**KM CLASSICS**

Mikey’s Chilaquiles $15 ●
- tortilla chips, enchilada sauce, black beans, cilantro serrano slaw, smashed avocado, vegan cashew “queso”, cilantro cream, green onion & toasted pepitas, with choice of eggs or tofu scramble + jackfruit $5

the Morning Glory Bowl $13 ●
- coconut brown rice & kale massaged with chili lemon & kaffir lime leaf dressing, topped with cilantro mint & ginger chutney, seared shishito peppers, black sesame seeds, green onion, with choice of avocado or a fried egg

Breakfast Tacos $12 ●
- scrambled eggs or tofu scramble, poblano hash, cilantro serrano slaw, and chipotle cream on organic corn tortillas + avocado $4 + salsa roja $1

Jo’s Breakfast Sandwich $12 ●
- two fried eggs on buttery griddled millet toast, smashed avocado, arugula, chipotle cream, and topped with chili lemon dressing, chili Bake, & black sesame seeds

House Pancakes ●●
- single $5 / double $9 / stack $12
- oat, buckwheat, and corn flour pancakes topped with seasonal fruit and toasted maple coconut, served with pure maple syrup + coconut whip $1

Snickerdoodle Pancakes ●●
- single $6 / double $10 / stack $13
- house pancakes dusted in cinnamon coconut sugar and topped with a scoop of snickerdoodle butter

**ALL DAY**

Gomasio Brown Rice Cakes $13 ●
- sesame brown rice cakes, crispy oyster mushrooms, and cilantro ginger chutney salad with chili lemon dressing + avocado $4 + egg $2.5

Socca $13 ●
- savory chickpea pancakes, crispy oyster mushrooms, kale, pickled onion, zaatar chickpeas, tahini, dukkah

Moros $12 ●
- black bean & brown rice patties, cilantro serrano slaw, chipotle cream, & cilantro ginger chutney + avocado $4 + egg $2.5

Smoked Carrot Lox $11 ●
- on house seed bread, dill cashew cream, red onion, cucumber, tomato, capers, “everything” sprinkle

Sunshine Bowl $12 ●
- blode kuh cashew yogurt, house seedy granola, seasonal fruit, chia seeds, pepitas, and vanilla bean maple syrup

Avocado TLT $11 ●
- maple tempeh bacon, avocado dressed in olive oil & herbs, cherry tomatoes, & djon aioli on millet toast served with house side salad + egg $2.5

Huevos Rancheros $13 ●
- two over easy eggs, organic corn tortillas, enchilada sauce, black beans, vegan cashew “queso”, cilantro serrano slaw, cilantro cream, green onion & toasted pepitas + avocado $4

**AFTER 11AM**

Psychedelic Daalipop $13 ●
- red lentil daal, cucumber mint salad, cilantro mint chutney, tikka cauliflower & mushrooms, coconut brown rice & garlic herb chapati

Burger Bowl $13 ●
- black bean & brown rice patty with housemade cashew cream, Russian dressing, avocado, cornichon, pickled red onion, frisee & lettuces, cherry tomato, toasted pepitas, herbs

Buffalo Bowl $12 ●
- coconut brown rice, black beans, garlicky collard greens, yams, dill cashew & buffalo sauces

Mo Buffalo Mac $14 ● cashew mac ‘n’ cheese, collard greens, yams, dill cashew & buffalo sauces

Tikka Mushroom Tacos $13 ●
- cremini mushrooms, oyster mushrooms, and poblano hash on organic corn tortillas, drizzled with tikka sauce and cilantro mint chutney, finished with cucumber mint salad with a side of daal + avocado $4

**KIDS**

Silver Dollar Special $7 ●●
- three silver dollar pancakes plus your choice of two sides: scrambled egg, tofu scramble, avocado, millet toast, fruit, maple tempeh bacon, or sausage

Mac ‘n’ Cheese $8 ●
- brown rice pasta in a cashew cheese sauce made from veggies, nuts, & nutritious stuff

Grilled Cheese $5.5 ●
- Follow Your Heart brand provolone cheese on buttery millet toast

**SALADS**

The Garvanza $13 ●
- mixed greens, cauliflower, kalamata olives, pepperoncinis, dill, cucumber, red onion, dukkah, crispy garbanzos dusted with smoked paprika, red wine vinaigrette and drizzled with tahini

Kale & Oyster Mushroom Caesar $10 ●●
- massaged kale, pickled veg & coriander seeds, garlicky croutons, crispy oyster mushrooms & lemon dressing + avocado $4

The Farmer’s Market $12 ●
- mixed greens, toasted walnuts, dates, Blode Kuh chardonnay cheddar cheese, red wine dressing

**SIDES**

- cashew “queso” $5
- tortilla chips $4
- brown rice $3
- black beans $3
- poblano hash $4
- warm tortillas (3) $3
- buttered millet toast (gf) $2.5
- buttered millet bagel (gf) $3
- house seed toast (gf) $3
- one egg $2.5
- tofu scramble $5
- avocado, EVOO & Buck salt $4
- maple tempeh bacon $4.5
- mushroom sauce $4.5
- jackfruit carnitas $5
- collard greens $5
- side salad $6
- fresh fruit $5

*we are not a designated gluten-free kitchen please use caution if you have allergies to nuts, wheat, soy, or eggs*