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ALL
DAY
MENU

Breakfast

Avocado Shake Kale, Banana, Almond Milk & Bee Pollen	\$6
Frozen Berry Bowl Coconut & Chia	\$7
Coconut Yogurt Julia's Granola, Black & Blue Berries	\$9
Country Ham Toast Soft Scrambled Egg, Parmesan & Sourdough	\$15
Egg Bowl * Poached or Scrambled Egg, Cucumber & Feta Bulgur, Kale & Preserved Lemon Yogurt	\$14
Stout Waffles Mascarpone & Seasonal Poached Fruit	\$13
Savory Oats * Poached Egg, Mustard Greens, Roasted Shiitake & Gomasio	\$12
Egg Sandwich Cheddar, Bacon & Tomato Jam Add Avocado \$2	\$11
Simple Breakfast * Eggs your style, Seared Tomato, Bacon or Shiitakes, & Buttered Toast	\$12

Salads & Bowls

Cold Borscht Caraway Yogurt & Dill	\$6
Green Goddess Salad Baby Lettuces, Cucumber, Tomato, Sunflower Seeds & Sprouts	\$11
Farro Salad Charred Green Beans, Frisee, Pickled Beets, & Miso Ranch	\$12
Chicken Pita Kebab, Roasted Baby Carrots, Heirloom Tomato, Feta & Curry Yogurt	\$14
Roze Bowl Beet Tahini, Black Lentils, Red Quinoa, Roasted Zucchini, Kale & Pickled Beets Add Chicken \$4 Add Salmon \$6 Turmeric Egg \$3	\$14

Toasts

Avocado Hummus Grilled Bread, Pepitas & Aleppo	\$12
Smoked Trout Toast Radish, Lemon & Chive	\$15

Sandwiches *with Salad or Fries*

Hard Boiled B.L.T. Turmeric Egg, Gifford's Bacon, Caper Aioli & Watercress	\$13
Veggie Sandwich Miso Zucchini, House Pickles, Spiced Aioli & Cilantro	\$12
Pain Bagnat American Pole-Caught Tuna, Anchovy, Roasted Red Pepper, Shaved Fennel & Nicoise Olives	\$14
Grilled Chicken Fontina, Avocado & Smoked Paprika Aioli	\$12
Pinewood Farms Grass Fed Burger * Local Cheddar, Tomato & Lettuce Add Avocado \$2 Add Egg \$2 Add Bacon \$3	\$13

Sides

French Fries	\$4
Gifford's Bacon	\$4
Bowl of Berries	\$5
Side of Eggs (any style)	\$4
Croissant	\$3
Chocolate Croissant (not available Sundays)	\$4

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.