



A LA CARTE

confit fingerling + herbs 5.25
 bacon 5.50
 lamb breakfast sausage 6.25
 seasonal fruit, fermented
 honey, fennel pollen 6.75
 3 heritage eggs 6.25
 -soft scramble, fried, or poached.

EARLY

House Whole Wheat Biscuits
 seasonal preserves, house
 cultured butter 11.50

English Muffin Sandwich
 hand made *english* muffin, heritage
 egg, cheddar, *bansley's* ham, kimchi
 aioli, chives, local greens salad 13.50

Sourdough & Buckwheat Griddle Cake
 rose butter, maple syrup, fermented
 honey, hazelnuts 18.75

Coconut Yogurt and Muesli *v*
 flaked sorghum and cardamom
 muesli, chewy fruit, fresh fruit 14.50

Southern Belle
 whole wheat biscuit, poached
 heritage eggs, *bansley's* ham, hen
 egg mornay, aleppo, chives 16.50

B&G
 whole wheat biscuits, white gravy,
 pickled strawberry, salsa macha 13.25

The Stonebreaker
 soft scramble, house lamb
 breakfast sausage, sourdough,
 confit fingerling + herbs 15.75

Cornbread French Toast *gf*
 earl grey & blackberry preserve,
 vinegar whip, maple 15.25

Cowboy Omelette
spanish inspired, sweet potato,
 onion chimichurri rojo, cowboy
 candy, herb salad 14.50

EARLY-ISH

Ginger Miso Soup
 shaved cabbage, bacon, spring
 onion, soft boiled egg 11.25

Kimchi Chicken Salad Sandwich
 shredded braised chicken, kimchi +
 mayo dressing, napa cabbage, onion,
 pickle, golden sesame sourdough 13.25

Confit Avocado
 soft farm egg, grilled bread,
 confit tomato, pickled onion,
 fried shallot 14.50

Smoked Salmon
 everything focaccia, cream
 cheese, capers, red onion 18.75

Crispy Sunchokes *gf*
 guajillo aioli, candied almond,
 queso fresco, cilantro, pickled
 green tomato, lime 16.25
 -add fried egg 2.

Local Lettuces
 anchovy vinaigrette, lemon,
 grana padano, breadcrumbs,
 grilled chicken 17.50

Steak and Eggs
 seared *missouri wagyu*,
 fried eggs, confit potatoes,
 black garlic salsa 24.50

Wagyu Burger
 house american cheese, aioli,
 brioche roll, potato wedges 21.75



SMALL PLATES
Sourdoughcultured *stonebreaker* butter 9**Sweet Potatoes**salsa brava, coconut cream,
coriander, lime 13.50**Caramelized Cabbage**citrus, “potlikker” dashi vinaigrette,
spiced peanut 13.75**Sheep’s Milk Pimento**whipped sheep’s milk pimento, onion
preserve, grilled sourdough 14.25**Kimchi Hot Water Cornbread***bansley’s* ham, house kimchi,
apple & butter 14.75**Frisee**miso & caramelized butter
vinaigrette, shallot, apple,
walnut, katsuoboshi 15.25**Shrimp Binchotan**butternut squash mole, crispy
brussels, orange, coriander 21.50**West Coast Oysters***half dozen, blood orange chamoy,
ancho, celery, smoked salt 22.50

LARGE PLATES
Local Lettucesanchovy vinaigrette, lemon, grana
padano, breadcrumbs 17.50
(add chicken 7, shrimp 13)**Falling Leaves**red oak lettuce, shaved onion,
sultanas, bacon, egg, pepitas,
korean ranch 18.25**StoneBurger**house wagyu grind, house pickle,
house American cheese, aioli,
brioche roll, potato wedges 21.25**Tandoori Mushrooms**collards saag, curried nuts, rice,
coconut cream, pomegranate 19.50**Noodle Soup**green pea tortellini, pho ga, daikon,
house cured chicken ham 27.25**Scallop Ribolitta**winter vegetables, white bean,
sauce of aromatics, bread 31.75**Vindaloo Hot Chicken**curry fried chicken breast, spiced
grapes, fennel, house pickle raita 34.25
Spice Level 1, 2, or 3**Lamb and Dumplings**braised lamb neck, ricotta dumplings,
winter z’houg, hakurei turnips 38.75**Koji Cured Missouri Wagyu ***beef fat ‘killed’ lettuces, pommes
galette, seven spice jus 42.75

DESSERT
Cookie Platerotating selection of cookies,
crème anglaise 9**S’more**graham cracker ice cream, house
marshmallow, chocolate lace
cookie, smoked salt 13.25**Beetroot Cake**red velvet cake, coconut
buttercream, pandan ice cream,
toasted sesame seed 14.25