



**JUICES**

Fresh Juice  
orange or grapefruit

Carrot Juice Frappe

Virgin Mary

**STARTERS**

House Toasted Granola  
assortment of berries, clover honey & mint

Tropical Fruit Plate  
coconut sorbet

**TASTINGS**

Ham Tasting  
(David Chang's red eye gravy mayo)

Bacon Tasting of 5 Varieties

Selection of Knife's Charcuterie

**SALADS**

Watercress Endive & Goat Cheese

"Garden Salad"

Classic Caesar

Local Farm Arugula  
roasted pepper, crispy Iberico pork  
& shaved parmesan

**EGGS**

Short Rib Benedict  
braised short rib, toasted english muffin  
& hollandaise

Eggs Royal  
poached eggs smoked salmon,  
hollandaise & caviar

3 Egg Omelet *two items*  
tomato, bacon, goat cheese, spinach,  
mushroom, smoked salmon, sour cream  
or green onion

Crispy Pork Belly Hash  
poached egg & roasted potatoes

Steak & Eggs  
44 farms flat iron 10 oz & two eggs any style

**PLATES**

Marion Cunningham Crispy Yeast Waffles  
apple wood smoked bacon,  
strawberries & bananas

Brioche French Toast  
Vermont maple syrup,  
seasonal berry compote & country ham

Sausage Gravy, Homemade Biscuits & Eggs

**SANDWICHES**

Soft Shell Crab BLT on Toasted Brioche

Ibérico Bacon BLT

JT's Grilled Cheese

Knife Reuben

Mortadella & Cheddar Cheese

Cuban

Bánh Mì

**BURGERS**

The Magic

THE OZERSKY

Pimento Cheese

\*Safe Handling Instructions: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please advise your server of any food allergies prior to ordering.

