

# clever rabbit

## SPREADS & DIPS platter \$40

FRIED RADISH [GF,V] 7  
herb butter

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

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

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

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

## SALADS chicken +6 | tofu +3

HARVEST [GF,V] 16  
harvest greens, roasted red pepper,  
chickpea, radish, egg, 5 year cheddar,  
preserved lemon vinaigrette

KALE SALAD [VG,GF,DF] 12  
blooming kale, pickled quinoa, grapes,  
hazelnuts, grape must

Executive Chef - Brandon Gross

## VEGETABLES

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

BEETS [V,GF] 12  
blue gouda, almond, frisée

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

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

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

PIG EAR PASTA [V] 15  
broccoli rabe, house-made ricotta,  
pine nut, fennel

CAULIFLOWER [V,GF] 16  
curry roasted, chickpea,  
poached currant, raita

[V] Vegetarian  
[GF] Gluten-Free

[VG] Vegan  
[DF] Dairy-Free

## 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

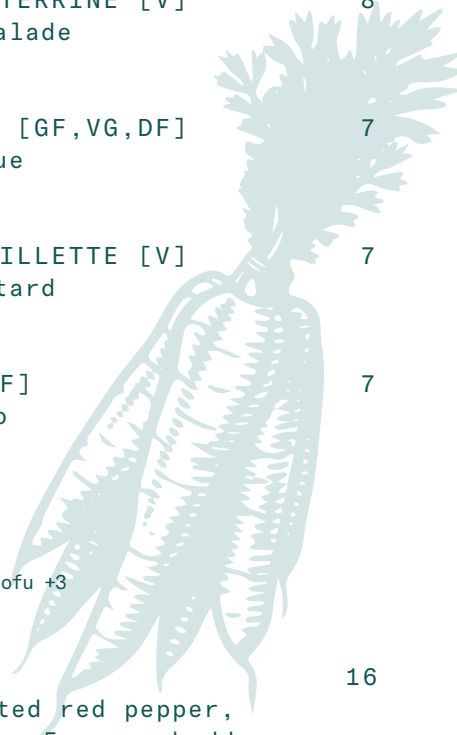
OCTOPUS 16  
spanish chorizo, romesco, yukon gold,  
arugula, fried peppercorn

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

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

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

**THE FAT RABBIT**  
double cheeseburger, mushroom,  
sherry mustard, caramelized onion, american,  
dill potato w/shallot yogurt  
\$15



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## BRUNCH

### BITES

GRANOLA BOWL [V]	12
compressed apples, apple jam, bananas, steeped almond milk	
BREAKFAST SCRAMBLE [V,DF,GF]	14
egg whites, broccoli rabe, avocado, arugula, almonds, honey vinaigrette, 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, american, 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, onions sherry mustard, american, 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

### 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
piedra 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
house buffalo trace barrel, black tea, honey, lemon, kpynhik 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	
ALEMAN - LADIESMAN	07
chicago, illinois / 5.5% / 16oz wheat ale w/ lemonthyme	
ALLAGASH - WHITE	07
portland, maine / 5.1% / 12oz belgian-style wheat beer	
LEFT HAND MILK STOUT-CHAI (NITRO)	07
longmont, colorado / 6% / 16oz chai milk stout	

\*\* 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 Tea	05

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