

drinks

mimosa cava, fresh orange juice	8
seasonal bellini cava, cherry rosé	9
bloody mary ch vodka, house mix, beer back	10
breakfast beer krombacher pils, pink grapefruit juice	6
woe be gone OFTD overproof rum, ango, lime, saison	10
freshly squeezed juices orange or grapefruit	5

classics

mindy's doughnuts cinnamon sugar, preserved raspberry jam	10
granola parfait greek yogurt, house made granola, klug farm raspberries	7
seasonal quiche fresh local ingredients served with a mixed green salad, champagne vinaigrette	13
whole wheat pancake local strawberries, whipped honey butter	13
french toast cheesecake cream, chamomile poached rhubarb, breakfast sausage	14
two eggs any way breakfast potatoes, choice of sausage or smoked bacon, grilled toast	12
burger Slagel Farms beef, organic bacon, Carr Valley three-year cheddar, pickle, sesame-poppy seed bun, house made chips — <i>add sunny side up farm egg</i>	16
mac & cheese never changes, always a treat	12
mindy's bagels everything regular	3

smoked bacon	5
house made pork sausage	5
breakfast potatoes	4

grilled toast	2.50
half avocado	3
two farm eggs	4

specials

brioche sticky bun 6 caramel, toasted three sisters pecans, cinnamon butter
quinoa bowl 14 purple asparagus, baby carrots, brussels sprouts, radish, wilted kale, sungolds, arugula yogurt, spring peas, poached farm egg
char siu hash 16 bbq pork, sugar snap peas, bok choy, shoe string fried potatoes, soy marinated six minute egg, pickled bean sprouts
salmon bagel 16 house cured salmon, citrus-chive cream cheese, cucumbers, red onion, house bagel
steak & egg scramble 16 farm eggs, beef tenderloin, smoked gouda, scallions, breakfast potatoes, grilled toast
duck & waffle 15 duck confit, green onion, sunny side duck egg, cherry syrup, whipped butter
spring omelette 15 farm eggs, asparagus, peas, cherry tomato, gruyere, green garlic pesto, micro greens, breakfast potatoes
M.L.E.T. 14 portabella mushrooms, bibb lettuce, heirloom tomatoes, folded farm eggwhites, mushroom aioli, sourdough, breakfast potatoes
breakfast tartine 13 roasted grey shallot bialy, whole milk ricotta, poached farm egg, pea shoot & radish salad, EVOO
breakfast sandwich 15 tomato braised pulled brisket, pimento cheese spread, folded farm egg, brioche, breakfast potatoes

fruit bowl	6
whipped cream cheese	1.50
house made raspberry preserves	1.50

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE ANY SPECIAL FOOD PREPARATION

We accept no more than four credit cards per table. We apologize for any inconvenience.

We are not responsible for lost or stolen items.



metric coffee

French press.....	3.50
bottomless drip.....	3.50
lever pulled espresso.....	3
americano.....	3
cold brew.....	4
macchiato.....	4
cappuccino—6oz.....	4.50
latte—12oz.....	5
house made syrups— <i>vanilla bean, lavender</i> add .50	
mocha—12oz (milk or dark chocolate).....	5.50
{milk choices — kilgus farms whole or skim, soy}	

additional drinks

house blended chai latte.....	5
iced tea.....	3
rare tea cellars tea.....	5
regal English breakfast — <i>traditional organic English breakfast</i>	
regal earl grey — <i>organic high mountain black tea and the oil or bergamot</i>	
emperor's dragonwell — <i>organic green tea</i>	
emperor's mint meritage — <i>100% peppermint with a sweet cooling sensation</i>	
emperor's chamomile — <i>organic biodynamically-grown, hand-picked Egyptian chamomile</i>	
emperor's lemon meritage — <i>organic proprietary estate blend of the finest natural lemon leaf tisanes</i>	

hot chocolate [\$7 EACH]

all served with house-made marshmallow split charge 1 / extra marshmallow .50

(our marshmallows contain egg & animal product)

spike your chocolate with a shot of brandy, cognac, whiskey, or rum add \$8

medium milk chocolate with a touch of dark chocolate and a hint of caramel

mexican 2/3 dark chocolate, 1/3 milk chocolate, fresh cinnamon and cayenne

dark 72% French chocolate

chai 1/3 chai, 1/3 mexican, 1/3 dark

black & tan 1/3 hot fudge, 2/3 medium hot chocolate

half & half half espresso, half dark hot chocolate

matcha mint matcha green tea, jasmine tea, mint, 100% French white chocolate

old-fashioned medium hot chocolate, milk chocolate cocoa nib whipped ganache *marshmallow in cup* 10

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