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persian breakfast - 12.50

organic lebneh, sheeps milk feta, cucumbers, fresh herbs, za'atar & house made jam, served with acme pizza bianca bread

fresh farm egg

served solo. almost hard boiled, choose either:

- **olive oil**, sea salt & marash pepper - **2.50**
- **aioli & anchovy** - **4.00**

toasts & tartines

on acme pain au levain

avocado toast - 8.50

brokaw avocado, pacific sun olive oil, lemon juice, celtic sea salt, marash pepper

add la quercia prosciutto 2.50

real summer tomato tartine - 7.50

with aioli, maldon salt

la quercia prosciutto, olive oil & garlic - **8.50**

plain buttered toast - 2.50

toast with jam or marmalade - 5.50

bellwether ricotta - 6.50

with perfect peaches & berkeley backyard honey, on house brioche

add to any toast or tartine

olive oil egg - 2.25

aioli & anchovy egg - 3.75

salt cod brandade cazuela

9.50

with toasted baguette

(please allow 10 minutes)

jar of duck liver mousse

OR duck rillettes 10.00

for here with baguette

or take a jar to go

cheese w/baguette (ask!)

6.00

house pickled vegetables

5.00

castelvetro olives

4.00

side of prosciutto

8.50

toscana sandwich- 11.50

fra'mani salame toscano, pecorino, shaved fennel, arugula & aioli, on acme pizza bianca

add avocado - 2.00

salad - 8.00

blue heron farm lettuces, serpent cucumbers, radishes, cherry tomatoes, *freekeh, citrus vinaigrette, sumac crème fraiche

add avocado - 2.00

add an olive oil egg - 2.25

add an anchovy egg - 3.75

add smoked trout - 4.00

*freekeh is cracked green wheat, may be omitted.

veg board

eggplant, lebneh, cherry tomatoes, haricots verts, olive oil egg, radishes w/butter & salt, house pickles

w/acme edible schoolyard bread - **14.00**

with smoked trout - 16.00

salumi board

la quercia prosciutto, salame piccante, house duck liver mousse, olives, cheese of the moment w/baguette

16.00