

# S O M E R S E T

## HAND CRAFTED PASTRIES

|                           |   |                    |   |                              |    |
|---------------------------|---|--------------------|---|------------------------------|----|
| APPLE DUTCH CHEESE DANISH | 5 | PAIN AU CHOCOLAT   | 6 | TONKA BEAN CINNAMON ROLL     | 5  |
| CROISSANT                 | 4 | MAPLE CRUNCH DONUT | 4 | PASTRY TIER                  | 22 |
|                           |   |                    |   | assortment of all 5 pastries |    |

## STARTERS

|  |    |   |    |   |    |
|--|----|---|----|---|----|
| SPICY CRAB ON CRISPY RICE<br>lump crab, red chili emulsion       | 16 | LOCAL BURATTA MOZZARELLA<br>red wine figs, pumpkin seed oil   | 16 | AVOCADO TOAST<br>chickpea hummus, radishes                  | 14 |
| FALL LETTUCE AND APPLE SALAD<br>cider vinaigrette, spiced pecans | 10 | AUTUMN TOMATO SALAD<br>morita chili vinaigrette, labneh ranch | 15 | ENDIVE AND AVOCADO SALAD<br>caesar dressing, peas, croutons | 14 |

## MAINS

|  |    |   |    |  |    |
|--|----|---|----|--|----|
| VEGETABLE & GRAINS BOWL<br>avocado, toasted seeds, chermoula   | 18 | SUNNYSIDE-UP FRITTATA<br>asparagus, mushrooms, white cheddar        | 16 | SPINACH & GOAT CHEESE OMELET<br>pickled chilis, wilted basil   | 16 |
| GRANOLA & YOGURT PARFAIT<br>vanilla, dried cranberries         | 12 | BLUEBERRY-RICOTTA PANCAKES<br>strawberry compote, cherry butter     | 16 | AUTUMN COBB SALAD<br>market vegetables, organic chicken        | 18 |
| AMERICAN BREAKFAST<br>two eggs, choice of toast & protein      | 18 | BRIOCHE FRENCH TOAST<br>blackberry coulis, vanilla mascarpone       | 16 | SMOKED SALMON SANDWICH<br>dill, egg, capers, everything bagel  | 16 |
| CRUNCHY CHICKEN SANDWICH<br>pickled vegetables, chipotle crema | 15 | BREAKFAST SANDWICH<br>sunny side egg, avocado, onion, harissa aioli | 12 | SOMERSET CHEESEBURGER<br>black truffle, crunchy onions, fris e | 18 |

## SIDES

|  |    |                                      |    |   |    |
|--|----|--------------------------------------|----|---|----|
| MIXED BERRIES<br>chantilly, mint                         | 9  | SAUSAGE<br>choice of chicken or pork | 10 | FRENCH FRIES<br>sea salt, aioli                           | 9  |
| BREAKFAST POTATOES<br>crunchy potatoes or sweet potatoes | 10 | DOUBLE-CUT BACON<br>applewood smoked | 9  | ROASTED CAULIFLOWER<br>miso cr me fraiche, chili dressing | 10 |

## WINES BY THE GLASS

|   | 5 oz | 750 mL |
|---|------|--------|
| <b>SPARKLING</b>  |      |        |
| NV Jo Landron <b>Brut</b> Loire Valley, France  | 16   | 64     |
| NV Henri Mandois <b>Brut</b> Origine Champagne, France  | 25   | 100    |
| 2018 Caves Naveran <b>Brut Rosado</b> Alt Penedes, Cava, Spain                                      | 15   | 60     |
| <b>WHITE</b>  |      |        |
| 2019 Ovum <b>Riesling</b> Cedar Ranch Vineyard, Rogue Valley, Oregon                                | 15   | 60     |
| 2018 Ingrid Groiss Gemischter Satz ( <b>Gruner Veltliner</b> Field Blend) Niederosterreich, Austria | 15   | 60     |
| 2017 Clos Henri <b>Sauvignon Blanc</b> Wairau, Marlborough, New Zealand                             | 16   | 64     |
| 2019 Oro de Castilla <b>Verdejo</b> Rueda, Castilla y Leon, Spain                                   | 15   | 60     |
| 2019 Thevenet et Fils <b>Chardonnay</b> Macon-Pierreclos, Burgundy, France                          | 15   | 60     |
| 2019 Chateau Pesquie <b>Rhone Blend</b> Cotes du Ventoux, Rhone Valley, France                      | 13   | 52     |
| <b>ROSE</b>   |      |        |
| 2020 Domaine de Campuget Rose of <b>Syrah</b> Costieres de Nimes, Rhone Valley, France              | 12   | 50     |
| 2018 Azienda Agricola Cirelli Cerasuolo d'Abruzzo ( <b>Montepulciano</b> ) Abruzzo, Italy           | 14   | 56     |
| <b>RED</b>  |      |        |
| 2018 Paul Janin <b>Gamay</b> Beaujolais-Villages, Burgundy, France                                  | 15   | 60     |
| 2018 Maison Roche de Bellene Bourgogne <b>Pinot Noir</b> Burgundy, France                           | 16   | 64     |
| 2016 Domaine Turner Pageot <b>Rhone Blend</b> Pezenas, Languedoc, France                            | 13   | 52     |
| 2018 Avancia <b>Mencia</b> Valdeorras, Galicia, Spain   | 15   | 60     |
| 2018 Barra <b>Cabernet Sauvignon</b> Mendocino, North Coast, California, USA                        | 15   | 60     |

## COCKTAILS

|  |    |
|--|----|
| THE SINATRA  | 16 |
| olive oil washed Tanqueray 10,<br>rosemary           |    |
| THE LOREN  | 16 |
| mulled wine served warm                              |    |
| THE GRANT  | 16 |
| Bulleit bourbon, apple, cherry served<br>warm        |    |
| THE MONROE   | 18 |
| champagne, elderflower                               |    |
| THE DEAN   | 16 |
| Bulleit bourbon, clarified milk<br>punch, pinot noir |    |
| THE DESI   | 18 |
| mezcal, espresso, single origin dark<br>chocolate    |    |
| <b>BEERS</b>   |    |
| HALF ACRE "PONY" PILSNER                             | 7  |
| CRUZ BLANCA "MEXICO CALLING"                         | 7  |
| LAGER  |    |
| HALF ACRE "TOME" HAZY PALE ALE                       | 8  |
| REVOLUTION "ANTI HERO" IPA                           | 8  |
| REVOLUTION "FREEDOM OF<br>SPEACH" SOUR ALE           | 8  |