

BREAKFAST & LUNCH MENU

POGACSA (HOUSE-MADE BISCUIT)	13
fried egg, alpine cheddar, mayo add bacon - 5	
SUGARED GRAPEFRUIT	13
served with griddled pullman & salted yogurt	
PALACSINTA(HUNGARIAN CREPES)	16
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	
CONFIT TUNA MELT	17
served on griddled potato pullman with alpine cheddar, a side of cabbage slaw & mustard add fried egg - 2	
CARAWAY CAESAR	16
radicchio, anchovy, "VIGO" crumbs, granna padano, lemon	
CHILLED BORSCHT	12
Beets, shallot & coriander. Pureed & chilled until ice cold. Whipped with yogurt.	
CHICKEN LIVER MOUSSE	13
served on griddled potato pullman with cherry caramel & ground fennel seed	
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	
THICK CUT BACON	9
GREEN DEVILS	5
+add anchovy - 3 +add hot sauce - 1	

SIDES

housemade hot sauce.....	1
sweet & sour pickles.....	2
griddled pullman toast.....	3

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