

drinks

mimosa	cava, fresh orange juice	9
seasonal bellini	cava, apricot-honey consommé	9
bloody mary	modest vodka, house mix, beer back	11
breakfast beer	unfiltered wheat ale, pink grapefruit juice	8
rosé spritz	sparkling rosé, aperol, soda watter, lime juice	12
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 peaches	8
seasonal quiche	fresh local ingredients served with a mixed green salad, champagne vinaigrette	14
whole wheat pancake	local blueberries, whipped lemon poppy seed butter	13
french toast	mascarpone cream, last of the season 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* — add sunny side up farm egg	17
mac & cheese	never changes, always a treat	12

smoked bacon	5
house made pork sausage	5
breakfast potatoes	4

grilled toast	2.50
mixed greens	5
two farm eggs	4

July 15th & 16th

specials

raspberry scone 7	raspberry glaze, orange blossom pistachios, whipped honey butter
quinoa bowl 14	romanesco, broccoli, cherry tomatoes, shaved zucchini, sugar snap peas, curry cauliflower purée, pickled red onion, poached farm egg

pork belly hash 16	nichol's farms yukon golden potatoes, romanesco, cippolini, sunny side farm egg, pork demi glaze, zucchini purée, pickled radish
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salmon bagel 16	house cured salmon, citrus-chive cream cheese, persian cucumbers, red onion, house bagel
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caprese avocado toast 14	smashed avocado, heirloom tomatoes, mozzarella, micro greens, poached egg, multigrain
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strapatsada scramble 15	farm eggs, iron creek sungold tomatoes, spinach, feta cheese, mint, scallions, oregano, breakfast potatoes
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farmer's breakfast 15	green acres sautéed heirloom, green, wax & purple beans, shallots, garlic, herb butter, poached farm egg, parmesan, bread crumbs, lemon verbena pistou
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breakfast sandwich 14	folded farm egg, breakfast sausage, carr valley cheddar, maple syrup, sourdough, breakfast potatoes
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mindy's everything bagel 3	
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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.

* our potato chips are cooked in peanut oil

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 [\$8 EACH]

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

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* [\$11]

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