

## TO START

a basket of house-made pastries, granola, fruit and greek yogurt, served family-style

## CHOICE OF BRUNCH ENTRÉE

### SMOKED SALMON DELUXE

house cured & smoked salmon, cream cheese, tomato, onion, olive tapenade, toasted boule

### KALE CHICKEN CAESAR SALAD (HL)(WG+)

grilled chicken, kale, celery, grilled bread, parmesan

### AKB SALAD

artisan greens, French beans, shaved fennel, artichokes, tete de moine cheese, lemon vinaigrette (VV)

### VEGETARIAN BREAKFAST (WG+)(VG)

grilled halloumi, poached eggs, hollandaise, avocado, gigandes beans, roasted mushroom, toasted baguette

### HAWAIIAN POKE BOWL (WG)

tuna, sushi rice, cucumber, avocado, edamame, hijiki salad  
\$5 supplement

### SALMON, SALAD & NAAN

feta, tzatziki, chopped Greek salad  
\$10 supplement

### FISH & CHIPS

wild-caught haddock, tarragon tartar sauce, served with hand-cut fries  
\$10 supplement

### 18 HR CORNED BEEF RUEBEN

sauerkraut, Russian dressing, Swiss cheese, hand-cut fries  
\$5 supplement

### AKB BURGER & FRIES (HL)

grass-fed beef, aged cheddar, lettuce, tomato, onion, hand-cut fries  
\$5 supplement

### 1991 BUTTERMILK PANCAKES (VG+)

Vermont maple syrup, butter, choice of Nueske's bacon, Irish pork sausage, chicken-apple sausage, 5+ strawberries & bananas

### CINNAMON SWIRL FRENCH TOAST (VG+)

homemade bread, Vermont maple syrup, butter, choice of Nueske's bacon, Irish pork sausage, chicken-apple sausage, or strawberries & bananas

### AVOCADO TOAST PLATTER (VG)(VV+)

hard-boiled eggs, chili flake, niçoise salad

### HUEVOS RANCHEROS (WG)

eggs up, tortilla, refried beans, roasted tomato & pepper salsa, avocado, cilantro, queso fresco, spicy greens salad

### WILD MUSHROOM RISOTTO (WG)(VG)

sage butter, parmesan

### ROASTED TURKEY SANDWICH (WG+)

apple, watercress, cheddar, dijonnaise, semolina toast, hand-cut fries  
+5 supplement

### CRISPY FRIED CHICKEN SANDWICH (HL)

harvest slaw, chipotle mayo, hand-cut fries  
\$5 supplement

### PRIME FLAT IRON STEAK FRITES (8OZ)(WG)

1855 black angus beef, compound butter, hand-cut fries  
\$15 supplement

### WOOD FIRE LAMB CHOPS (HL)(WG)

artichoke, peppers, capers, olives, preserved lemon (14oz)  
\$20 supplement

### EGGS BENEDICT (WG+)

triple cut Nueske's bacon, poached cage free eggs, hollandaise sauce, English muffin

### SALMON BENEDICT (WG+)

cured & smoked Scottish salmon, poached eggs, hollandaise sauce English muffin

### FRITTATA MEDITERRANEAN (WG+)

kalamata olive, onion, wood-fire roasted pepper, parmesan & feta cheese, artisan toast

### FOREST OMELET (WG)(VG)

shitake-porcini mushroom ragout, aged Vermont cheddar, chives, roasted tomato, artisan toast

### CAGE-FREE EGGS, POTATOES & TOAST (WG+)

(2) cage free eggs any style, hashbrowns, artisan toast, choice of: Nueske's Bacon, corned beef hash, pork sausage, or chicken-apple sausage

### CREATE YOUR BEST OMELET (WG+)(VG+)

Choose (3) of the following items:  
House Cured Smoked Salmon, Nueske's Bacon, Chicken-Apple Sausage, Irish Pork Sausage, Green Peppers, Mushrooms, Spinach, Broccoli, Tomato, Kalamata Olives, Imported Feta, Aged Cheddar, Fresh Mozzarella, Parmesan

### 30 DAY DRY-AGED NY STRIP (WG)

broccolini, fingerling potatoes, bordelaise (12oz)  
\$35 supplement

### SUNDAY ROAST

English Cut, prime rib au beef jus, broccolini, roasted potatoes, horseradish cream  
\$15 supplement

## DESSERT

homemade artisanal mini pastries, served family style

### ADD-ONS

#### SHRIMP COCKTAIL 12

cocktail sauce, lemon (WG)

#### HAND-CUT FRIES (WG) (VV) 7

#### ONION SOUP GRATINEE 9

beef bone broth, gruyere, crouton (WG+)

#### CHICKEN BONE BROTH 6

with choice of rice or matzo ball (WG+)

#### SMOKED TOMATO SOUP 6

basil olive oil, crouton (VG)(WG+)

#### LENTIL SOUP 6

lentils, root vegetables, herbs (VV)(WG)

(HL) Halal | (WG) Without Gluten | (VG) Vegetarian (VV) 100% Plant-Based | (+) Possible

Consuming raw/undercooked meat, eggs, seafood, shellfish, or unpasteurized milk may increase risk of food borne illness.