SWEET & SAVORY

AVOCADO TOAST - v — 17
breakfast radishes, fennel, pomegranate,
baby kale, pepitas, lemon vinaigrette
~add an egg* **$3**

CONTINENTAL - veg — 13
croissant, seasonal fruit cup
- choice of grapefruit or orange juice
- choice of coffee or tea

FRENCH TOAST - veg — 19
macrina bakery brioche, fresh berries, whipped mascarpone, powdered sugar

OATMEAL - v — 11
maple syrup, blueberries, sundried apricots

YOGURT PARFAIT - veg — 12
mixed berry compote, fresh berries, granola

EGG WHITE FRITATTA - veg — 20
kale, herbed chevre, crispy potatoes, arcadian greens

MAINS

SHAKSHUKA* - veg — 21
two sunny side up eggs, avocado, cilantro, feta cheese, tomato-bell pepper sauce, pugiliese toast

CLASSIC* - df — 21
two eggs*, crispy seasoned potatoes, choice of two pork sausage links, ham, or two pieces of bacon, choice of toast
~sub vegan sausage patties **$4**

BAGEL & LOX — 22
everything bagel, smoked salmon, whipped cream cheese, tomato, pickled red onion, cucumber, capers, dill

BISCUITS & GRAVY* — 18
macrina bakery country biscuit, housemade sausage maple gravy, chive batons

BREAKFAST SANDWICH* - veg — 17
house baked croissant, scrambled eggs, chives, american cheese, chipotle mayo
~add bacon, ham, sausage or sliced avocado **+3**

BREAKFAST BURRITO* — 20
scrambled egg, shredded cheese, chipotle aioli, potatoes, tomatillo avocado salsa verde
choice of bacon, ham, sausage or avocado

SIDES

TOFU — 5

TOAST — 4
white, wheat, sourdough, english muffin

TWO EGGS* — 6

AVOCADO — 6

SEASONAL FRUIT CUP — 6

CRISPY SEASONED POTATOES — 6

BACON, HAM, PORK SAUSAGE LINKS — 7

VEGAN SAUSAGE PATTIES — 8

BEVERAGE

COFFEE, TEA — 6

CRANBERRY, PINEAPPLE — 6

GRAPEFRUIT, ORANGE — 6

FROM THE BAR

MIMOSA — 14

BLOODY MARY — 14

ESPRESSO MARTINI — 14

CURRANT
BISTRO

BREAKFAST

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
A SERVICE CHARGE OF 20% WILL BE ADDED TO GROUPS OF 6 OR MORE, TO BE PAID DIRECTLY TO YOUR SERVER

MORNING FARE

CLASSIC* - df — 21
two eggs*, crispy seasoned potatoes,
choice of two pork sausage links, ham, or
two pieces of bacon, choice of toast
~add vegan sausage patties **+4**

EGG WHITE FRITATTA - veg — 20
kale, herbed chevre, crispy potatoes,
arcadian greens

SHAKSHUKA* - veg — 21
two sunny side up eggs, tomato pepper sauce,
avocado, cilantro, feta cheese, pugilese toast

BREAKFAST SANDWICH* - veg — 17
house-baked croissant, scrambled eggs,
american cheese, chives, chipotle mayonnaise
~**add** bacon, ham, sausage or avocado **+3**

CORNED BEEF HASH* — 24
crispy seasoned potatoes, bell peppers,
red onions,scallions, two sunny side up eggs

FRENCH TOAST - veg — 19
brioche, fresh berries, powdered sugar,
whipped mascarpone

AVOCADO TOAST - v — 17
breakfast radishes, fennel, pomegranate,
baby kale, pepitas, lemon vinaigrette
~add an egg* **$3**

CONTINENTAL - veg — 13
croissant, seasonal fruit cup
- choice of grapefruit or orange juice
- choice of coffee or tea

LUNCH FAVORITES

CAESAR SALAD — 15
romaine, parmesan, croutons,
lemon anchovy dressing, lemon wedge
~add chicken **$8**

MARGHERITA FLATBREAD - veg — 18
marinara, mozzarella, basil

CHICKEN SANDWICH* — 24
choice of crispy or grilled chicken
smokey honey mustard aioli, lettuce, tomato,
pickles

CURRANT BURGER* — 24
6oz beef patty, american cheese, lettuce,
tomato, pickles, house burger sauce, fries

BLTTA — 19
bacon, lettuce, tomato, turkey, avocado,
roasted garlic aioli, sourdough, fries

GRILLED CHEESE AND TOMATO SOUP - veg — 15
texas toast, american cheese,
tomato basil soup, fries

CURRANT
BISTRO

BRUNCH

SIDES

TOFU	5
TOAST	4
TWO EGGS*	6
AVOCADO	6
SEASONAL FRUIT CUP	6
CRISPY SEASONED POTATOES	6
BACON, HAM, PORK SAUSAGE LINKS	7
VEGAN SAUSAGE PATTIES	8
PARMESAN GOLDEN FRIES	7

BEVERAGE

COFFEE, TEA	6
CRANBERRY, PINEAPPLE	6
GRAPEFRUIT, ORANGE	6

FROM THE BAR

MIMOSA	14
BLOODY MARY	14
ESPRESSO MARTINI	14
KIR ROYAL	14
BOTTOMLESS MIMOSA	39

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
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FLATBREADS

MARGHERITA - veg — 18
marinara, mozzarella, basil
~**add** salami **$4**

MUSHROOM - veg — 21
porcini mushroom, cheese sauce, roasted garlic, sherry vinegar, thyme, parmesan

PEPPERONI — 22
marinara, parmesan, chili flake

PASTA

MAC AND CHEESE - veg — 16
white cheddar mornay sauce, seasoned bread crumbs, chives
~**add** bacon or pulled pork **$5**

SPAGHETTI ALLA NAPOLETANA - veg — 21
sundried tomatoes, mozzarella, basil, parmesan
~**add** chicken **$8**

SIDES

CRISPY GOLDEN FRIES - gf, veg — 7
grated parmesan, house sauce
~truffle fries **add $6**

CUP OF TOMATO BASIL SOUP - gf, v — 5

SANDWICHES

choice of fries or side salad
~**add** bacon or avocado **$5**

GRILLED CHEESE WITH TOMATO SOUP - veg — 15
texas toast, american cheese, tomato basil soup

BLTTA — 19
bacon, lettuce, tomato, turkey, avocado, roasted garlic aioli, sourdough
~**add** cheese $**2**

CURRANT BURGER* — 24
6oz beef patty, american cheese, lettuce, tomato, pickles, house burger sauce

VEGGIE BURGER - v — 26
housemade veggie patty, vegan cheddar, lettuce, tomato, pickles

CHICKEN SANDWICH* — 24
choice of crispy or grilled chicken
smokey honey mustard aioli, lettuce, tomato, pickles

SOUP AND SALADS

TOMATO BASIL SOUP - v — 10
grilled pugliese bread

CAESAR SALAD — 15
romaine**,** lemon anchovy dressing, croutons, parmesan, lemon wedge
~**add** chicken **$8**

COBB SALAD - gf — 20
bacon, pickled red onion, roasted chicken, cherry tomatoes, bleu cheese, avocado, hard boiled egg, ranch dressing

SPICED ROASTED CAULIFLOWER BOWL - gf, v — 19
hummus, quinoa, chickpeas, fresno chiles, arugula, pepitas, red wine chili dressing
~**add** chicken **$8**

SWEETS

TIRAMISU - veg — 12
espresso, ladyfingers, mascarpone, coffee liqueur, cocoa

VANILLA PANNA COTTA- veg, gf — 11
mixed berry coulis, strawberry, toasted pistachio crumbs

CURRANT
BISTRO

LUNCH

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*
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SHAREABLES

SMOKED SALMON DIP 20
cream cheese, capers, dill, olive oil

CHARCUTERIE & CHEESE 28
chef's selection of artisanal meats,
cheeses, and accompaniments

LOADED WAFFLE FRIES - gf, veg 15
chipotle mayo, cheddar, sour cream, scallions
~**add** pulled pork or bacon **$5**

CRISPY GOLDEN FRIES - gf, veg 7
grated parmesan, house sauce
~truffle fries **add $6**

CRISPY BREADED BUFFALO WINGS ½ dz 14 / dz 24
housemade buffalo sauce, celery, carrots, ranch

ROASTED BRUSSELS SPROUTS - gf, v 18
sweet chili vinaigrette, toasted sesame,
pickled ginger, scallions

MAC & CHEESE- veg 16
cheddar mornay sauce, bread crumbs, chives
~**add** pulled pork or bacon **$5**

BREAD & BUTTER - veg 10
assorted rolls, chef's selection compound butter

MUSHROOM FLATBREAD - veg 21
porcini mushroom cheese sauce, roasted garlic,
sherry vinegar, thyme, parmesan

MARGHERITA FLATBREAD - veg 18
marinara, fresh mozzarella, basil
~**add** salami **$4**

PEPPERONI FLATBREAD 22
marinara, parmesan, chili flake

MAINS

STEAK FRITES* 42
golden fries, arugula, demi-glace
~truffle fries **add $6**

PAN SEARED SALMON* - gf 40
golden beet puree, asparagus,
endive & pomegranate slaw, pistachio,
preserved lemon beurre monte

ROASTED CHICKEN* - gf 32
brined airline chicken, mashed potatoes,
sugar snap peas, pea vines, lemon agromato,
chicken jus

GNOCCHI 26
pancetta, english peas, garlic parmesan crunch,
black peppercorn, pine nuts

CURRANT BURGER* 24
american cheese, lettuce, tomato, pickles,
house burger sauce, fries

CHICKEN SANDWICH* 24
choice of crispy or grilled chicken, lettuce,
tomato, pickles, smokey honey mustard aioli,
crispy golden fries

VEGGIE BURGER - v 26
housemade veggie patty, vegan cheddar,
lettuce, tomato, pickles, fries

SPAGHETTI ALLA NAPOLETANA - veg 21
sundried tomatoes, mozzarella, basil, parmesan
~add chicken **$8**

SOUP AND SALADS

TOMATO BASIL SOUP - v 10
served with grilled pugliese bread

CAESAR SALAD 15
romaine**,** lemon anchovy dressing,
croutons, parmesan, lemon wedge
~**add** chicken **$8**

SPICED ROASTED CAULIFLOWER BOWL- v 19
hummus, quinoa, chickpeas, fresno chiles,
arugula, pepitas, red wine chili vinaigrette
~**add** chicken **$8**

DESSERT

TIRAMISU - veg 12
espresso, ladyfingers, mascarpone,
coffee, liqueur, cocoa

VANILLA PANNA COTTA - gf**,** veg 11
mixed berry coulis, strawberry,
toasted pistachio crumbs

CURRANT
BISTRO

DINNER

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