



BREAKFAST

Avocado Toast \$ 80
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Eggs Benedict \$ 30
Homemade hollandaise sauce served on poached eggs

LUNCH

Crispy Calamari \$ 60

Truffle Mushroom Risotto \$ 60
Local mushrooms, truffle oil, parmesan cheese

Vegan Shepherd Pie \$ 80
Beef substitute, potatoes, peas, carrots

WINE LIST

Leamon Meriogg Tart \$ 60
Local lemons, organic tart

SIGNATURE COCKTAILS

Golden Hour Martini \$ 90
Polished, smooth, golden hour, served in a glass

STARTERS

Griffley Chicken Salad \$ 80
Homemade chicken salad, served with a side of bread

Tuna Tartare \$ 80
Japanese style, served with a side of rice

MAIN COURSES

Aged Ribeye Steak \$ 90
Grass-fed, organic, served with a side of potatoes

Vegan Supper \$ 20
Homemade, served with a side of rice

DESSERTS

Aged Ribeye Steak \$ 90
Local, organic, served with a side of potatoes

Cherolate Lava Cake \$ 70
Local cherries, organic, served with a side of rice

Spiced Pear Old Fashioned \$ 70
Local pears, organic, served with a side of rice

Spaldom Sippy (and can) \$ 90
Local, organic, served with a side of rice