

ROWHOUSE
breakfast

By Chef Malcolm Mitchell

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COMFORT KITCHEN + COCKTAILS

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QUICK DASH

Avocado Toast | 18 / V

Avocado Spread | Local Farm House Bread

Marinated Tomatoes & Baby Arugula

Pickled Radish | Egg | Shaved Parmesan

Vanilla Parfait | 12 GF / V

House Granola | Seasonal Berries | Lavender Honey

Seasonal Fruit | 10 GF / V

Ask your Server About Are Fresh Fruit Offering

Steel Cut Oatmeal | 8 / V

Brown Sugar | Cinnamon | Dried Cherries

Cereal | 6

Add Strawberries | Bananas | Blueberries \$2

HANDHELDS

Cheddar Jalapeño Biscuit Sammie | 18

Fried Farm Egg | Tasso Ham | Chipotle Hollandaise
Breakfast Potatoes

Turkey Sausage Egg & Cheese Sammie | 17

House Turkey Sausage | English Muffin

ACCOMPANIMENTS

Apple Wood Smoked Bacon | 6

Breakfast Potatoes | 5

House Made Sausage | 7

Local Bread | 4

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

V = VEGAN / GF = GLUTEN FREE

CLASSICS

The Local | 20

Two Farm Fresh Eggs | House Made Sausage

Or Apple Wood Bacon | Home Fries

Fresh Local Bread

Whatever Omelet | 14

Farm Fresh Eggs | With Whatever We Have In House

Orange Vanilla Sweet Toast | 15

Spiced Walnuts | Orange Segments | Marmalade Butter

Smoked Paprika Maple

Huevos con Carne | 25

Marinated Flat Iron Steak | Cheddar & Jalapeño Scrambled Eggs

Chipotle BBQ | Breakfast Potatoes

Smoked Salmon | 19

Capers | Boiled Eggs | Marinated Tomatoes

Cucumbers | Grilled Farm Bread

SHORTSTACK

Buttermilk Pancakes | 14 / V

Whipped Butter | Maple Syrup

Add: Strawberries 2 | Blueberries 2 | Bananas 2

HANGOVER COCKTAILS

Mimosa | 12

Choice of Orange, Cranberry, and Pineapple

Bellini | 12

Tito's Bloody Mary | 14

Cambria Margarita | 10