



raw bar.

OYSTER ON THE HALF SHELL ...\$MP
 Daily east + west coast selections
served with classic mignonette

*add Caviar (30g)\$55
 STERLING WHITE STURGEON
 CAVIAR* 30g • California\$70
 ADAMAS SIBERIAN OSETRA
 CAVIAR* 30g • Lombardy, Italy..... \$80



chef's boards.*

daily selections

SMALL serves 2-3\$35
2 cheeses, 1 charcuterie

LARGE serves 4.....\$55
3 cheeses, 2 charcuterie

*served with crostini +
seasonal accoutrements

gluten-free crackers



Starters : Sides

	PER
OYSTER ON THE HALF SHELL	\$MP
YOGURT & GRANOLA PARFAIT	\$8
HOUSE-MADE BREAKFAST SAUSAGE.....	\$8
BENTON'S BACON	\$12
BREAKFAST POTATOES	\$6
GNOCCO	\$12
Herb fried dough and prosciutto	
LEMON KALE SALAD	\$10
Lacinato kale, fresh lemon, olive oil, sea salt, parm	
Add Chicken Breast +\$7 Add Shrimp +\$10	

Sandwiches : More

	PER
CORNERSTONE BREAKFAST SANDWICH	\$12
Benton's bacon, Idiazabal cheese, egg soufflé, pain au lait bun, fresh fruit	
CYPRESS STREET SANDWICH.....	\$12
House berry jam, egg soufflé, red onion, spinach, Moses Sleeper cheese, pain au lait bun, fresh fruit	
ORIGINAL WEST AVE PULLED PORK SANDWICH	\$15
North Carolina style BBQ, garlic aioli slaw, pain au lait bun, side salad or frites	
GRILLED SAUSAGE SANDWICH.....	\$15
House-made sweet fennel sausage, peppers and onions, pain au lait bun, side salad or frites	
LOUMANGE	\$15
Prosciutto, triple crème, tomato confit, olive oil, crusty french, baguette, side salad or frites	
MOULES FRITES.....	\$18
Mussels Marseille or Dijon-style, side salad or frites	
FARMHOUSE BURGER.....	\$23
House blend, spring greens, caramelized onion, tomato, vintage cheddar, pain au lait bun, side salad or frites	
ADD A LOCAL FRIED EGG.....	+\$3

Classics

	PER
OPEN-FACE BAGEL & HOUSE CURED SALMON.....	\$20
Red onion, capers, lemon crème fraîche cream cheese	
EGGS BENEDICT	\$16
Benton's bacon, English muffin, hollandaise, potatoes	
FRENCH TOAST.....	\$15
Maple syrup, powdered sugar, fresh fruit	
STEAK & EGGS.....	\$29
Terres Major, 2 eggs your way, grilled baguette	
SHRIMP & GRITS.....	\$19
Castle Valley grits, U-10 grilled shrimp, tomato confit	

Sweets.

	PER
SEASONAL GALETTE	\$5
NUTELLA CHEESECAKE.....	\$5
Bourbon whipped cream	
BOURBON BALLS	\$5
Honey whipped cream	
HOUSEMADE VANILLA ICE CREAM	\$5