

 *For the Table*

MARINATED OLIVES fennel pollen, orange zest, aleppo pepper ..... 9  
 LOCAL CHEESE PLATE mulberry port jam, grilled baguette, seasonal fruit ..... 18  
 SWEET PEA PLANTASIA english pea spread, crudités, everything lavosh ..... 18  
 DRAKES IN CAPES duck franks, puff pastry, whipped honey mustard cream ..... 15  
 GRILLED FETA olives, roasted cherry tomato, toasted baguette ..... 15  
 SAUTEÉD GARLIC SHRIMP chilli butter, lemon, toasted baguette ..... 19

*Breakfast for Lunch* sr

HOUSE GRANOLA raspberry compote, greek yogurt, mint ..... 10  
 AVOCADO TOAST shaved radish, aleppo pepper, rustic bread ..... 15  
 BOURSIN CHEESE OMELETTE frisée salad, fingerling potato chips ..... 18  
 EGG SANDWICH muenster cheese, fried egg, roasted tomato aioli, milk bun ..... 16

 *Lunch*

*Salads & Bowls*

ADD  
 SALMON 11    SHRIMP 12    CHICKEN 10

THE WOOLY GRAIN BOWL quinoa, broccoli rabe, pickled egg, beet tzatziki ..... 16  
 FARMHOUSE SALAD seasonal greens, cucumber, radish, tomato, vinaigrette ..... 18  
 CAESAR SALAD baby romaine, garlic croutons, parmesan ..... 18  
 PESTO HARVEST SALAD grilled asparagus, snap peas, potato, sprouts, english peas ..... 19

 *Sandwiches*

SERVED WITH HOUSE CUT POTATO CHIPS

B.L.A.T. thick cut bacon, butter lettuce, crushed avocado, tomato, smoky aioli ..... 17  
 CRISPY HIPPIE avocado pakora, cucumber, goat cheese, roasted tomato, ..... 17  
 pickled beets, sweet pea hummus, sprouts, lemon tahini  
 CORONATION CHICKEN SANDWICH curry chicken salad, mango chutney, basil, ..... 18  
 toasted almonds  
 ‘PRIVATE’ CHEESEBURGER pino’s dry-aged patty, iceberg remoulade, fries ..... 26

*Sides*

BACON 7    SLICED AVOCADO 7    SOURDOUGH TOAST 6  
 TWO EGGS 7    ROASTED POTATOES 8    FRIES 10