
BRUNCH

COLD PLATES

CHEESE & BREAD SELECTION 13

chef's choice of three artisan cheeses with Rowhouse's fresh baked breads and seasonal spreads, preserves, and local honey

VANILLA YOGURT PARFAIT 7

seasonal fruit, mint, house-made granola

SPRINGTIME VEGETABLE & GRAIN BOWL 12

farro, asparagus, peas, roasted beets, micro herbs, goat cheese, toasted sesame seed
add local egg: 2

MIXED GREENS SALAD 11

avocado, wood-roasted tomato, sunflower seed, crème fraiche, herb vinaigrette

PIZZA

BREAKFAST PIZZA WITH HOUSE-MADE SAUSAGE 17

soft local egg, cheddar, wood-roasted tomato, sauce soubise

SPRING HARVEST 16

roasted pepper, wilted spinach, forest mushroom, shaved asparagus, brie cream, reggiano
add local egg: 2

MARGHERITA 16

fresh mozzarella, san marzano tomato, basil, reggiano

WOOD-ROASTED CHICKEN 17

roasted pepper, capers, ricotta, caramelized onion, san marzano tomato

HOT PLATES

GRILLED HANGER STEAK WITH FRIED LOCAL EGGS 17

hollandaise sauce, breakfast potato

SHAKSHUKA WITH SOFT LOCAL EGGS 15

toasted baguette, breakfast potato

SAUSAGE GRAVY AND RH BISCUIT 14

soft local eggs, breakfast potato

LIEGE WAFFLE 14

seasonal fruit topping, vanilla chantilly crème, breakfast potato

LOCAL EGG & GRUYERE QUICHE 11

forest mushroom or house-made ham, mixed greens salad

SANDWICHES AND TARTINES

FRIED CHICKEN ON RH BISCUIT 16

hot honey, house pickles
breakfast potato

SCRAMBLED LOCAL EGG ON ENGLISH MUFFIN 10

house-made bacon, creamed spinach, breakfast potato

SALMON GRAVLAX TARTINE 13

crème fraiche, micro dill, mustard seed, pickled onion, american sturgeon caviar, rye toast, mixed green salad