

THE LAUREL

Brunch

Chilled

Half Dozen Oysters..... 20.25

Mintersweet (WA), Ninigret (RI), Conway Pearls (PEI)
citrus mignonette, gochujang cocktail sauce

Tuna Tartare..... 17.25

Lime crema, tomatillo salsa, fried shallots,
rice crisp

Watermelon Crudo (VG).....13.25

Gochujang marinated watermelon, tahini
green goddess, chili crunch

Brunch

Karaage Chicken and Waffles 16.25

Fried Bella Bella Chicken, mochi waffle, spicy miso
maple syrup

Smoked Steelhead Trout Toast15.25

Cucumber, red bell pepper, red curry cream
cheese, dill, Small State Provisions croissant loaf

Kielbasa Eggs Benny.....16.25

Hash browns, poached eggs, mustard béarnaise,
griddled kielbasa

Huevos Rotos..... 15.25

Sunny side egg, fries, crispy serrano ham,
béarnaise sauce

Lunch

Our Chopped House Salad (V)..... 13.25

Romaine, crispy parmesan, pickled hot peppers,
onion, olives, red wine vinaigrette

Spicy Caesar Salad.....14.25

Romaine and kale mix, chili crunch,
focaccia croutons, parmesan

Spätzle Truffle Mac & Cheese.....15.25

Crispy spätzle, duck bacon, Jasper Hills
cheddar, garlic parmesan bread crumb, truffle

Carrot Pakora (VG).....14.25

Vegetable fritter, plant based raita, herb salsa

OUR FARMS & PURVEYORS

Young Farms, Seacoast Farms, Bella Bella Gourmet, Small State
Provisions, Myers Produce, Sardilli Produce, Val's Ocean
Pacific, Gulf Shrimp, Browns Harvest, Island Creek Oysters,
Dartagnan, Hudson Valley Fisheries, J. René Coffee Roasters

Hearts of Palm Ceviche (VG).....13.25

Plant based Peruvian style ceviche,
Beauregard sweet potato chips

Poached Shrimp Tostada.....15.25

Pla Goong, spicy shrimp salad, charred
jalapeño sauce, blue corn tortilla

Make it a Platter..... 45.25

A sampling of all of the above (no alterations
please)

French Toast Sticks.....15.25

Small State Provisions croissant loaf,
strawberry jam, cream cheese icing

Classic Breakfast.....15.25

Two eggs sunny side up, hash brown, bacon,
griddled croissant loaf

Vegan Bahn Mi (VG)..... 15.25

Tofu scramble, roasted tempeh char siu, pickled
vegetables, chimichurri “aioli”

Brunch Burger.....18.25

8oz patty, sunny side egg, pimento cheese, dill
pickle remoulade, brioche bun

Pork Belly & Beans.....16.25

Heritage pork belly, BBQ beans,
chimichurri

Nasi Lemak (VG).....15.25

Coconut rice, cucumber, marinated
tempeh, sambal, peanuts

BBQ Head on Prawns.....20.25

Carolina mustard BBQ sauce, Young's Farm
pimento grits, tomato 'nduja vinaigrette

French Fries.....10.25

Hand cut fries with black garlic aioli or vegan
chimichurri “aioli”

Executive Chef Ashley Flagg
Executive Sous Chef Jetzel Cruz

VG= Vegan
V= Vegetarian