



SAMPLE MENU – SPRING 2018

FROM THE PANTRY

BUTTERMILK BISCUIT 5.
honey butter

RASPBERRY COFFEE CAKE 8.
lemon mascarpone

PARFAIT 12.
jory granola, greek yogurt and berries

HOUSE-SMOKED SALMON 16.
toasted bagel, herbed cream cheese, capers,
bloody mary marmalade, pickled red onions

STARTERS

GREEN SALAD 10.
dried cherries, red onions, roasted filberts,
moscatel vinaigrette, pecorino romano

WILD SPRING ONION SOUP 9.
olive oil-poached rock shrimp, lemon, aleppo

FARM EGGS

DUCK CONFIT SCRAMBLE 18.
asparagus, maitake mushrooms, spinach, fontina,
petite salad, toast, whipped butter and jam

PORKSTRAMI HASH 19.
sweet peppers, greens, grilled onions, whole mustard,
two eggs any style, toast, whipped butter and jam

LOCAL FARM EGGS | ANY STYLE 17.
two eggs with house potatoes, choice of applewood
smoked bacon or pork sausage links,
toast, whipped butter & jam

BENEDICTS

JORY BENEDICT 18.
house-cured ham, brown butter hollandaise,
braised kale, griddled pugliese,
house potatoes, petite salad

DUNGENESS CRAB BENEDICT 24.
griddled crab cakes, grain mustard hollandaise,
house potatoes, petite salad

FROM THE GRIDDLE

BUTTERMILK PANCAKE 16.
blueberry compote, lemon curd,
house granola

BRIOCHE FRENCH TOAST 17.
vanilla pressed pears, chantilly,
toasted almonds

ENTRÉES

WOOD-GRILLED “PINOT” BURGER 18.
beecher’s cheddar, house-smoked bacon,
charred onion relish, dijon aioli, house-cut fries

LAMB GYRO 17.
tzatziki, romaine, tomato, feta, spicey pickle,
grilled pita, petite salad

PACIFIC PAELLA 21.
saffron-scented valencia rice,
linguiça, shrimp, halibut,
manila clams, salt spring mussels

STEAK AND EGGS 24.
roasted red potatoes, green beans,
veal jus, two eggs any style

STATE LAW REQUIRES US TO INFORM YOU THAT SOME ITEMS ON OUR MENU MAY INCLUDE ALLERGENS AND RAW | UNCOOKED FOOD
THAT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS