oregano 17
- organic mushroom, leeks, goat cheese, truffle oil 18
- pineapple, chorizo rioja, coppa, jalapeño 17
- proscuitto, olives, parsley pesto, calabrian chili 17
- gorgonzola dolce, onions, spinach, chicken confit 17

artisan supports local, sustainable and organic practices

for parties of six or more a 20% gratuity will be added; no split checks; \$25 corkage - two bottle limit

*please help conserve water, drink more beer, spirits and wine