

*drinks*

mimosa cava, fresh orange juice	9
seasonal bellini cava, plum consommé	9
bloody mary modest vodka, house mix, beer back	11
breakfast beer wheat ale, pink grapefruit juice	8
rosé spritz sparkling rosé, aperol, soda water, lime juice	12

*non-alcoholic*

freshly squeezed orange or pink grapefruit juice	5
ginger-turmeric "arize" kombucha (17 oz.)	11

*classics*

<b>mindy's doughnuts</b> cinnamon sugar, preserved raspberry jam	10
<b>granola parfait</b> greek yogurt, house made granola, blackberries, black & red raspberries	8
<b>seasonal quiche</b> fresh local ingredients served with a mixed green salad, champagne vinaigrette	14
<b>whole wheat pancake</b> fresh blueberries, whipped peach butter	13
<b>french toast</b> lemon cream, blackberry compote, breakfast sausage	14
<b>two eggs any way</b> breakfast potatoes, choice of sausage or smoked bacon, grilled toast	12
<b>burger</b> 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>	17
<b>mac &amp; cheese</b> 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

*August 12th & 13th*

*specials*

**brunch pastry | 7**  
banana sour cream coffee cake, chocolate chip streusel

**quinoa bowl | 14**  
heirloom carrots, grape tomatoes, green beans, shaved summer  
squash, breakfast radish, cucumber, romanesco, herbed goat cheese  
spread, poached farm egg

**strata | 14**  
challah, ratatouille, smoked mozzarella, house made tomato sauce

**avocado toast | 14**  
avocado, roasted red pepper hummus, fried eggplant, Israeli salad,  
poached farm egg, multigrain

**salmon bagel | 16**  
house cured salmon, citrus-chive cream cheese, persian cucumbers,  
tropea onion, house bagel

**stuffed peppers | 13**  
Nichols farms bell peppers, cannellini beans, mushrooms, scrambled  
farm egg, provolone, mushroom sauce, pickled red onion, chili oil

**pulled pork omelette | 15**  
caramelized vidalia onions, red thumb potatoes, sweet melrose  
peppers, tangy slaw, smoked butter hollandaise

**breakfast sandwich | 15**  
house made biscuit, breakfast sausage patty, fried egg, white  
cheddar, blueberry jam, 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* [\$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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