

Wiltshire

ARTISAN CRAFTED

Bakery & Café

BRUNCH

SERVED ALL DAY SATURDAY & SUNDAY

V = VEGETARIAN | DF = DAIRY-FREE | GF = GLUTEN-FREE

SAUSAGE CRUMPET

stonecross farms sausage,
pimento cheese, pepper jelly

- 9 -

KATI ROLL (V)

red lentil kitchari, paneer cheese,
mint labneh, tomato, sprouts,
housemade flakey paratha

- 13 - ADD EGGS +3

BLACK BEAN TOSTADA

fried egg, queso fresco, salsa roja,
avocado crema, crispy corn tortilla

- 14 -

MUSHROOM & KALE POLENTA CAKE

(V/GF, Vegan if no cheese/egg)

frondosa farm mushroom ragout, rootbound
kale, spaghetti squash,
crispy polenta, fried farm egg,
smoked gouda fonduta

- 15 -

LOX & SOURDOUGH BAGEL

beet and citrus cured salmon,
'everything' bagel, capers,
chive cream cheese, pickled red onions

- 14 -

BAGEL & CREAM CHEESE (V)

toasted 'everything' bagel with
chive cream cheese

- 3.50 -

CROISSANT BREAD FRENCH TOAST

fresh berries & maple syrup

- 10 -

GRANOLA & YOGURT PARFAIT (V/GF)

apricot & cherry granola, sorghum,
maple greek yogurt, fresh berries,
bee pollen and basil seeds

- 10 -

REUBEN

stonecross corned beef, comeback sauce
sauerkraut, swiss on marbled rye

- 16 -

HIPPIE BOWL (VEGAN/GF)

harissa hummus, quinoa pilaf, seasonal
veggies, avocado, sunflower seed dukkah

- 15 -

KALE SALAD

rootbound red russian kale, charred cabbage,
broccolini, cauliflower, capers,
brown butter bread crumbs,
lemon parmesan dressing

- 8 / 14 -

KIDS GRILLED CHEESE + FRESH FRUIT

- 8 -

ADD-ON:

Fried Egg - 3

Side of Bacon - 4

Side of Fresh Fruit - 4