

BREAKFAST

MONDAYS - FRIDAYS 8-11

AVOCADO TOAST \$15

Country potato bread, avocado, cilantro-almond emulsion, queso fresco, pickled shallot

ADD A POACHED EGG \$3

BREAKFAST SANDWICH \$11

English muffin, organic egg patty, mayo, sausage or bacon, pepper jack or cheddar cheese

OVERNIGHT OATS \$13

Chilled rolled oats, flax, chia & hemp seeds, toasted coconut, sunflower seeds, apple cider, homemade fruit preserves

HAM AND EGGS \$18

Shady Acre Mangalitsa Ham, two eggs, gruyere, butter & toasted country potato bread

SUNRISE SKILLET \$15

Seasonal roasted vegetables, kale, arugula pistou, avocado & two poached eggs

DELUXE BREAKFAST SANDWICH..... \$21

Two sunny eggs, bacon, sausage, gouda, roasted chile aioli, avocado, red onion & arugula, on sourdough bread

PASTRIES

BAKED FRESH DAILY

Ask your server for more details

SIDES

POACHED EGG \$3

BACON \$6

AVOCADO \$3

TOAST \$8

Country potato bread, cultured butter, preserves

LUNCH

CREAMY TOMATO SOUP.....\$11 / \$6

SOUP DU JOUR \$12 / \$7

KALE SALAD \$15

Pine nut dressing, toasted lemon panko, apple & grana padano and marcona almonds

+ CHICKEN \$6

SOUP & SALAD \$18

Half size kale salad, cup of soup & side crostini

BEETS AND CITRUS SALAD \$16

Roasted beets, blood orange, grapefruit, fromage blanc, pistachio, arugula, honey.

+ CHICKEN \$6

GARDEN BOWL..... \$17

Freekeh, quinoa, lentils and cabbage with miso vin, sesame seeds, soft boiled egg & seasonal veggies

PASTRAMI \$18

Smoked beef bottom round, Jewish rye, Hitchcock Foods' sauerkraut, sweet pickle, gruyere & "Don't call it a Comeback" sauce

ROAST BEEF \$17

Wood-fired top round, caramelized onion puree, dijon mustard, arugula, white cheddar & aioli on sourdough

GRILLED CHEESE \$13

Gouda, cheddar & fontina cheese toasted on sourdough bread, pesto aioli & arugula

+ BACON \$3

KIMCHEESE \$14

Hitchcock Foods kimchi, gouda, cheddar & fontina cheese on toasted sourdough

SANDWICH SPECIAL \$MP

Ask any staff for details

ROASTED CHICKEN SALAD WRAP \$16

Pesto, celery, pickled red onion, cabbage, roasted red pepper, carrot & ricotta in a spinach tortilla

BRUNCH

SATURDAYS - SUNDAYS 8-4

AVOCADO TOAST \$15

Country potato bread, avocado, cilantro-almond emulsion, queso fresco, pickled shallot

+ FRIED EGG \$3

BREAKFAST SANDWICH \$11

English muffin, organic egg patty, mayo, sausage or bacon, pepper jack or cheddar cheese

OVERNIGHT OATS \$13

Chilled rolled oats, flax, chia & hemp seeds, toasted coconut, sunflower seeds, apple cider, homemade fruit preserves

SHAKSHUKA \$17

Tomato and pepper stew, feta, cilantro, parsley and two poached eggs, served with homemade piadina

SMOKED SALMON BAGEL \$23

Cold smoked wild King Salmon, fromage blanc, red onion, capers, frisee & smoked roe, served with a toasted Macrina bagel

SUNRISE SKILLET \$15

Seasonal roasted vegetables, kale, arugula pistou, avocado & two poached eggs

DELUXE BREAKFAST SANDWICH..... \$21

Two sunny eggs, bacon, sausage, gouda, roasted chile aioli, avocado, red onion & arugula, on sourdough bread

BRUNCH BENEDICTS

CLASSIC \$19

Poached eggs over toasted english muffins with Canadian bacon, hollandaise, paprika & chives

BAJA \$18

Fresh tomato & poached eggs over toasted english muffins topped with hollandaise, avocado & cilantro

KIMCHEESE \$20

Hitchcock Foods Kimchi, white cheddar with poached eggs over toasted english muffins, hollandaise & cilantro

SALMON \$25

heirloom chicories and poached eggs over toasted english muffins topped with cold-smoked salmon & chives

SIDES

POACHED EGG \$3

BACON \$6

AVOCADO \$3

TOAST \$8

Country potato bread, cultured butter, preserves

SNACKS

MARINATED OLIVES..... \$7

ROASTED CORN NUTS \$6

CHARRED SCALLION DIP \$14

Served with warm piadina

CASCADE POTATO CHIPS \$9

Tims dusted with housemade zesty herb seasoning

TINNED SARDINES \$14

Seaweed crostini, goat cheese, green olive tapenade, pickled shallot, chiffanade mint & chili peppers

CHARCUTERIE \$25

Assorted cured meats with seaweed crostini, housemade mustard & seasonal pickles

BACON WRAPPED DATES..... \$14

Medjool dates, Preservation Co. bacon, spinach-walnut pesto, fromage blanc & balsamic reduction

BAKED BRIE \$15

Puff pastry, membrillo, pecans, pepitas, spicy honey & crostinis

EVENING FARE

KALE SALAD \$15

Pine nut dressing, grana padano, marcona almonds, apple and garlic croutons

+ chicken 8

OYSTER PO'BOY SLIDERS \$18

Crispy fried goose point oysters, Challah, "don't call it a comeback" sauce, and cabbage slaw.

BIRRIA TACOS \$16

Braised pork shoulder, corn tortillas, pepperjack, guajillo chile, consommé, onion, fresno, lime & cilantro

GRILLED CHEESE & TOMATO SOUP . \$16

Gouda, cheddar & fontina cheeses toasted on sourdough with pesto aioli and arugula, served with a cup of tomato soup

VEGETABLE FLATBREAD \$21

Squash puree and roasted vegetables with white cheddar and goat cheese

SPICY CHICKEN FLATBREAD..... \$23

Housemade Cockadoodle hot sauce, pasture raised chicken, white cheddar, celery, potato & arugula, with tarragon crema

SWEETS

CAST IRON COOKIE \$13

A made to order chocolate chip cookie topped with vanilla ice cream, toasted walnuts & cocoa nibs