

brunch

choose one

mimosa, juice, coffee

choose one

tostada.

over easy local egg, cheddar & jack cheese, pico de gallo, guajillo-lime crema, chipotle purée, micro cilantro, blue corn tortilla.

silver dollar flappies.

baking spice flappies, molasses butter, syrup. add peanut butter, bacon, jam + 5

choose one

french toast.

ask your server for today's special. always made with house challah bread.

benedict.

ask your server for today's special. always on house english muffins with local eggs.

grösti.

quiche on top, hashbrown cake on bottom. ask your server for today's special.

breakfast tacos.

shredded, crispy beef, eggs, sumac onion, aji amarillo vinaigrette, chicharrones, micro cilantro.

GELTy pleasure.

house pork belly goetta, local egg, croissant, lettuce, tomato, spicy honey butter, house seasoned chips.

fried chicken and grits.

rum brined chicken thigh, red corn cheddar-scallion grits, roasted jalapeño gravy, poached local yolk.

fig salad.

spring mix, figs, goat cheese, pepitas, dried cranberries, pomegranate-tarragon vinaigrette, beignet croutons.

grilled caesar.

romaine heart, smoked caesar dressing, rugbrød croutons, grana padano crisp, smoked cured egg yolk, candied bacon.

southwest salad.

spring mix, charred jalapeño & huitlacoche buttermilk dressing, black relish, pico de gallo, roasted corn, blue corn tortilla strips, piri piri.

vaca frita tacos.

shredded, crispy beef, sumac onion, aji amarillo vinaigrette, chicharrones, micro cilantro.

classic burger.

two ¼ lb beef patties, cheddar, lettuce, tomato, onion. served with house seasoned chips. add bacon or local egg +2

burger in the rye.

two ¼ lb beef patties, blackening spice, bacon, habanero jack cheese, dressed arugula, tobacco flour fried shallots, rye whiskey mustard. served with house seasoned chips.

lunch tasting menu

first course. choose one:

icelandic hot dog.

rosewood ranch wagyu beef, icelandic sweet mustard, remoulade, rugbrød, onion, fried shallot.

rabbit ravioli.

milk braised rabbit, house yolk pasta, braised milk ricotta, carrot reduction, rainbow green, carrot chips, herb oil.

lox bagel.

24 hour fermented bagel, lactic acid adjusted marscarpone, smoke cured salmon, everything brittle, dill.

second course. choose one:

GELTy pleasure.

house pork belly goetta, local egg, croissant, lettuce, tomato, spicy honey butter, house seasoned chips.

charcuterie sandwich.

rotating meats and cheeses, croissant, rye mustard, rotating pickle, argula, rye mustard vinaigrette, tomato, house seasoned chips.

fried chicken sandwich.

rum brined chicken thigh, korean wing sauce, burnt honey-gochujang emulsion, kimchi veggies, pickled cucumber, house seasoned chips.

classic burger.

one ¼ lb beef patty, cheddar, lettuce, tomato, onion. served with house seasoned chips. add bacon or local egg +2

burger in the rye.

one ¼ lb beef patties, blackening spice, bacon, habanero jack cheese, dressed arugula, tobacco flour fried shallots, rye whiskey mustard. served with house seasoned chips. + 2

vaca frita tacos.

two shredded, crispy beef, sumac onion, aji amarillo vinaigrette, chicharrones, micro cilantro.

asian veggie grain bowl.

sushi rice, celeriac, bell pepper, onion, mushroom, sesame seed, miso glaze, burnt honey-gochujang. add crispy or grilled chicken + 7 add 4 oz steak +9

steak bowl.

teres major, farro-spelt-quinoa, biryani, spring onion, sumac shirazi, piri piri.