

FIRST

SPRING GARDEN / 16 / GF, VEG / SELECTION OF SEASONAL PRODUCE, HERBS & FLOWERS,
MISO CRÈME FRAÎCHE, SUNFLOWER SEED 'SOIL'

ROASTED CAULIFLOWER SOUP / 11 *, GF / PINE NUTS, TRUFFLE OIL

FRIED ARTICHOKE HEARTS / 14 / DF / TONNATO, BRIOCHE GREMOLATA, CHIVE

CURRY FRIED OYSTERS **/ 15 / DF / EAST COAST OYSTERS, CHERMOULA AIOLI, PRESERVED LEMON

ENTREE

SEASONAL QUICHE / 17 / SEASONAL INGREDIENTS SERVED WITH A LOCAL GREEN SALAD

CRAB CAKE BENEDICT / MP / GFO, DFO / TWO POACHED EGGS, BRIOCHE, HOLLANDAISE, WILTED BABY GREENS,
YUKON GOLD POTATO

MUSHROOM HASH / 19 / GF, DF, V / SEASONAL VEGETABLES, ONIONS, PEPPERS, YUKON GOLD POTATO, FRIED EGG

OMELET / 17 / VEG, GF / FARM EGGS, SEASONAL INGREDIENTS SERVED WITH A LOCAL GREEN SALAD

CHICKEN FRIED STEAK / 24 / FIVE-YEAR AGED GRASS-FED HEREFORD BEEF, YUKON POTATO,
CHARRED BROCCOLI, HOLLANDAISE

HARISSA CHICKEN SANDWICH / 18 / DF / GRILLED CHICKEN BREAST, HARISSA MARINADE, CHERMOULA AIOLI,
BABY GREENS, MARINATED TOMATOES, CIABATTA

SMOKED SALMON CROQUE MADAME / 21 / GFO / SMOKED SALMON, BOURSIN, BRIOCHE, DILL MORNAY SAUCE

SUPPLEMENT

HOUSE CUT FRIES / 9 / GF, DF, VO
ORGANIC KETCHUP, GARLIC MAYO

SEASONAL VEGETABLE / 10 / GF, DF, V
GARLIC, OLIVE OIL

FARMER'S SALAD / 12 / GF, DF, V
LOCAL GREENS, VINAIGRETTE, SUNFLOWER SEED

DESSERT

STRAWBERRIES & CREAM / 12 / *, GF, VEG
STRAWBERRY, BURRATA, BROWN BUTTER CRUMBLE,
LEMON MARIGOLD GRANITA

CHOCOLATE CREAMEAUX CAKE / 13 / V
CHOCOLATE & LAPSANG SOUCHOUNG CREAMEAUX,
BEET CAKE, MATCHA RICE CRISP

CHEESE PLATE / 18 / VEG
SPECIALTY CHEESES, SEASONAL FRUIT & JAM

EXECUTIVE CHEF: WILL BURGESS - LEAD SOUS CHEF: CHAINY KUYENKENDALL - SOUS CHEF: KYLE HAUGEN

NO SEPARATE CHECKS FOR PARTIES OF 10 OR MORE

**THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED - CONSUMING RAW OR UNDERCOOKED FOODS - INCREASES YOUR RISK OF FOOD BORNE ILLNESSES

(*) CONTAINS NUTS - (VEG) VEGETARIAN - (V/VO) VEGAN/VEGAN OPTIONAL - (GF/GFO) GLUTEN-FREE OR GLUTEN-FREE OPTION - (DF/DFO) DAIRY FREE OR DAIRY FREE OPTION

FDA HOEFSTEAD CABANISS DINING ROOM & TERRACE

SIGN UP
FOR EMAILS



amuse

RESTAURANT

BRUNCH - SPRING