

HIGH STREET

WEEKEND

———— BAKERY ————

today's pastries mp | assortment of four 24

buttermilk biscuit, cultured butter, preserves 7

almond granola, yogurt, poached quince 12

toasted whole grain keystone with avocado + jammy egg 15

cippolini onion bialy, dill cured salmon, philly schmear, fixins 19

warm dutch baby, cranberry-blood orange compote, creme fraiche 17

butter croissant, herby eggs, birchrun hills red cat 15 add ham 3

two eggs, bacon, sourdough toast, old bay potatoes 16

baked eggs, jersey tomato, basil, parmesan,
braised greens, gr illed focaccia 17

———— SANDWICHES & SALADS ————

market vegetables, porridge bread,
fromage blanc, avocado, sprouts 16

roast pork on sesame seeded roll,
broccoli rabe kimchi, provolone 17

crispy chicken hoagie, lacinato kale,
garlic tahini, parmesan 16

turkey goddess, b+g mayonnaise,
green goddess, lettuces, tomato 16

kale caesar, baguette croutons,
toasted seeds, parmesan 16
+ grilled chicken 8

olive oil poached tuna, greens,
olives, egg, roasted peppers,
fingerlings, dijon vinaigrette 20

chopped chef, pastrami, turkey,
curds, sprouted lentils, chickpeas,
egg, buttermilk ranch 19

———— PIZZA ————

jersey tomato, fresh mozzarella, basil 18
fennel sausage or anchovy 5 long hots or eggs 4

black kale, chestnut cream, cioppolini onions 20

delicata squash, calabrian-garlic oil, honey, burrata 21

———— SIDES ————

old bay potatoes, garlic aioli 8

chicories + lettuces, dijon vinaigrette 8

bread + butter 5 bacon 7 maple sausage 8

Friends of High Street: Green Meadow Farm, Third Wheel Cheese, Lancaster Farm Fresh,
Zone 7, Castle Valley Mills, Deer Creek Malthouse, Keepwell Vinegar

consuming raw and under-cooked foods may increase your risk of food-borne illness

A 20% service charge is added to all checks as a gratuity for our employees