

## Coffee Bar

all drinks are 12 oz | drinks can be served iced upon request

### OPHELIA'S BLOOM | 7

espresso, elderflower & lavender syrup, pistachio milk

### LATTE | 6

espresso, choice of milk

### CAPPUCCINO | 6

espresso, choice of milk

### AMERICANO | 6

espresso, hot water

### MOCHA | 6

espresso, dark chocolate, choice of milk

### SINGLE ESPRESSO | 4

### DOUBLE ESPRESSO | 6

### COMPASS COFFEE | 4

regular, cold brew, decaf

### CADBURY HOT COCOA | 6

milk chocolate, choice of milk

#### MILKS

whole *m* | skim *m* | oat | almond *tn* | pistachio *tn*

#### HOUSE-MADE SYRUPS

caramel | hazelnut  
vanilla | lavender  
elderflower

## Harney & Sons Tea | 4

### EARL GREY

### ENGLISH BREAKFAST

### PEPPERMINT

### EGYPTIAN CHAMOMILE

### ORANGE PEKOE

### GREEN TEA

## ALLERGEN KEY

m – milk

e – egg

w – wheat

tn – tree nut

se – sesame

f – fish

sf – shellfish

so – soy

v – vegan

veg – vegetarian

# QUILL & CRUMB

## Shareables

### PERSONAL PICNIC | 16

*m, w, tn* (pecan & hazelnut), *veg*

local cheese, brightwood bee ranch honey,  
fresh berries, candied pecans, baguette, hazelnut lavash

### THE SNACK | 18

peppered salami, prosciutto, calabrese salami,  
saucisson, cornichon, mustard, crisps

### TRIO OF MADRAS CURRIED DEVEILED EGGS | 8

*e, so, veg*

### MARINATED OLIVES | 8

*v*

fennel and citrus

### WARM ARTICHOKE DIP | 16

*w, soy, veg*

crispy flatbread and baby carrots

## Soup | 8

### SEASONAL SELECTION

*m, veg*

## Quiche | 14

*w, m, e*

spinach & mushroom

-or-

ham & asparagus

seasonal greens

### SIDE SALAD | 6

seasonal greens, carrot, tomato, lemon vinaigrette (*v, so*)





## Salads

### BABY KALE CAESAR | 14

*m, w, soy, f (anchovy)*

parmesan, crispy capers, oven roasted grape tomato, creamy caesar dressing

### ENGLISH WALDORF SALAD | 14

*m, tn (walnuts) soy, veg*

gem lettuce, celery, candied walnuts, honey crisp apple, stilton, shallot vinaigrette

### ARUGULA SALAD | 14

*m, tn (walnuts) soy, veg*

sugar snap peas, red radish, pecorino, toasted pine nuts, lemon vinaigrette

#### ADD PROTEIN

lemon dijon grilled chicken +6  
cedar roasted salmon (*f*) +6  
garbanzo pea cake (*v*) +4

## On Bread

### SALMON GRAVLAX | 17

*w, m, e*

toasted brioche, herbed chevre, cucumber, radish

### CHICKEN SALAD CROISSANT | 15

*m, w, e, soy*

curry, apricot, bibb lettuce

### HAM & BRIE PANINI | 15

*m, w*

baby spinach, whole grain mustard

### AVOCADO TARTINE | 14

*w, v*

smashed avocado, lemon, sunflower seeds, cilantro & red pepper flakes

#### ADD PROTEIN

1 oz. jumbo lump crab salad (*e, sf, soy*) +7.5  
flaked cedar smoked salmon (*f*) +5

### CREAMY RICOTTA & BLACKBERRY TARTINE | 15

*w, m, veg*

crusty sourdough, maple mint drizzle

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