

Executive Chef : Christine Oszkandy

SHINE ON... Happy Hour until 7 pm everyday!

Ingo's Bloody Mary	9
all homemade, house pickled vegetables [v] (crispy prosciutto +2)	
Long Way Back	10
Del Maguey Mezcal, Genepy des Alpes, Luxardo Maraschino Liqueur	
The Greyhound	11
Ford's gin, fresh grapefruit, lemon, mint	
Sunday Best	10
cold-brewed iced coffee, Ballast Point horchata vodka, milk	
Tequila Sunrise	11
reposado tequila, roasted pineapple, citrus, coconut water, hibiscus	
Fresh Basil Gimlet	10
grapefruit vodka, torn basil, kaffir lime	
One Night in Babylon	11
Opihr gin, cucumber, Za'atar	
Bobby Love	10
St. George green chile vodka, green juice, lime, served up	
"Frog Town"	11
Rittenhouse rye, China China, Aperol, lemon, served up	
Hot Toddy	9
Pear brandy, ginger, winter spices	
Diego Rivera	10
Frida Kahlo blanco tequila, grapefruit, fresh thyme	

wholesale wine!
SUNDAY & MONDAY
ALL BOTTLES AT OUR COST + \$5

FROM THE GARDEN

Maggie's Farm Simple Mix of Lettuce , avocado and vinaigrette [v gf]	9
Genuine Caesar Salad , romaine, torn rustic croutons, parmesan (add white anchovies n/c) [gf]	11
Spicy Char-Grilled Broccoli , garlic, pequin chile, saffron yogurt [v gf]	10
Radicchio Salad , castelvetro olive, pistachio, citrus, queso mahon, avocado vinaigrette (add turkey + 3) [v gf]	14
Chopped Salad , Diestel's organic rotisserie turkey, kale, grains, bacon, egg, tomato, avocado, yogurt dressing [v gf]	15
All Natural Jidori Chicken Soup , SM farmers market vegetables, preserved lemon, #xtrabroth n/c (avocado +2)	10

RISE & SHINE

Housemade Granola , greek yogurt, Pudwill farms fresh fruit, housemade nut milk	8
Farmer's Market Scramble , cauliflower, shishito pepper, white cheddar, Bub & Grandma's toast [gf]	12
French Omelet , mushrooms, asparagus, leek, goat cheese, chives [v gf]	12
House Cured Salmon Toast , lebni, cucumber, red onion, caper, herb salad [v gf]	11
Eggs Benedict , LGO english muffin, Nueske's Canadian bacon, spinach, hollandaise (Dottie Style +6)	16
Chicken & Market Vegetable Hash , Nueske's bacon, Kaliko Farm's poached egg, olives, herbs [gf]	18
Bub & Grandma's French Toast , Pudwill Farms berries, toasted almonds, maple syrup [v]	13
Shakshuka , Moroccan braised eggs, spicy tomato gravy, harissa, lebni (<i>housemade merguez +4</i>) [v gf]	14
Huevos Rancheros , the classic, kale salad [gf]	13
Crispy Chicken and Crepes , Jidori chicken breast, Pudwill Farms berries, local organic honey	15
NY Strip Steak & Eggs , natural angus beef, Bub & Grandma's toast [gf]	26

SIDES

Bub & Grandma's Toast	3
Kaliko Farm Egg	2/ea
Housemade Sausage Patty or Nueske's Bacon	5
Fruit with SMFM fresh fruit	5
Caramelized Grapefruit	6
Hash Browns great for sharing! with sour cream and chives	7

DINER PROVISIONS

Signature Prime Rib French Dip , rotisserie prime rib, aioli, au jus	17
Vegan Black Bean Burger , housemade cashew cheese, lettuce, tomato, pickle on 5 grain toast with fries [v gf]	14
Blue Ribbon Cheeseburger , Grass Run Farms beef, Wisconsin cheddar, pickle, aioli with fries [gf]	15
Paris Texas Burger , Grass Run Farms beef, apple bbq, Nueske's bacon, cheddar, pickle with fries [gf]	15
The Farmer's Daughter Burger , Grass Run Farms beef, dijonnaise, fol epi, sauerkraut (add onions n/c) [gf]	15
White Fish Club Sandwich , fresh Loup de Mer, tartar sauce, lettuce, tomato, pickle, french fries [gf]	16

Just ask! Many items can be or are made Gluten Free [gf], Vegetarian or Vegan [v]
Please alert us at beginning of meal to ALL possible food allergies.