

WEEKENDS

BRUNCH

11:00AM - 4PM

COFFEE, TEA, & JUICE

BREWED COFFEE	3.50
ICED COFFEE	4.50
CAPPUCCINO.4
HOT TEAS4
darjeeling, pi lo chun green, decaf chai or secret garden	
ORANGE JUICE.4

COCKTAILS

BLOODY MARY	12
vodka, tomato, harissa, carrot, balsamic	
MIMOSA.	11
cava, O.J.	
DAY TRIPPER	12
vermouth, contratto bitter, cava	
LAVENDER FIELDS	15
botanica gin, blanc vermouth, salers, lavender water	

MOCKTAILS

HERBACEOUS6
chai iced tea, lemon, orange blossom	
REFRESHING.6
parsley, spruce, celery bitters, lime, soda	
SOOTHING.6
lemon, honey, vanilla, bitters	

SIDES

SOURDOUGH TOAST	2.50
EGG	2.00
DOUBLE SMOKED SLAB BACON.	7.00
POTATOES WITH MOJO ROJO	7.00

FOOD

TUNISIAN BREAKFAST.	13
chickpeas, croutons, chermoula, marinated white anchovies	
add an egg . . . 2	
LITTLE GEM.	13
mint yogurt dressing, radish, sprouted lentil	
LE GRAND AÏOLI.	19
potatoes, romano beans, radish, roasted carrots	
SUPER NOVA	12
black bean soffrito, heirloom grits, pickled red onion, fennel	
add an egg . . . 2	
FROG IN THE HOLE.	12
sourdough, two eggs, snow peas, mint, hollandaise	
POTATO LATKE.	10
pickled mushrooms, pickled carrots, spicy carrot aioli, coriander	
FARRO BOWL.	12
2hr egg, almonds, salsa verde	
FRENCH TOAST.	13
blueberries	
HOUSE GRANOLA8
house cultured yogurt, plum`	

