

Brunch

Vanilla Chia Bowl
Dates, Cacao, Coconut, Hemp and Fruit 14

Eggs Benedict
Canadian Bacon with Hollandaise or Lobster with Bernaise 22

Seasonal Omelet
Mushroom, Pepper, Onion, Cheddar* 20

Lemon Ricotta Pancakes
Seasonal Jam 18

Smoked Salmon Avocado Toast
Multigrain, Pickled Tomatillos, Poached Egg* 20

Starters Add Chicken, Salmon or Shrimp to any Salad* +12

Ricotta and Fig Jam
Grilled Ciabatta 18

Tuna Tartare
Avocado, Spicy Radish and Ginger Dressing* 22

Kale Salad
Lemon and Parmesan 16

Beets Salad
Goat Cheese, Chervil and Black Pepper 18

Pretzel Crusted Calamari
Mustard Aioli 16

Lentil Soup, Herbs and Parmesan 16

Mozzarella Pizza
Tomatoes, Chili Flakes and Basil 17

Black Truffle Pizza
Fontina Cheese, Frisee, Chive 21

Main Dishes

Paccheri And Meatballs
Smoked Tomato Ragu, Parmesan Cheese* 28

Assorted Seasonal Vegetables
Grains, Salsa Verde and Lime 23

Smoked Salmon Plate
Fromage Blanc, Capers, Potato Latkes 22
Add Caviar +30

Smoked Chicken Club Sandwich
Sour Dough, Candied Bacon, Chipotle Aioli 22
Add Egg +4

Gulf Shrimp Salad
Mesclun, Avocado, Truffle Vinaigrette, Champagne Dressing 26

Maine Lobster Roll
Yuzu Aioli, Pickled Chiles, Celery Leaves 32

Grass Fed Cheddar Cheeseburger
Russian Dressing, Crispy Onions, Yuzu Pickles
House-Made French Fries* 24

TRH Fried Chicken
Buttered Spinach, Habanero-Elderflower Ferment and Basil 28

Sides

Smoked Salmon 9

Sauteed Spinach 8

House-Made Pastry Basket 15

French Fries and Herbs 9

Jalapeno Chicken Sausage 8

House-Cured Bacon 8

Crispy Fingerling Potatoes 7

Brunch Cocktails 14

Bloody Mary
Tomato Juice, Worcestershire Sauce, Tabasco

Mimosa
Fresh Squeezed Orange Juice, Prosecco