

COFFEE + TEA

COFFEE	3.5/4.5
ESPRESSO	4
AMERICANO	4/4.75
MACCHIATO	4.25
CORTADO	4.50
CAPPUCINO	4.75
LATTÉ	5.5/6.5
COLD BREW	5.25/6.25
HOT CHOCOLATE	4.25/5.25
ASSORTED LOOSE LEAF TEA	4
ICED TEA	3.75/4.25
MATCHA	4.5/5.5
MATCHA LATTÉ	5/6
LONDON FOG	5/6
CHAI LATTÉ	5/6
CEREAL MILK LATTÉ	5.75/6.75
DECONSTRUCTED LATTÉ	7
OATMILK	1.50
HOUSEMADE SYRUP	.75
ADDITIONAL ESPRESSO SHOT	2



BREAKFAST until 2:00pm

BREAKFAST SAMMIE* **13.50** add bacon +4 add avocado +4
two fried eggs, aged cheddar, zhoug, tomato, arugula on english muffin

BREAKFAST OF CHAMPIONS* **15.25**

two eggs, two slices of bacon, toast + avocado

MILK BREAD FRENCH TOAST **15**

milk bread, seasonal jam, whipped crème fraîche, powdered sugar

OAT FLOUR WAFFLE **15** GF

made with zucchini and carrot, served with cardamom lime labneh +
coconut caramel

SEMOLINA PORRIDGE **14**

coconut milk, seasonal jam, extra virgin olive oil, local honey, sumac

SHAKSHUKA* **16** add bacon +4

spiced tomato, braised eggs + herbs with sliced baguette

MEDITERRA GRANOLA **13** GF

local honey, greek yogurt or milk

TURKISH EGGS* **13.50** with sourdough

poached eggs served over greek yogurt with garlic chili oil + fresh herbs

CHICKPEA PANCAKE **14** GF

leeks, kale, goat cheese, beet yogurt, pickled root vegetables

TOASTS served all day

AVOCADO **13** add egg* +3.25

cucumber, tomato, radish, herbs + seeds on red fife heritage grain bread

ALMOND BUTTER **11**

banana, local honey + mixed seeds on 8 grain 3 seed bread

HOUSE CURED SALMON* **15**

labneh, cucumber, trout roe + dill on pumpernickel

QUICHE OF THE DAY* **14**

served with a side of greens

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

LUNCH 10:30am

PIZZA BY THE SLICE margherita 7 pepperoni 8 specialty 8
SOUP OF THE DAY bowl 9 cup 5

SALAD BOWLS

CHOPPED SALAD* **15**

greens, tomatoes, cucumbers, radish, kalamata olives, chickpeas, eggs, provolone, salami, housemade ranch

CHICKPEA **15**

cucumber, tomato, feta, mesclun greens, croutons + red wine vinaigrette

ROASTED BEET, KALE & FENNEL **16**

quinoa, cabbage + creamy pistachio dressing

SANDWICHES

TURKEY* **16**

house brined & roasted turkey, havarti, zhoug, lemon aioli*, tomato + mesclun greens on heartland grain

CHICKEN SALAD **16**

roasted chicken salad, pecans, grapes, lettuce, tomato on ciabattini

CUBAN STYLE PRESSED PORK **17**

ham, swiss, poblano aioli + pickles on ciabattini

GRILLED PARMA COTTA **17**

fresh mozzarella, imported ham, basil pesto + arugula on Farmhouse

GRILLED EGGPLANT **15**

marinated eggplant, spanish goat cheese + roasted red peppers on sprouted spelt

GRILLED TUNA MELT **17**

sicilian pesto, olive oil spanish packed tuna, cheddar, arugula + pickled red onions on sesame semolina

BRAISED BEEF **17**

horseradish mayo, roasted onions + arugula on toasted ciabattini

LITTLE ONES

GRILLED CHEDDAR **7** served on milk bread

PB + J (or banana) **5** served on milk bread

TURKEY + CHEDDAR **9** served on milk bread

FRENCH TOAST **8** fresh fruit + maple syrup

MEATBALLS **10** five beef + pork meatballs in marinara with bread

MAC + CHEESE **8** mild cheddar cheese sauce