

CAMPFIRE BRUNCH

Gathering around a fire to share good food and drink with friends... as far as we're concerned, there are few things better in life. We created this place to celebrate that spirit of the campfire with you. Thanks for being here.

FOR GROUPS OF EIGHT TO FOURTEEN: CHOOSE FOUR ITEMS FROM BELOW

TO BE SERVED FAMILY STYLE.

\$25 PER GUEST.

BR

belgian waffle

weekly array of goodness

tartine

ricotta grilled broccolini. thai vinaigrette. marigold

rachels congee

pork belly. ginger. lemongrass. soft boiled egg

cheesy eggs

crispy potato. scallion. fried eggs. aged cheddar (*add brisket*)

quiche

market vegetables and accoutrement

chilaquiles

tomatillo. tortilla chips. oaxacan cheese. provolone cheese. black turtle beans. egg

smoked beef hash

potato. onion. pickle peppers. crème fraîche

steak and eggs

prager toast. thai bird hot sauce

UNCH

ceviche

"tiger's milk". cilantro. avocado. onion. cucumber

kale

persimmon. lentils. lemon. goat cheese

roasted beet

apple. sunflower. coffee. chocolate

brisket

green tomatoes. tatsoi. garlic. onion. gruyere. baguette

turkey

tomato. pesto. sprouts. provolone. farm bread

bacon belly banh mi

mayo. carrot. jalapeno. cilantro. ciabatta

blistered wax beans

market fish. soft boiled egg. olive. shallot

camp rice bowl

forbidden black rice. pickles. fried egg. avocado. kale.

add: duck | brisket | smoked turkey | market fish | kimchi