

brunch

FOOD

Poached Chicken / 18

Avocado and charred cucumber
with sauce of ginger and buttermilk

Crispy Jasmine Rice V / 16 **with 6-Minute Egg** / 18

Spring onion, roasted mushroom, peas
and microgreens

Fried Sweet Potato / 8

Parmesan fondue, wildflower honey
and toasted seeds

Buckwheat Pancakes / 8

Cardamom butter and maple syrup

BEVERAGES

Seasonal Mimosa / 8

Navarro Vineyards Grape Juice / 7

Pinot Noir or Gewurztraminer

Orange Juice / 4

Andytown Coffee Roasters:

Wind and Sea Blend San Francisco, CA

20oz French Press (serves two) / 8

Black Cold Brew / 5

Milk + Brown Sugar Cold Brew / 6

Samovar Tea / 6

Rooibos Earl Grey

California Persian Black

Brown Sugar Simple Syrup, Oat Milk

or Macadamia Nut Milk

available upon request

Sparkling Water / 4 per bottle

Saratoga Springs, NY

Today's playlist by: @meditation_jess

dinner

FOOD

Ricotta / 10

Roasted grapes, toasted seeds, tarragon
with crackers

Chicken Liver Mousse / 10

Green pepper mustarda, microgreens
with crackers

Spring Radish Salad VG / 12

Cara Cara oranges, walnut and mint

Crispy Jasmine Rice VG / 16

Spring onion, roasted mushroom, peas
and microgreens

Crispy Chicken Thigh and Drumstick / 18

Lentils, maitake mushroom, frisse
and honey chile-sesame oil

DESSERT

Olive Oil Cake / 8

Plums, plum sauce and vanilla bean
crème fraiche

BEVERAGES

Navarro Vineyards Grape Juice / 7

Pinot Noir or Gewurztraminer

Samovar Tea / 6

Rooibos Earl Grey
California Persian Black

Brown Sugar Simple Syrup, Oat Milk
or Macadamia Nut Milk
available upon request

Sparkling Water / 4 per bottle

Saratoga Springs, NY

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