

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, sunflower, almond, stone fruit, straus greek yogurt, honey	
AVOCADO ON TOAST	\$12
persian cucumber, hazelnut, chervil, lime, aleppo, seeded toast	
add smoked salmon	\$6
add 2 eggs poached, scrambled, or sunny	\$4
SUMMER RICOTTA PANCAKES	\$13
rhubarb compote, pistachio, lemon butter	

PCP CHILAQUILES	\$13
baked egg, corn tortilla, salsa de piquilo, queso fresco, sour cream, radish, cilantro	
add sausage crumble	\$5
add avocado mash	\$3
LOCAL BURRATA	\$13
sunny eggs, black kale, vadouvan curry, country bread	
add bacon	\$5.5
add crispy potatoes	\$4.5
FAIRFAX PROTEIN BREAKFAST	\$14
protein choice, soft scrambled eggs, country bread, house condiments	
add crispy potatoes	\$4.5
add kohlrabi fries w sriracha mayo	\$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	\$5.5
add crispy potatoes	\$4.5

UDON NOODLES	\$13
kimchi, tofu, scallion, korean chili, black sesame	
add bacon	\$5.5
add 2 eggs poached, scrambled, or sunny	\$4
SAFFRON BOWL	\$14
israeli cous cous, chickpea, harrisa, pine nuts, medjool dates, sumac, straus greek yoghurt	
add smoked salmon	\$6
add 2 eggs poached, scrambled, or sunny	\$4
THAI SALAD	\$14
natural pork, bean sprouts, turmeric, sweet chili, fish sauce, peanut, lime	
add 2 eggs poached, scrambled, or sunny	\$4
BRISKET SANDWICH	\$16
tea braised beef brisket, roasted kohlrabi, rhubarb slaw, kohlrabi fries	
add bacon	\$5.5
SHORT RIB MOLE TACOS	\$13
3 house corn tortillas, pickled onion, radish, sour cream, queso fresco, cilantro	
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
TEA (hot/iced).....	\$5
fragrant leaf (green) - honey dew, nettle	
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	
vanilla bean latte.....	\$5
mocha.....	\$4.5
espresso spritzer.....	\$4
chai latte.....	\$5.5
hot chocolate.....	\$4.5
COLD	
sparkling water carafe	\$4
fizzy rose & basil lemonade.....	\$5
cantaloupe soda.....	\$5
MILKSHAKES	
twizzler.....	\$7
vanilla malt.....	\$7
add espresso	\$1

JUICE BY JUICE SERVED HERE	
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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LOS ANGELES, CA
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