

BRUNCH

POGACSA (BISCUIT).....13

Fried egg, alpine cheddar, mayo
+add bacon - 5

SUGARED GRAPEFRUIT.....13

Carmelized & served with
griddled pullman & salted yogurt

PALACSINTA.....16

(HUNGARIAN CREPES)

Warm crepes lathered with
salted butter, and layered with
poached pineapple, soft cream &
powdered sugar

PAPRIKA PORK

SAUSAGE.....26

Anson Mills buttered grits
with two sunny side eggs

COUNTRY CLUB PLATE.....26

House cured salmon, smoked
trout salad, pickled green
tomato, cucumber, parsely-shal-
lot salad, whipped farmers
cheese & caraway rye

+add trout roe -5

+add anchovy -3

+add chicken liver mousse -5

CONFIT TUNA MELT.....17

Served on griddled potato
pullman with alpine cheddar & a
side of cabbage slaw

+add fried egg -2

CARAWAY CAESAR.....16

radicchio, anchovy, "VIGO"
crumbs, granna padano & lemon

CHILLED BORSCHT12

Beets, shallot & coriander.
Pureed & chilled until ice cold.
Whipped with yogurt.

A BOWL OF AGI O'S.....8

maple & honey roasted oats,
buckwheat, almonds, walnuts,
flax seed & sunflower seeds with
candied ginger & cherries.
Served with choice of milk

Sub. yogurt & compote -5

GREEN DEVILS.....5

+ add anchovy -3

+ add hot sauce -2

SPANAKOPITA BABKA.....7

+add fried egg -2

AGI HASHBROWNS.....7

Served with horseradish
scallion sour cream

+add trout roe -5

SIDES

housemade hot sauce.....1

sweet & sour pickles.....2

griddled pullman toast.....3

thick cut bacon.....9

5% KITCHEN APPRECIATION FEE

BY APPLYING A KITCHEN APPRECIATION FEE TO OUR CHECKS, WE ARE WORKING TOWARD BRIDGING THE PAY GAP BETWEEN THE SERVERS AND THE KITCHEN STAFF, WHO ARE UNABLE TO RECEIVE TIPS. WE ARE GRATEFUL FOR YOUR PATRONAGE AND WELCOME ANY QUESTIONS YOU HAVE ABOUT THIS POLICY .