

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

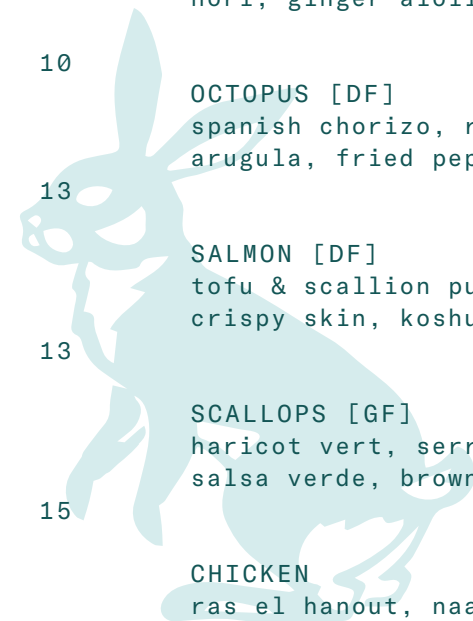
CHICKEN 20
ras el hanout, naan purée, kumquat,
date marmalade, dehydrated olive

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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