

beer

- hippies & cowboys IPA 8
- bearded iris homestyle IPA 10
- good people muchacho 6
- michelob ultra 5
- wisacre tiny bomb 6
- nutrl seasonal seltzer..... 7
- jackalope seasonal 8

cocktails

BLOODY MARYS..... \$16
 choose one of our house infusions-
 BACON or SPICY VEGETABLE

MIMOSAS..... \$14
 choose one of the following fresh juices-
 GRAPEFRUIT, ORANGE, CRANBERRY, PINEAPPLE

*“Why, sometimes I’ve
 believed as many as six
 impossible things before
 breakfast.”*
-Lewis Carroll

white wine

GIESEN UNCHARTED 14/52
 sauvignon blanc, marlborough, nz

HARTFORD COURT 16/60
 chardonnay, russian river, ca

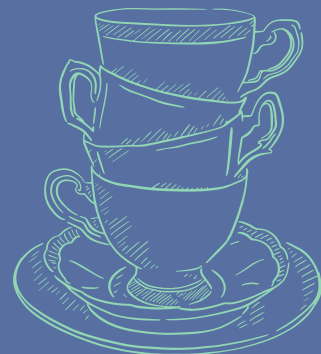
sparkling wine

JEIO 14/56
 prosecco, veneto, it

LUCIEN ALBRECHT 15/56
 cremant d’alsace , fr

**DOWN
THE
RABBIT
HOLE**

brunch menu



Eggs

QUEEN'S QUICHE \$20

boursin, root vegetables, onions, peppers

TWEEDLE-DEE OMELET \$15

tomatoes, mushrooms, onions, spinach, green salad

TWEEDLE-DUM OMELET \$18

peppers, onions, cheddar cheese, ham, green salad

*CROQUE MADAME \$12

farm egg, country ham, house mornay

*MARCH HARE'S

BREAKFAST PLATTER \$17

two eggs any style, potatoes, bacon or pork sausage, sourdough

*KING OF HEARTS' BAKED EGGS \$16

stewed tomatoes, feta, fine herbs, house made focaccia toast

*DUCHESS BENEDICT \$16

hollandaise, shaved ham, biscuits, green salad
replace ham with salmon +6

More than Eggs

WONDERLAND CUSTARD TOAST \$17

local challah bread, berry jam, whipped ricotta, mint

BISCUITS & GRAVY \$15

house made buttermilk biscuits, house made sausage gravy

CHOPPED CAESAR SALAD \$15

add shrimp +8 | add chicken +6
baby gem lettuce, parmesan cheese, focaccia crumble,
house made anchovy vinaigrette

GARDEN SALAD \$12

add shrimp +8 | add crispy chicken +6
baby kale, seckel pear, pickled red onions, candied
pecans, raspberry lemon vinaigrette

HATTER'S BURGER \$18

sesame bun, smoked cheddar, sherry onions, pickles,
Hatter sauce, seasoned fries

CHESIRE CHEESE MELT \$14

three cheeses, sourdough, parmesan crisp, seasoned
fries

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 2.5% culinary service charge has been added to your bill to support equitable and fair wages for our kitchen staff. A 20% gratuity will be added to groups of 6 or more.

Light

YOGURT PARFAIT \$10

berries, greek yogurt,
honey, housemade granola

OVERNIGHT OATS \$12

almond milk, dates, maple syrup,
blueberries

AVOCADO TOAST \$15

sourdough, avocado, pickled red
onion, blistered cherry tomato,
sesame seeds

Sides

TOAST & JAM

\$4

BACON

\$6

BREAKFAST

SAUSAGE

\$6

BUTTERMILK

BISCUITS

\$6

POTATOES

\$6

FRUIT

\$8

*"I suppose I ought to eat
or drink something or
other; but the great
question is 'What?'"*

-Lewis Carroll

Alice's Adventures
in Wonderland