

SWEET

- Housemade Granola** *Fruit, Straus Greek Yogurt* 9
- SHED Porridge** *Hazelnuts, Medjool Dates, Apple Cider Syrup, Butter* 8
- Heirloom Grain Belgian Waffle** *Maple Syrup, Salted Butter, Jam* 12
- Baked Lemon Ricotta Pancake** *Housemade Crème Fraîche* 15

EGGS

- SHED Quiche of The Day** *Seasonal Vegetables, Highway One Fontina* 8
- SHED Frittata of The Day** *Seasonal Vegetables, Mozzarella* 9
- Doug's Eggs on Levain Toast** *Sous Vide Egg, HomeFarm Dried Oregano, Greens, Balsamic Vinegar* 13
Add Prosciutto for \$7

SAVORY

- Applewood Smoked Bacon Slab** 18
- Housemade Buttermilk Biscuits** *Sausage Gravy, Piment d'Ville* 15
- Roasted Potatoes** *Smoked Calabrian Chili Aioli, Herbs* 12
- Anson Mills Stone Ground Polenta** *Sous Vide Egg, Roasted Mushrooms, Sweet Onion Conserva* 19

FISH

- Smoked Trout** *Roasted Potatoes, Crème Fraîche, Pickled Onions, Preserved Lemon, Capers, Toasted Bread* 15
- Cured Fish Board** *A Selection of Cured and Smoked Fish From Our Larder* 30/45

JUICE

12oz 8

- Red** *Beet, Strawberries, Apple, Pear, Watermelon, Grapefruit*
- Orange** *Carrot, Apple, Melon, Orange, Lemon, Ginger, Turmeric, Mint*
- Green** *Romaine, Kale, Romaine, Celery, Apple, Cucumber, Orange, Parsley, Ginger*