

BRUNCH

YOGURT PARFAIT	9
blueberry puree, Greek yogurt, pepita granola	
OATMEAL	8
apple butter, brown sugar	
FRENCH TOAST	14
maple syrup, bananas, blueberry, candied bacon fat peanuts	
ALK BREAKFAST*	15
2 eggs, bacon, sausage, potatoes, sourdough	
GOAT CHEESE & HERB OMELETE*	15
fine herbs, whipped goat cheese, house giardiniera, potatoes	
SCRAMBLE*	16
spanish chorizo, shrimp, piquillo peppers, baby kale, potatoes, green onions	
WELLINGTON BENEDICT*	26
2 Poached Eggs, Bernaise Sauce, Parsley	
BREAKFAST SANDWICH*	14
english muffin, sausage, sharp cheddar, egg, aioli, arugula	
STEAK AND EGGS *	19
bavette steak, 2 eggs, potatoes, poblano salsa	
BRAISED SHORTRIB FRITO-QUILES*	18
tomato-jalapeño sauce, fritos, chili braised short rib, crema, pickled onions, cilantro, sunny up egg	

SOUP & SALADS

DAILY SOUP	9
MIXED GREENS	8
red wine vinaigrette	
WEDGE SALAD	13
bacon, cherry tomato, persian cucumber, pickled red onion, lemon, blue cheese dressing	
LITTLE GEM CAESAR	12
little gem lettuce, caesar dressing, bread crumbs, parmesan	
CHICKPEA & RED QUIONA BOWL	17
chickpeas, red quinoa, roasted squash purée, fennel, pickled carrots, radish, pepita dukkah	

TOASTS

AVOCADO TOAST*	13
pumpnickel, capers, pickled onions, dill, quail egg	
SMOKED SALMON TOAST*	16
sourdough, everything spiced schmear, pickled onions, cucumber	

SANDWICHES

BURGER & FRIES*	16
cheddar cheese, lettuce, house pickles, dijonnaise, pickled jalapeño	
TRUFFLE MUSHROOM BURGER*	19
gruyere, roasted mushrooms, black truffle aioli, lettuce, fries	
LOBSTER ROLL*	26
lobster, mayonnaise, celery, herbs, buttered bun, chips	
STEAK PITA*	19
thinly sliced rib eye, house giardiniera, horseradish tzatziki, pita, fries	
CUBANO STYLE*	16
mojo marinated pork shoulder, bacon, gruyere cheese, pickled jalapeño, dijon, fries	
FRIED CAULIFLOWER SANDWICH	14
sunflower seed romesco, whipped tahini, pickled carrot, radish, parsley, chips	

ENTRÉES

STEAK FRITES*	23
bavette steak, frites, red wine butter, aioli	
BEEF WELLINGTON*	26
bordelaise, mixed greens	
CRAB CAKE*	22
dill tartar sauce, spicy cucumber salad	

Executive Chef: Rodney Staton
Sous Chef: Joseph Hejtmanek

20% added gratuity for parties of 6+
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

ADD POACHED CHICKEN \$6 / POACHED SHRIMP \$6 TO ANY SALAD