



In house charcuterie board: rabbit rillette, chicken liver parfait, duck jelly, bacon, duck prosciutto, mortadella, puffed pig skin, pickles, mustard, Sunstone crackers	18
Lemon crepes, peaches, strawberry coulis, yogurt, candied ginger brittle	10
Shrimp n’ Grits; corn meal dusted shrimp, bacon, cheddar, chives, lime	14
“The Smithfields” : 2 eggs, bacon, sausage pattie, duck fat fried potato cake, bbq beans, toast	13
“FM frittata” : 3 eggs, portobello mushroom, asparagus, spinach, cheddar, fromage blanc, micro greens, toast	12
Gravadlax benedict, 2 poached eggs, watercress, rice flour muffin, preserved lemon hollandaise	13
Flat iron steak benedict, 2 poached eggs, arugula, rice flour muffin, bearnaise	14
Buttermilk fried chicken, waffle, bacon butter, raisin chili maple syrup	12
Hanger steak, 2 eggs, bearnaise, duck fat fried potato cake, toast	15
Buttermilk biscuit, sausage pattie, 2 eggs, crimini gravy, cheddar	12
Duck leg confit hash, fried red chilies, 2 eggs, stone mustard cream, toast	14
“Neil’s brekkie” Corned beef, duck fat fried potato cake, bacon-braised collard greens, fried egg, stone mustard cream, cheddar, worcestershire sauce	16
Buttermilk ¼ fried chicken, bacon-braised collard greens, duck fat fried potato cake, crimini gravy	18
Burger n’ Bun, melted onions, rosemary cheddar, lettuce, tomato, fries, house ketchup Add bacon	14 2
Portobello n’Bun, melted onions, rosemary cheddar, lettuce, tomato, fries, house ketchup Add bacon	10 2
SF’s sandwich; open faced, corned beef, rye toast, spinach, stone mustard cream, cheddar, fried egg	11
Butter lettuce, radish, parsley, feta, hazelnuts, meyer lemon vinaigrette, toast	11
Wilted spinach, poached egg, bacon, blue caveman, grain mustard dressing, pickled veg	13
Shrimp Po’ boy; cornmeal dusted shrimp, lettuce, tomato, chipotle lime aioli, hoagie roll, fries	14
Flat-iron steak sandwich, melted onions, smoked blue cheese, lettuce, tomato, hoagie roll, fries	14
BLT; applewood bacon, tomatoes, lettuce, garlic aioli, sourdough, fries Add a fried egg or avocado	10 1
Upgrade to salad or cup of soup to any sandwich	3
Soup n’ salad; bowl of soup, half butter lettuce salad, toast	10

**SIDES :**

Duck fat fried potato cake	3
2 Eggs	2
2 piece bacon	3
4 piece bacon	5
Bowl soup/cup soup	6/4
Sausage pattie	3
Toast, sourdough or rye	2
Buttermilk fried chicken	5
Cornmeal shrimp (5)	10
Fruit bowl/ fruit cup	7/5
BBQ beans	6
Goats Cheese fries	5
Bacon collard greens	6
House made ketchup	1
House made worcestershire	2
Crimini gravy	3
Buttermilk biscuit	3
Rice flour muffin	3.5

**BRUNCH COCKTAILS**

Bacon & egg Bloody Mary	10
Bloody jalapeno Maria	9
Bloody Mary	8
Mimosa	7
Greyhound	7
Btl Cristalino	17
Tequila sunrise	7
“SF” Red lemonade	9
Strawberry infused gin, lemonade	
spalsh lemon & lime soda	
Bt Prosecco	25
Gls Prosecco	7
Screw Hound	7
Madras	7
John Daly	7
Screwdriver	7

**OTHER**

OJ	3
Cranberry	3
Grapefruit	3
Lemonade	3
Iced Tea	2
Virgin Mary	4
Noble coffee	2.5
Hot teas	2
Arnold Palmer	3

Substitutions will be charged a la carte. Ashland 5% meals tax will be added to your bill. No split checks & only 2 credit cards per table. 18% grat will be added to tables of 6 or more. We use peanut oil in all frying applications. | Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food bourne illness.

MUNCH

Junstone cracked black pepper baguette, butter, himalayan pink salt	2.5
Curry roasted cashews	5
House pickles	5
Warm greek olives, smoked blue cheese, preserved meyer lemon	6

START

Yesterday's soup	4 /6
Charcuterie board: rabbit rilette, chicken liver parfait , bacon, duck prosciutto, beef jerky, pickles, mustard, Junstone crackers	18
Peach, prosciutto, pistachio, naple mustard vinaigrette, micro arugula	14
House bacon beignets, maple chive crème fraiche	10
Watermelon, heirloom tomatoes, feta, pickled rind, basil, balsamic reduction	12
Grilled romaine, white anchovies, crostini, shaved parmesan, roasted garlic aioli	11
Roasted bone marrow, parsley & capers, pickles, charred sourdough	10
Butter lettuce, radish, parsley, feta, candied hazelnuts, Meyer lemon vinaigrette	8
Selection of regional cheeses, trimmings	16



DEVELOPED

Twice baked goats cheese souffle, red beets, roasted wild garlic cream, butter lettuce salad, crostini	17
Char-grilled hanger steak, watercress, bearnaise or green peppercorn. With fries With bacon braised collard greens Both sauces add a buck	22 24
Duck leg confit “cassoulet”, merguez sausage, pancetta, baby lima beans, crispy sage, fried breadcrumbs	20
Cider-braised pork belly, bacon-braised collard greens, mash, grilled peach	25
Pan seared steelhead, zucchini ribbons, cherry tomato basil vinaigrette, shishito peppers	18
Beer battered cod, fries, tartare sauce, parsley chips	16
Buttermilk ¼ fried chicken, mash, chives, crimini gravy	16
Burger n’ bun, melted onions, rosemary cheddar, fries, garlic aioli, house ketchup Add house bacon	14 2

MEAT

Double R Ranch 10oz NY strip	26
Painted Hills 8oz filet	36
Carlton farms bone-in 14oz pork chop	22
Umpqua Valley 14oz lamb porterhouse	28
Draper Valley poach n’ roast ½ chicken	16

SIDES

Fries, goat cheese, parsley	5
Big elbow macaroni, sharp cheddar sauce, rosemary breadcrumbs, parmesan	8
Green & yellow beans, romesco sauce	8
Creamed spinach, shallot garlic confit, shaved parmesan	6
Mash, chives	5
Bacon BBQ beans	6
Bacon-braised collard greens	6

SAUCE

Bearnaise	2
Green peppercorn	2
Red wine reduction	2
Smoked blue cheese, red wine shallot butter	2
House-made worcestershire sauce	2
Crimini gravy	3

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