

BRUNCH

11 till 16

FOR THE TABLE

SOURDOUGH (v) — 6
whipped butter or olive oil

CHEESE DIP (v) — 8
aged goat cheese, aged gouda, pretzel

BITTERBALLEN — 9
sriracha mayonnaise

SALADS

CAULIFLOWER SALAD (vg) — 12
mixed greens, arugula, cauliflower rice, extra virgin olive oil, lemon juice & zest

CAESAR SALAD (S/L) — 11/17
baby gem lettuce, parmesan, croutons, caesar dressing, anchovies

*add bacon +3
add chicken +3.5
add avocado +2.5*

SANDWICHES

CRAB SANDWICH — 16.25
crab & dill salad, brioche, garlic mayonnaise, baby gem, pickled onions

SALMON BAGEL — 16.75
smoked salmon, horseradish mayonnaise, pickled onions, pickled cucumber

EGG BLT — 18.50
sourdough, 2 fried eggs, smoked bacon, tomato, chipotle mayonnaise, baby gem, parmesan

CROQUE MONSIEUR — 15
smoked ham, emmental, gruyere, beer infused bechamel, brioche bread

BURGERS

HOX CHEESEBURGER — 20
Aberdeen angus beef, chipotle mayonnaise, emmental, pickled red onions, pickled cucumber, tomato, baby gem, served with fries

VEGAN BURGER (vg) — 18.95
vegan patty, homemade mayonnaise, pickled onion, tomato, baby gem, served with fries

*ADD-ON'S
add bacon +3
sweet potato fries +2
add truffle mayonnaise +1*

(vg) - vegan
(v) - vegetarian

EGG DISHES

AVO TOAST (v) — 15
sourdough bread, chunky avo mash, poached eggs, homemade chili oil, scallions, lime, maldon salt, coriander cress

LOTTIS BENNY — 18
english muffin, poached eggs, smoked bacon, sautéed spinach, hollandaise, chives

EGGS ROYALE — 21
english muffin, poached eggs, smoked salmon, sautéed spinach, hollandaise, chives, truffle carpaccio

SIDES

AVOCADO MASH (vg) — 6
chili flakes, coriander cress

LEAFY GREEN SALAD (vg) — 6
rucola, mesclun, balsamic maple dressing, croutons

STREAKY BACON — 5

FRIES (v) — 7
add truffle mayonnaise +1

BREAKFAST SAUSAGE - 5

SMOKED SALMON — 8
chives, lemon

SWEET POTATO FRIES (v) — 8
add truffle mayonnaise +1

SWEETS

CROISSANT — 4

PAIN AU CHOCOLAT — 5

PANCAKES (v) — 16
forest fruit compote, fresh berries, maple syrup, mascarpone cream

HOMEMADE BANANA BREAD (v) — 6

CARROT CAKE (v) - 5

WINE

SPARKLING

PROSECCO VILLA SANDI ORGANIC <i>Glera, Treviso, Italy NV</i>	13	62
PROSECCO VILLA SANDI ROSE <i>Glera, Treviso, Italy NV</i>	14	64
GAUDINAT BOIVIN EXTRA BRUT <i>Champagne, Pinot Meunier, Chardonnay & Pinot Noir NV</i>	17	95
VERRIER ET FILS BLANCS FLEURON CHAMPAGNE <i>Chardonnay, Etoges-Ardenne, France NV</i>		130
GAUDINAT ROSE <i>Champagne, Pinot Meunier, Pinot Noir & Chardonnay, France NV</i>		140
RAUMLAND ZEROZZANTE 0.0% <i>Rheinhessen, Germany NV</i>	10	45

WHITE

DAGUET DE BERTICOT <i>Sauvignon Blanc, IGP Atlantique '22</i>	7	34
SAVIAN (ORGANIC) <i>Pinot Grigio, Veneto, Italy '21</i>	8.5	39
DUQUESA DE VALLADOLID, <i>Verdejo, Rueda, Spain '22</i>	9	46
MAISON DE LA VILLETTE, <i>Viognier, Languedoc, France '22</i>	10	50
THE FISH WIVES CLUB, <i>Sauvignon Blanc, Western Cape, South Africa '22</i>		52
MACON-VILLAGES (ORGANIC), <i>Chardonnay, Domaine de la Verpaille, Bourgogne, France</i>	12	58
SANCERRE, <i>Sauvignon Blanc, Loire, France '22</i>		80
CHABLIS VIELLES VIGNES, <i>Domaine Bernard Michaut, Chablis, France '22</i>		95
ALDEO 0.0% <i>Verdejo, Pontevedra, Spain NV</i>	7	34

ROSE

VIN DE FRANCE 'CUVÉE DES OLIVIERS' (ORGANIC) <i>Château de Montfrin, Rhône, France '22</i>	7	36
ESTANDON GRIS DES SEIGNEURS <i>Cinsault & Grenache, Provence, France '21</i>	8	38

ORANGE

RAIMONES, <i>Catalunya, Spain</i>	13	63
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RED

TEMPERANILLO VANESA, <i>Castilla-La Mancha, Spain NV</i>	8	36
IMURI <i>Primitivo, Puglia, Italy '21</i>	9	40
STEMMARI FUEDO ARANCIO <i>Pinot Noir, Sicily, Italy '21</i>	8	46
RIO LINDO, <i>Syrah, Castilla-La Mancha, Spain '21</i>	9	48
DOMAINE BOSQUET (ORGANIC), <i>Malbec, Mendoza, Argentina '21</i>	11	54
BROCCARDO LANGHE NEBBIOLO <i>Nebbiolo, Piemonte, Italy '21</i>		66
PANERETTA CHIANTI CLASSICO RISERVA <i>Sangiovese, Tuscany, Italy '19</i>		95
BARBARESCO RISERVA 'VILLAURORA' <i>Nebbiolo, Piemonte, Italy '01</i>		124