

AGRICULTURE

PUBLIC HOUSE

Brunch

Agriculture Bloody Mary , Hangar 1 vodka with traditional garnishes	\$12.00
Mimosa , Korbel Natural sparkling with fresh squeezed orange juice	\$9.00
Aperol Spritz , Aperol, Prosecco, soda	\$12.00
Mandarin Mule , Hangar 1 mandarin vodka, ginger root liqueur, lime, soda	\$12.00
Iris Rickey , Magellan Iris Gin, Monin Lavender, fresh lime, soda	\$12.00
Faretti Coffee , Italian biscotti liqueur, coffee	\$9.00
Cucumber Cooler , Prairie organic cucumber vodka, Cointreau, fresh lime, celery bitters	\$12.00
Local & House-made Charcuterie , Good Faith Farm olives, cornichon, house-made mustard, toasted baguette	\$14.00
Asparagus & Prosciutto , frisee, breakfast radish, hollandaise	\$14.00
Lacinato Kale Salad , caesar dressing, bucarones, parmesan, focaccia croutons	\$12.00
Turkey Salad , house-smoked turkey, asparagus, Yukon potatoes, radish, buttermilk blue cheese dressing	\$16.00
Farm Eggs , any style, hash browns	\$12.00
<i>add smoked bacon or house-made sausage</i>	\$6.00
Lemon Ricotta Pancakes , fromage blanc, strawberries, maple syrup	\$15.00
Dungeness Crab Benedict , english muffin, hollandaise	\$21.00
Market Skillet , spring onion, asparagus, spinach, Yukon potato, white cheddar, crema fresca, over easy egg	\$14.00
Fried Chicken & Biscuits , Mary's chicken thigh, buttermilk biscuit, frisee, gravy	\$16.00
Sausage & Eggs , house-made sausage, asparagus, over-easy farm eggs	\$15.00
Lamb Pastrami Sandwich , marble rye bread, Louis, mozzarella, pickled vegetables, house salad	\$16.00
Panko Fish & Chips , Lingcod, house fries, tarter sauce	\$16.00
Mussels , heirloom tomato broth, chorizo, grilled baguette <i>(add fries \$4.00)</i>	\$15.00
Grilled Cheese , white cheddar, fried egg, smoked bacon, artisan sourdough	\$15.00
Agriculture Burger , white cheddar, pickled vegetables, fries, truffle aioli, milk bun	\$14.00

Aoqua Panna \$6.00/1L. San Pellegrino \$6.00/1L.

Bottled house water served upon request

For your convenience 20% gratuity will be added to parties of six and larger

Fernando Plazola, Executive Chef

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