

SOUPS & SALADS

GARDEN SALAD mixed greens, shallot, cherry heirloom tomato	\$7
CAESAR SALAD baby gem, boquerones, croutons, dill, cured yolk	\$13
KALE & FARRO SALAD tomato, castelvetro olive, pecorino, lemon vinaigrette	\$14
MUSHROOM SOUP porcini, maitake, trumpet, croutons, truffle	\$14
FALL HARVEST SALAD apple, beet, date, goat cheese, candied pecan, balsamic mustard dressing	\$12
GREEN SALAD avocado, radish, cucumber,	\$14

SHAREABLES

BRUSSELS SPROUTS bacon lardon, apple, balsamic mustard	\$12
MAHI TACOS plantain crust, cabbage, chipotle mayo	\$14
SHRIMP COCKTAIL cocktail sauce, marie rose sauce	\$17
MULTIGRAIN TOAST ricotta, avocado, gigante bean, crispy shallot	\$12

SWEETS

FRUIT BOWL seasonal melon, berries, citrus, apple	\$8
MAPLE YOGURT house granola, seasonal berries	\$11
BRULÉED GRAPEFRUIT brown sugar, mint	\$6
PB&J STUFFED FRENCH TOAST pine nut butter, raspberry apricot jam	\$13
BUTTERMILK PANCAKES whipped butter, maple syrup <i>add blueberries \$2</i>	\$13
WHOLE GRAIN WAFFLES cinnamon apple compote, chantilly cream	\$12
FRIED CHICKEN & WAFFLES spiced honey, house hot sauce	\$15

EGGS

served with mixed greens salad

EGGS BENEDICT house muffin, ham, hollandaise sauce <i>substitute smoked salmon \$4</i>	\$15
VEGGIE OMELETTE kale, goat cheese, smoked tomato, onion	\$11
BRISKET OMELETTE cooper sharp, mushroom, roasted peppers	\$13
CRAB OMELETTE crème fraîche, piquillo pepper, avocado	\$16
2 EGGS YOUR WAY toast, sausage -or- bacon, potatoes	\$11
QUICHE LORRAINE ham, gruyere, caramelized onion	\$13

WOOD-GRILLED FLATBREADS

CHEESE cheddar, mozzarella, marinara	\$9
SPICY PEPPERONI jalapeño, oregano, hot honey	\$11
SMOKED SALMON calabrian chili, house hot sauce, bleu cheese	\$13
BRISKET onion purée, smoked cheddar, bleu cheese, horseradish	\$14
BREAKFAST FLAT bacon, egg, cheese	\$13
WILD MUSHROOM sweet onion purée, truffle, egg yolk	\$13
TUNA PIZZA* sashimi, flour tortilla, jalapeño aioli, serrano	\$19

HANDHELDS

served with fries or a side salad

NOVA CRAVERS* <i>(3 2oz. burger patties)</i> cooper sharp, onion, jalapeño aioli, dill pickle, house slider buns	\$18
VILLAMUFFIN english muffin, sausage -or- bacon, cooper sharp, egg	\$9
SALMON BLAT alfalfa sprouts, smoked tomato, chipotle mayo	\$16
HOUSE TURKEY CLUB lto, dukes mayo, egg	\$14
GRILLED CHICKEN PANINI pesto, ricotta, smoked tomato, arugula	\$15
B.E.C.C.A. bacon, egg, cheese, caramelized onion, avocado, seeded long roll	\$15
B.O.B. hash brown, brisket, aged cheddar, horseradish mayo	\$12

RAW BAR

REFECTORY TOWER	\$75
NOVA TOWER	\$110
<i>oysters, shrimp, lobster, etc.</i>	
OYSTERS*	\$18
1/2 dozen, corpse reviver #2 mignonette	

POTATOES

FRIES tomato & vinegar emulsion	\$5
NOVA FRIES brisket, house wiz, pickled onion	\$9
BREAKFAST FRIES poached egg, bacon, hollandaise	\$9
HASHBROWN hollandaise	\$8
CRISPY NEW POTATOES chili oil, salsa verde	\$7