

clever rabbit

SPREADS & DIPS platter \$40

FRIED BREAKFAST RADISH [GF,V] 7
mustard greens, herb butter

MUSHROOM & POLENTA TERRINE [V] 8
walnut, pumpkin marmalade

SMOKED BABY CARROTS [GF,V,DF] 7
black pepper gastrique, dijonnaise

BROCCOLI & FENNEL RILLETTE [V] 7
leek oil, creole mustard

TOMATO CONFIT [VG,DF] 7
green & cherry tomato

SALADS chicken +6 | tofu +3

HARVEST [GF,V] 16
harvest greens, roasted red peppers,
chickpeas, radish, egg, cheddar,
preserved lemon vinaigrette

GREEK [GF,V] 14
kale, roasted tomato,
roasted red onion, feta, beets, olives,
tomato-basalmic vinaigrette

KALE [VG,GF,DF] 14
crispy kale, fuji apples, almonds,
charred herb and apple vinaigrette

VEGETABLES

CARROT DUMPLINGS [VG,DF] 12
roasted carrots, preserved lemon, herbs

ROASTED BEETS [V,GF] 12
valdeón bleu, almonds, mustard greens

BRUSSELS SPROUTS [V,GF,DF] 12
burnt lemon aioli, pepper purée

OOLONG AGNOLOTTI [V] 12
shallot marmalade, parmesan,
braised fennel, calabrian chiles

SWEET POTATOES [V,GF] 12
sesame, frisée, blood orange,
walnut, miso butter

BROCCOLI GRATIN [VG,DF] 13
butternut squash, tofu, ritz

CAULIFLOWER [VG,GF,DF] 13
pickled veggies, cauliflower purée

EGGPLANT ROTOLO [V] 14
roasted garlic, tahini, egg yolk

NOT VEGETABLES

SHROPSHIRE BLUE CHEESE [V] 9
golden raisin mostarda, water cracker

TUNA [DF,GF] 13
compressed cucumber, puffed wild rice,
nori, ginger aioli, wasabi-soy vinaigrette

TROUT GOUGÈRE 15
soubise, roasted turnip, apple chip

CHARRED OCTOPUS 15
bitter greens, braised beans,
umami crunch, red wine yogurt

SALMON [GF,DF] 18
olivada, heirloom carrots

HALF CHICKEN [GF,DF] 18
charred pears, kale, mustard greens

THE FAT RABBIT

double cheeseburger, mushrooms,
sherry mustard, onions, swiss.
dill potatoes w/shallot yogurt
\$15

[V] Vegetarian
[GF] Gluten-Free

[VG] Vegan
[DF] Dairy-Free

Executive Chef - Nathaniel Herrera

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BRUNCH

BITES

GRANOLA BOWL [V]	12
compressed apples, apple jam, bananas, steeped almond milk	
BUTTERNUT SCRAMBLE [V,DF,GF]	14
egg whites, butternut squash, avocado, marinated eggplant, quinoa	
TOAST [V]	10
preserved tomato, parmesan, basil	
QUICHE [V]	12
caramelized onions, white cheddar, pie crumble, mustard greens	
RABBIT BREAKFAST [V]	15
scrambled eggs, hashbrowns, smoked maple carrots, toast	
BURRITO [V]	12
scrambled eggs, chihuahua cheese, potato hash, black beans, avocado, tomatoes, salsa verde	
SWEET POTATO PANCAKES [V]	12
spiced mascarpone, candied pecans, blis barrel aged maple syrup	
FRENCH TOAST [V]	13
acai jelly, cashew butter, toasted cashews, vanilla panna cotta	
SMOKED SALMON BENEDICT	16
poached eggs, pickled shallots, fried capers, everything hollandaise	
VEGGIE OMELETTE [V,GF]	10
kale, marinated mushrooms, swiss, hashbrowns	
BISCUITS & GRAVY [V]	12
mushroom gravy, herbs	
HARVEST SALAD [GF,V]	16
harvest greens, roasted red peppers, chickpeas, radish, egg, cheddar, preserved lemon vinaigrette	
KALE SALAD [VG,GF,DF]	14
crispy kale, fuji apples, almonds, charred herb and apple vinaigrette	
THE FAT RABBIT	15
double cheeseburger, mushrooms, sherry mustard, onions, swiss, hashbrowns	

SIDES

TOAST OR BISCUIT- butter & jam	06
SMOKED MAPLE CARROTS	06
HASHBROWNS	06
ANSON MILLS CHEESY GRITS	06
ADD EGG TO ANY DISH	02

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BEVERAGES

COCKTAILS

BLOODY MARY	12
wheatley vodka, house bloody mix, pickles	
VERDE BLOODY MARY	12
montelobos mezcal, house verde mix, avocado salt	
CARROT MARGARITA	12
pedra azul reposado, ancho reyes verde, carrot, agave, lime sea salt, sage	
BRUNCH PUNCH	12
rosé, vodka, pineapple, orange, grapefruit, lemon	
GOLD DUST WOMAN	12
park pineau de charentes, bubbles, hopped grapefruit bitters	
THE CADDY	12
very old barton, black tea, honey, lemon, kpynhik herbal honey bitters	

COTTONTAILS (NO ALCOHOL)

CARROT ORANGE JUICE	04
CRANBERRY GINGER FIZZ	07
cranberry, lemongrass, ginger beer	
RARE ICED TEA	07
georgia peach rooibos, chamomile, honey, lemon	

BEER

CLOWN SHOES - MANGÖ	07
ipswich, massachusetts / 5.5% / 16oz kölsch with mango	
SIETSMA - LEMONGRASS CIDER	07
ada,michigan / 6.9% / 12oz dry cider	
FIRESTONE WALKER VELVET MERLIN - NITRO	07
paso robles, california / 5.5% / 16oz oatmeal stout	

** full draft beer list available**

COFFEE & TEA

DARK MATTER COFFEE	
chocolate city cold brew can	06
coffee	04
espresso "unicorn blood"	04
cappuccino	06
latte	06

RARE TEA CELLARS

Matcha latte	06
Emperor's Chamomile	05
Gingerbread Dream Rooibos	05
Emperor's Genmaicha	05
Regal English Breakfast	05
Regal Earl Grey	05

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