



morning menu

Porridge • sweet or savory - 5

served 'till it's gone

five slow cooked, gluten free, whole grains

have it sweet: brown sugar OR maple syrup,

served with butter & milk

or

or savory: ghee & sea salt OR sesame oil & gomasio

add to either:

an egg - **2.50**

medjool dates or fresh fruit in season - **1.50**

toasted hazelnuts - **1.50**

persian breakfast - 12.50

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

fresh farm egg

served solo not too soft & not too hard boiled, choose either:

- **olive oil, sea salt & marash pepper - 2.50**
- **aioli & anchovy - 4.00**
- **frittata of the day - 5.50**

salt cod brandade, browned in a cazuela, with baguette

(please allow 10 minutes) - **9.50**

toast

on acme pain au levain

avocado - 8.50

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

add la quercia prosciutto - 2.50

la quercia prosciutto, olive oil & garlic - 8.50

buttered toast - 2.50, with jam or marmalade - 5.50

bellwether ricotta, with seasonal fruit & backyard honey,
on house brioche - **6.50**

add to any toast

olive oil egg - 2.25

aioli & anchovy egg - 3.75