



TO DRINK

Parlor Coffee

whole milk, half + half, almond milk //
sugar in the raw

Harney & Sons Tea

english breakfast, chamomile, mint

morning green juice

spinach, celery, pineapple, grapefruit,
mint, jalapeño



BREAKFAST

TO EAT

selection of morning pastries

sun-dried tomato, scallion + feta savory rye scone
rhubarb + rose sweet scone
gluten-free ginger-lemon muffin with oat streusel
rose-lemon tea loaf with almond glaze

market vegetable frittata

market spinach, spring peas, Aleppo pepper,
Vermont Creamery goat cheese

seasonal fruit salad

chamomile-lavender honey

LUNCH

SIDES

market spinach salad

strawberries, popped amaranth,
Bulgarian feta, spring onion,
white balsamic vinaigrette [gf]

gluten-free sweet potato noodles

summer bell peppers, cucumber, scallion,
Thai basil, sambal oelek, peanuts, toasted
sesame seeds, ginger-lime dressing
[gf, df, vegan] *contains sesame

shaved and roasted rainbow carrots

pickled golden raisins, za'atar, cilantro,
orange blossom-tahini dressing [gf]

MAINS

herb-lemon roast chicken

rosemary, oregano, thyme, garlic confit

grass-fed flank steak with chimichurri

cilantro, capers, fennel, chili

carrot-chickpea falafel

herbs, tahini-tamarind sauce

DESSERT

cookie platter

chocolate-dipped coconut macaroons,
deep dark brownie bites with
walnuts and maldon salt,
pistachio rosewater buttons

