

BRUNCH

Pâtisserie – Olive & Calabrian chili Focaccia, almond Financier, poppyseed muffin (V) \$13

Liege Salad – Farm potato, spring veg, bacon & breadcrumbs, Banyuls vin \$17

Mushroom Tartine – Pullman toast, Farm mushrooms, *Coulter Farms* Gruyere & Manchego \$23 (V)

Salt Cod Antilles – Farm potato, espelette, garlic aioli \$10 (GF)

Petit Déjeuner – Toulouse sausage **or** Bacon, 2 eggs, farm potato (GF) \$20

Croque Monsieur - VA country ham, Mornay, *Coulter Farms* Gruyere \$23

Belgian Yeast Waffle – whipped butter, farm fruit jam (V) \$17

Gnocchi – Caramelized onion, garlic crumb, *Coulter Farms* Gruyere (V) \$23

Primrose Smash Burger – *Coulter Farms* Gruyere, griddled onion, Dijonaise \$22

TO SHARE

Toulouse Sausage \$8

Thick cut bacon \$8

Farm Potato (v) \$8

Side of eggs \$8

CAFFEINE

French Press - 16oz \$7, 32oz \$14

Tea - \$5

Espresso - \$5

BRUNCH COCKTAILS

Bloody Mary \$14

Fleur de French 75 \$14

Mimosa \$13 (carafe \$50)



Our Farm Partners:

Path Valley, Dry Run, PA

Earth & Eats, Waynesboro VA

Coulter Farms, Honey Grove, PA

V=Vegetarian GF= Gluten Free CE= Contains Egg CN = Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please alert your server to any dietary restrictions.

A 20% service fee will be added to all guest checks and will be used to cover our increasing operational costs.

Beverage

SPARKLING

Simonet, Blancs de Blancs, Vin de France, FR NV \$13

Matic, 'Mea', Blaufrankish Pet Nat, Starjerska, SL \$15

WHITE

Furlani, 'Mae Son', Muller-Thurgau, Alto Adige, IT 2022 \$15

Benjamin Serer, Chenin Blanc, Vouvray, Loire, FR 2019 \$17

Sybille Kuntz, Trocken (dry) Riesling, Mosel, DE 2022 \$16

Claus Preisinger, 'Puszta Blanca', Gruner Field Blend, Burgenland, AT 2022 \$17

Viñátigo, Listán Blanco, Canary Islands, ES 2022 \$16

ROSE

Lightwell Survey, 'Strange Collapse', Red/White Blend, Shenandoah, VA 2021 \$15

SKIN CONTACT

Andi Mann, Dry Field Blend, Rheinheissen, DE 2021 \$16

Express Wine Makers, L'Orange, Riesling Blend, Great Western, AU 2022 \$14

FRESH RED

The Marigny, 'It'll do,' Pinot Noir Blend, McMinville, OR NV \$16

Château de Grand Pre, Gamay, Beaujolais, FR 2020 \$17

Jean-Baptiste Duperray, 'Glou Glou', Gamay, Beaujolais, FR 2022 \$14

MEDIUM PLUS +

Franck Balthazar, Grenache Blend, Cotes du Rhone, FR 2022 \$17

Dom. Du Facteur, Cabernet Franc, Loire, FR 2021 \$17

Dom. Vaquer, 'Cuvee Bernard', Carignan Blend, Côtes du Roussillon, FR 2015 \$18

Poderi Cellario, Dolcetto/Barbera, Piedmont, IT 2022 \$15

Château Coupe-Roses, 'Bastide' Grenache Blend, Minervois, FR 2022 \$ 14

Cruse Wine CO, Field Blend, North Coast, CA 2020 \$16

BEER

Kronenbourg 1664 Lager, Strasburg, FR (13 oz draft) \$8

Ommegang, "Neon Rainbows", Hazy IPA, Cooperstown, NY (16 oz can) \$13

Denizens Brewing Co. Bohemian Pils, Riverdale, MD (12 oz can) \$8

COCKTAILS

Fleur de French 75 – rose & hibiscus gin, lemon juice, sparkling wine \$14

Oh My – brandy, Campari, house made pistachio orgeat, lime \$15

The Gardener – vodka, St Germain, pineapple shrub, lemon \$15

Moloko Clarified Milk Punch – bourbon, Oolong tea, Centum Herbis \$16

Vermouth Spritz – Crème de Cassis Noir, Vriгнаud vermouth, sparkling wine \$14

SANS SPIRITS

Interpol – Blackberry shrub, lemon, elderflower tonic \$9

About Thyme - Orange, lime, thyme, ginger beer \$9

Proxies – Dry White Wine Grapes, Spices, teas \$10