

ALL DAY MENU

THE PARAMOUNT	\$7
scrambled egg, hook's aged cheddar, chili jam, worcestershire mayo, house english muffin	
add bacon	\$1.5
add sausage	\$1.5
add avocado	\$1.5
HOUSE CARDAMOM GRANOLA	\$11
coconut, cranberry, almond, straus greek yogurt, stone fruit, honey	
PCP CHILAQUILES	\$13
baked egg, tortilla, salsa de piquillo, sour cream, radish, cilantro	
add bacon slab	\$5.5
add avocado mash	\$3
BUTTERMILK WAFFLE	\$13
blueberry compote, walnut, coffee butter, vermont maple syrup	
add bacon slab	\$5.5

AVOCADO ON TOAST	\$12
persian cucumber, hazelnut, chervil, lime, aleppo pepper, seeded toast	
add smoked salmon	\$6
add 2 eggs poached, scrambled, or sunny	\$4
LOCAL BURRATA	\$13
sunny eggs, black kale, pistachio dukkah, french baguette	
add bacon slab	\$5.5
add crispy potatoes	\$4.5
FAIRFAX PROTEIN BREAKFAST	\$14
soft scrambled eggs, protein choice, country bread, house condiments	
add crispy potatoes	\$4.5
add blistered cherry tomatoes	\$3.5
add sauteed black kale	\$3.5
add avocado mash	\$3
ATLANTIC SMOKED SALMON	\$15
poached eggs, tomato relish, pickled red onion, mustard hollandaise, danish rye	
add bacon slab	\$5.5
add crispy potatoes	\$4.5

SUPERFOOD BOWL	\$13
quinoa, candy beets, sunflower, cocoa, blueberry, lebni	
add smoked salmon	\$6
add 2 eggs poached, scrambled, or sunny	\$4
add avocado mash	\$3
UDON NOODLES	\$13
dashi kombu, spring peas, asparagus, tofu, opal basil, sesame	
THAI SALAD	\$13
natural pork, bean sprouts, turmeric, sweet chili, fish sauce, peanut, lime	
add bacon slab	\$5.5
add 2 eggs poached, scrambled, or sunny	\$4
CRISPY CHICKEN SANDWICH	\$14
romesco, fennel pollen, spanish paprika, ciabatta, crispy potatoes	
add bacon slab	\$5.5
add avocado mash	\$3

DRINKS

COFFEE	
espresso.....	\$3.5
americano	\$3.5
filter	\$3.5
gibraltar	\$3.5
pcp flat white.....	\$3.5
cappuccino.....	\$4
latte	\$4
cold brew	\$4
mocha.....	\$4.5
TEA (hot/iced)	\$5
fragrant leaf (green) - sweet grass & rich honey	
nantou dark (oolong) - molasses, toffee, toast	
winter sprout (oolong) - ginger & cotton candy	
old tree yunnan red (black) - lychee & red plum	
soba (botanical) - cocoa nibs & chinese licorice	
holy basil (botanical) - rose petals & lemon balm	

SPECIALTY	
spiced rum & caramel latte	\$5.5
vanilla bean latte	\$4.5
espresso spritzer.....	\$4
chai tea latte	\$5.5
hot chocolate.....	\$4.5
COLD	
ginger beer	\$6
casara fizz.....	\$5
fizzy rose & basil lemonade.....	\$5
agua fresca de tamarindo.....	\$5
MILKSHAKES	
sticky toffee shake.....	\$7
vanilla malt.....	\$7
salted choc fudge	\$7
add espresso	\$1

JUICE	
orange	\$9
jinja greens	\$10
celery, red apple, spinach, kale, romaine, lemon, ginger	
PASTRIES BY FARM SHOP	
ask your server for daily selection	



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