



Breakfast

*8:30am - noon Monday-Friday

Avocado Toast

\$8.25

Sourdough Bread, Sun-Dried Tomato Tapenade, Confit Tomato, Soft Boiled Egg

Breakfast Biscuit Sandwiches *Vegetarian Option Available

\$9.45

House-Made Flaky Buttermilk Biscuit, Sunny-Side-Up Egg, Sliced Tomato & Avocado, Featuring:

- Roast Mennonite Sausage **or**
- House-Cured Salmon Gravlox & Lemon Chive Mascarpone

Tomato and Ricotta Toast

\$6

Sourdough Bread, Shaved Heirloom Tomatoes, Whipped Ricotta, Lemon Zest, Honey, Fresh Basil

Salmon Bagel *Vegetarian Option Available

\$6.95

Everything Bagel, House-Cured Salmon Gravlox, Cream Cheese, Pickled Shallots, Fresh Dill, Lemon Zest, Radish Coins

BLT *Vegetarian Option Available

\$6.95

Everything Bagel, Double Smoked Bacon, Lemon & Parmesan Aioli, Tomato Jam, Alfalfa Sprouts

Breakfast Wraps

\$9.45

- The Farmer: Scrambled Eggs, Chorizo, Tomato, Avocado, Arugula, Manchego Cheese
- The Vegetarian: Scrambled Eggs, Halloumi Cheese, Roasted Corn, Tabouleh, Hummus

Açaí Bowls

Kale, Mango & Mint \$11

House Granola, Banana, Kiwi, Shredded Coconut, Condensed Milk, Chia Seeds

Almond, Cocoa, Espresso \$11

House Granola, Banana, Kiwi, Shredded Coconut, Condensed Milk, Candied Cocoa Nibs

Almond, Cocoa, Espresso \$11

House Granola, Banana, Blueberries, Goji Berries, Dehydrated Berries, Shredded Coconut



Fresh Sandwiches

Roast Chicken

\$13.00

French Baguette, Chipotle Aioli, Sundried Tomatoes, Parmesan, Watercress, Anchovies (optional)

Thai Beef Steak *Contains Soy & Nuts

\$13.00

French Baguette, Lemongrass Aioli, Hanger Steak, Green Papaya, Thai Basil, Peanuts, Sriracha Honey Lime Vinaigrette

Crab & Shrimp *Pescetarian-friendly

\$13.00

French Baguette, Aji Mayo, Guacamole, Peppadews, Sweet Peruvian Peppers, Cilantro

Bratwurst

\$13.00

Salted Pretzel Bun, Pickled Mustard Seed Aioli, BBQ Tuscan Kale, Pickles, Dill

Ancho Chili Roast Beef *Vegetarian Option Available

\$13.00

Focaccia Bread, Charred Poblano Crema, Avocado, Arugula, Pickled Onions, Jalapeños, Cilantro

Korean Fried Chicken

\$13.00

Sesame Brioche Bun, Gochujang Aioli, House Pickled Cucumber, Daikon & Carrot

Grilled Sandwiches

Prosciutto & Brie *Vegetarian Option Available

\$13.00

Sourdough Bread, Aged Balsamic, Pickled Onions, Turkish Figs, Watercress

The Cuban

\$13.00

French Baguette, Chili-Lime Pulled Pork, Sweet Ham, Mustard, Swiss Cheese, Pickles

Hummus & Avocado *Vegan-friendly

\$12.00

Sourdough Bread, Pomegranate Molasses, Shredded Carrot, Mint

Feature

Grain Bowl *Gluten-free
\$12.00
Quinoa, Shredded Carrots, Cabbage, Avocado, Almonds, Pumpkin Seeds, Sriracha Honey Lime Vinaigrette

- Optional Grain Bowl Add-ons:**
- Roast Chicken + \$6
 - Korean Fried Chicken + \$6
 - Thai Beef Steak & Lemongrass Aioli + \$6

Soup & Salads

Please Inquire About Our Daily Soup and Weekly Seasonal Salad Selection

Smoothies

Kale Mango Mint (Avocado, Cucumber, Ginger, Honey, Chia Seeds, Orange Juice) \$8.50

Almond Cocoa Espresso (Banana, Almond Butter, Coconut, Almond Milk) \$8.50

Berry Coconut Açaí (Strawberry, Blueberry, Mango, Banana, Coconut Milk, Almond Milk) \$8.50

Coffee Menu

Espresso	\$3.00
Americano	\$3.25
Americano Misto	\$3.75
Latte	\$4.25
Cappuccino	\$4.25
Espresso Macchiato	\$3.50
Mocha	\$4.75
London Fog	\$4.50
Chai Latte	\$4.75
Hot Chocolate	\$4.50
Tea	\$3.00
Add Vanilla Syrup	\$0.80
Add Almond or Oat Milk	\$0.95

Freshly Baked

Please check our daily pastry display for pastries, breads & more

