

clever rabbit

SALADS chicken +6 | tofu +3

BEETS [V,GF] 13
blue gouda, almond

BRUSSELS SPROUTS [V,GF] 14
parmesan, pistachio, lemon, herbs

KALE SALAD [VG,GF,DF] 13
blooming kale, pickled quinoa, grapes,
hazelnuts, grape must

CRUDITE PLATTER [V] 50

baby lettuce, green goddess, sunflower shoots

heirloom tomatoes, spinach & basil pesto

asparagus, sorrel butter, sunflower seeds

lemon marinated sweet cucumbers, yogurt ranch

spring onion & breakfast radish, caraway

rhubarb jam, sourdough, whole grain mustard

VEGETABLES

WATERMELON RADISH [V] 8
caraway cream cheese, marigold, brioche

CARROT DUMPLINGS [V,DF] 12
roasted carrot, preserved lemon,
lemongrass aioli

SPRING PEAS [V,GF] 10
sunflower seed, yogurt, pea shoot

ASPARAGUS [V,GF] 13
pickled shallot, black garlic,
wild mushroom

BROCCOLI [VG,DF,GF] 13
achiote, house-made corn tortilla,
avocado, pickled red onion, cilantro

PIG EAR PASTA [V] 15
broccoli rabe, house-made ricotta,
pine nut, fennel
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CAULIFLOWER [V,GF] 16
curry-roasted, chickpea,
poached currant, raita

NOT VEGETABLES

CHEESE PLATE [V] 15
chef's selection of cheese, honeycomb,
bee pollen, apricot mostarda, water cracker

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

OCTOPUS [DF] 16
spanish chorizo, romesco, yukon gold,
arugula, fried peppercorn

SALMON [DF] 18
tofu & scallion purée, pickled daikon,
crispy skin, kosho

SCALLOPS [GF] 18
haricot vert, serrano ham, turnip,
salsa verde, brown butter bits

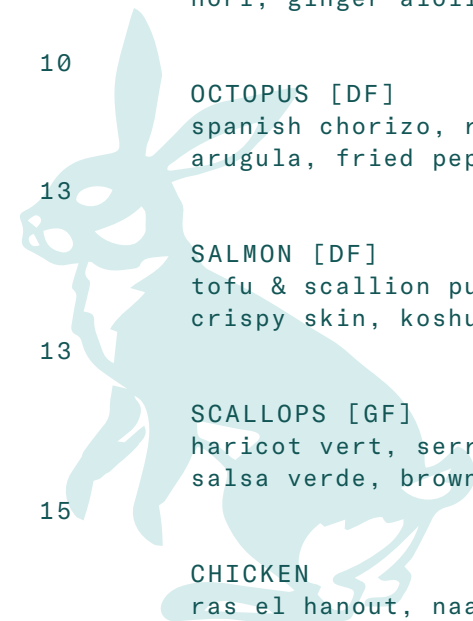
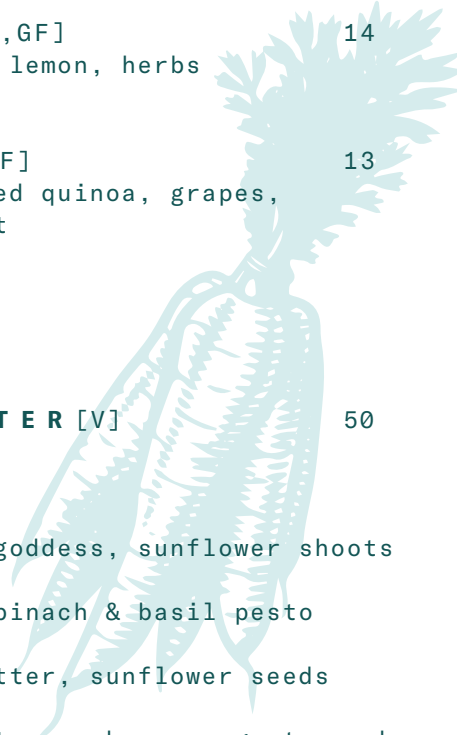
CHICKEN 20
ras el hanout, naan purée, kumquat,
date marmalade, dehydrated olive

THE FAT RABBIT 15
double cheeseburger, mushroom,
sherry mustard, caramelized onion

[V] Vegetarian
[GF] Gluten-Free

[VG] Vegan
[DF] Dairy-Free

Executive Chef - Brandon Gross



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BRUNCH

BITES

| | |
|---|----|
| GRANOLA [V] spring fruit, yogurt, mint | 10 |
| RABBIT BREAKFAST [V] choice of eggs, hashbrowns, smoked maple carrots, toast | 12 |
| QUICHE [V] carmelized onions, white cheddar, pie crumble, mustard greens | 12 |
| VEGGIE OMELETTE [V,GF] kale, marinated mushrooms, manchego, hashbrowns | 12 |
| BURRITO [V] scrambled eggs, chihuahua cheese, potato hash, black beans, avocado, tomatoes, salsa verde | 12 |
| BISCUIT & GRAVY [V] mushroom gravy, herbs | 12 |
| PANCAKES [V] almond brittle, toasted coconut, coconut whipped cream, chocolate ganache | 12 |
| BREAKFAST SCRAMBLE [V,DF,GF] egg whites, broccoli rabe, avocado, arugula, almonds, honey vinaigrette, quinoa | 14 |
| SMOKED SALMON BENEDICT poached eggs, pickled shallots, fried capers, everything hollandaise | 16 |
| KALE SALAD [VG,GF,DF] blooming kale, pickled quinoa, grapes, hazelnuts, grape must | 12 |
| HARVEST SALAD [GF,V] harvest greens, roasted red peppers, chickpeas, radish, egg, cheddar, preserved lemon vinaigrette | 16 |
| THE FAT RABBIT double cheeseburger, mushrooms, onions sherry mustard, american, hashbrowns | 15 |

SIDES

| | |
|--------------------------|----|
| TOAST - butter & jam | 04 |
| BISCUIT - butter & jam | 06 |
| SMOKED MAPLE CARROTS | 06 |
| HASHBROWNS | 06 |
| ANSON MILLS CHEESY GRITS | 06 |
| 2 EGGS TO ANY DISH | 04 |

PASTRY

| | |
|----------------------|----|
| COFFEE CAKE | 06 |
| COCOLATE CHIP COOKIE | 05 |
| MATCHA CHIP COOKIE | 05 |
| CARROT CAKE | 09 |

BEVERAGES

COCKTAILS

| | |
|--|----|
| BLOODY MARY wheatley vodka, house bloody mix, pickles | 12 |
| VERDE MICHELADA mexican lager, house verde mix, avocado salt, lime sea salt | 12 |
| CARROT MARGARITA piedra azul reposado, ancho reyes verde, carrot, agave, lime sea salt, sage | 12 |
| BRUNCH PUNCH rosé, vodka, pineapple, orange, grapefruit, lemon | 12 |
| SONGBIRD italicus, bubbles, lemon | 12 |
| THE CADDY house buffalo trace barrel, black tea, honey, lemon, kpynhik honey bitters | 12 |

COTTONTAILS (NO ALCOHOL)

| | |
|---|----|
| CARROT ORANGE JUICE | 05 |
| CRANBERRY GINGER FIZZ cranberry, lemongrass, ginger beer | 07 |
| RARE ICED TEA georgia peach rooibos, chamomile, honey, lemon | 07 |
| MOODY TONGUE PEELED GRAPEFRUIT PILSNER chicago, illinois / 4.3% / 16oz pilsner brewed with grapefruit | 07 |
| 4 HANDS CONTACT HIGH JUICED st. louis, missouri / 5% / 16oz american pale wheat | 07 |
| LEFT HAND MILK STOUT-CHAI (NITRO) longmont, colorado / 6% / 16oz chai milk stout | 07 |

** full draft beer list available**

COFFEE & TEA

| | |
|--------------------------|----|
| DARK MATTER COFFEE | |
| coffee "giant steps" | 04 |
| espresso "unicorn blood" | 04 |
| cappuccino | 06 |
| latte | 06 |

RARE TEA CELLARS

| | |
|-----------------------------|----|
| matcha latte | 06 |
| emperor's chamomile | 05 |
| gingerbread dream rooibos | 05 |
| samurai chai | 05 |
| regal english breakfast | 05 |
| regal earl grey | 05 |
| sicilian blood orange green | 05 |

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