

Agrius

restaurant

oysters on the half shell...served with house mignonette
3.5 each / 6 oysters for 19 / 12 oysters for 36

bennies and sandwiches are served with potatoes, greens or soup

granola and yogurt

pumpkin seed, coconut, maple syrup
9

classic benny

back bacon, french country bread
18

mushroom and kale benny

caramelized onion, french country bread
18

classic breakfast

two eggs, bacon or sausage, potatoes or
greens, toast
15

fried egg sandwich

brioche bun, cheddar, back bacon,
tomato jam, lettuce, aioli
14

baked eggs

italian sausage, tomato jam, swiss chard,
green romesco, alpinion, toast, greens
18

smoked salmon scramble

3 eggs, asparagus, sour cream,
toast and greens
17

meatloaf and mash

all beef meatloaf, russet potatoes, ketchup glaze,
braising greens
15

daily terrine

baguette, pickles, mustard
9

house made charcuterie

baguette, pickles, mustard
12 / 21

daily soup

french country bread
5 / 9

kale salad

yogurt dressing, croutons, fried lentils,
cured egg yolk
13

schnitzel salad

pork loin, endive, pickled onions, mustard,
blue cheese
17

fried chicken sandwich

garlic mayo, bread and butter pickles,
brioche bun, hot sauce
19

cauliflower sandwich

ciabatta, deep fried cauliflower,
raisins, tzatziki, hummus, greens
16

agrius is an organic restaurant

our bread is baked in a wood fired oven from our own stone milled red fife wheat
we choose local farms and use only sustainable fisheries
we work closely with our friends at farm + field butchers

groups of 7 or more are subject to an 18% large party gratuity
all ingredients are not listed, please inform your server of any allergies