

BRUNCH

Available Saturday and Sunday 7am - 2pm
Salads and flat breads available at 10:30 am

PLANT POWER

BRAVOCADO TOAST /21 (V)

rustic bread, olive oil, smashed avocado,
pickled red onion, roasted tomato,
arugula, parmesan, breakfast potatoes
add eggs your way /7

STEEL CUT OATS /12 (GF, VEG)

market berries, golden raisins, almonds, brown
sugar

GARDEN HARVEST OMELET /19 (V, GF)

sauteed asparagus, mushrooms,
zucchini, red bell pepper, goat cheese,
avocado, breakfast potatoes

TOFU SCRAMBLE /18 (V, VEG)

seasonal vegetables, breakfast
potatoes, choice of toast

FRENCH TOAST & PANCAKES

BUTTERMILK PANCAKES /16 (V)

buttermilk pancakes, butter, maple syrup

BRIOCHE FRENCH TOAST /17 (V)

macrina brioche, house whipped mascarpone,
fresh berries, maple syrup, berry compote

LEMON RICOTTA PANCAKES /18 (V)

blueberry compote, vanilla whipped mascarpone,
maple syrup

EGG, OMELETS & BREAKFAST

SEASONAL OMELET* /24

dungeness crab, fontina, green onions,
hollandaise, breakfast potatoes

POLLO FRITTO* /19

rispy chicken breast, sausage gravy,
sunny side eggs, breakfast potatoes

HAN BENEDICT* /19

toasted english muffin, rosemary ham, poached
eggs, hollandaise, breakfast potatoes

AMERICAN BREAKFAST* /18

eggs your way, sausage or bacon,
breakfast potatoes, house made biscuit

BISCUITS & GRAVY* /17

eggs your way, sausage gravy, chives

BREAKFAST BURRITO /19

scrambled eggs, ham, peppers and onions,
mozzarella, house made salsa, breakfast potatoes

SALADS & FLATBREADS

CAESAR* /15

little gems, parmigiano, garlic croutons,
radish, white anchovies
add grilled chicken /8

AVOCADO & BEET SALAD /16 (V)

roasted beets, avocado, citrus, goat cheese,
white balsamic vinaigrette, toasted almonds,
tuscan kale
vegan upon request

WILD ARUGULA SALAD /18 (V, GF)

strawberries, blueberries, figs, apricot, grana
padano, pistachio, sherry-shallot vinaigrette
vegan upon request

COPPER VERDE /20 (V)

house pesto, burrata, whipped ricotta,
grana padano, wild arugula, lemon oil, balsamic
reduction

THE PIG /21

pepperoni, sopressatta, capicola,
rustic tomato, whole milk mozzarella,
fresh herbs, Sicilian olive oil, grana padano

BIANCO /21(V)

porcini & garlic cream, roasted mushrooms,
smoked mozzarella, Sicilian olive oil,
grana padano, balsamic reduction

A LITTLE EXTRA

choice of toast /4
pastries (daily selection) /6
market berries /7

plain yogurt /6
breakfast potatoes /5
two eggs your way* /7

chicken apple sausage /7
breakfast sausage /7
bacon /7



10/12/24

We kindly ask not to split checks on parties of six guests or greater. A gratuity of 20% will be automatically added on parties six and greater.

*The Pierce County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness.VB*This item is cooked to order

BEVERAGES

JUICE /5

apple, orange, grapefruit,
cranberry, pineapple

COFFEE & TEA /5

caffé d'arte regular or decaf
nitro wood roasted cold brew
assorted hot teas

ESPRESSO

double espresso /6
americano /6
latte /7
mocha /7
cappuccino /7
chai tea /7

COCKTAILS

LAVENDER 76 /15

vodka, elderflower liqueur, lemon,
prosecco, lavender, butterfly-pea flower

MIDNIGHT WALK /16

vodka, kahlua, chocolate liqueur, espresso

PEARFECTLY SPICED GIN SOUR/16

mischief gin, st george spiced pear liqueur
lime, housemade cardamom syrup, aquafaba

BLOODY MARY /17

vodka, house bloody mix, pickled
vegetables

MIMOSA /15

orange, cranberry, grapefruit,
pineapple

N/A LIBATIONS

CITRUS REVERIE /12

housemade cardamom syrup, grapefruit,
soda, lime

LAVENDER LEMONADE /12

housemade lavender syrup, butterfly peaflower,
lemonade

ITALIAN SODA/8

blueberry, raspberry, strawberry, blackberry,
orange, peach, cherry

WINE

SPARKLING

Prosecco, **LA BELLA**
Italy /13 | 45

Brut, **ARGYLE**
Willamette Valley, OR /17 | 65

WHITE

Rosé, **JEAN-LUC COLOMBO "CAPE BLEUE"**
Columbia Valley, WA /13 | 52

Pinot Grigio, **PIGHIN**
Friuli-Venezia Giulia, Italy /15 | 58

Albariño, **CÔTES De CHEVAL**,
'Ciel du Cheval Vineyard',
Red Mountain, WA /15 | 58

Viognier, **STRUCTURE CELLARS *TACOMA***
Columbia Valley, WA /14 | 54

Sauvignon Blanc Blend, **LYDIAN**
Columbia Valley, WA /14 | 54

Chardonnay, **AMONG THE GIANTS**
Goose Gap, WA /16 | 62

Riesling, **EROICA**
Columbia Valley, WA /14 | 54

Chardonnay, **SLOPE LIFE**
Lawrence Vineyards,
Columbia Valley, WA /13 | 52

RED

Pinot Noir, "L'ALTRA" **FURIOSO**
'Furioso Vineyard',
Dundee Hills, OR /22 | 88

Pinot Noir, **SEA SUN**
California /13 | 52

Merlot, **CORVIDAE**
'The Rook'
Washington /12 | 46

Red Blend, **MONTEPELOSO A QUO**
Toscana, Italy /15 | 58

Cabernet Sauvignon, **PORTLANDIA**
'Big Believer'
Columbia Valley, WA /17 | 65

Cabernet Sauvignon, **MARK RYAN**
'The Dissident'
Columbia Valley, WA /22 | 88

Cabernet Sauvignon, **STRUCTURE CELLARS**
'Craftsman'
Yakima Valley, WA /18 | 70

Bordeaux Blend, **FIDELITAS**
'4040'
Red Mountain, WA /18 | 69