TOASTS
AVOCADO (V) ........................................... 12
green apple, maldon sea salt, chilli flake, sprouts / country loaf
CASHEW BUTTER ................................. 10
peaches, honey, mint / birdman loaf
STRAWBERRY .......................................... 10
mascarpone, thyme, honey, nigella seed / country loaf
SARDINE ................................................. 10
horseradish cream cheese, red onion, minced chives,
pickled mustard seeds, dill / NY rye
sub: housemade gravlax +4
MUSHROOM TOAST ............................... 12
za’atar spiced carrot hummus / country loaf
ENGLISH PEA & GOAT CHEESE PESTO .... 11
chickpea salad, sprouts / country loaf
TOAD IN THE HOLE ......................... 5
farm egg / country loaf
BREAKFAST
CARROT PANCAKES ............................... 9
orange-cardamom butter and spiced local apples
SOURDOUGH FRENCH TOAST .................. 9
fresh figs, maple syrup, powdered sugar
BREAKFAST SANDWICH ...................... 10
fried farm egg, tomato chutney, haloumi cheese / english muffin
FOLDED EGGS ......................................... 9
farm eggs, seasonal vegetable, garden herbs, goat cheese
RAMEN (VA) ........................................... 15
mushroom dashi broth, soba noodles, pickled red onion,
scallion, cucumber, farm egg
SPANISH TORTILLA ............................... 12
skillet potatoes, slow scrambled eggs, tomatillo jam, onion, scallion, aioli
RICE BOWL (VA) .................................... 12
sprouted brown rice, hemp butter, farm vegetables,
smoky pomegranate sauce, fresh cilantro
add: egg +2
LUNCH
TOMATO SANDWICH (VA) ....................... 10
heirloom tomatoes, duke’s mayo, bibb lettuce / birdman loaf
add: bacon +3, avocado +2, sub veganaise +1
CHICKPEA SALAD SANDWICH (VA) .... 12
chickpeas, celery, herbs, veganaise / birdman loaf
PLANT BURGER (V) ................................. 12
house made veggie patty, tomato, bibb lettuce, veganaise / GF bread
BURGER ............................................... 16
local grassfed beef, american cheese, heirloom tomato,
bibb lettuce, duke’s mayo / english muffin
add: bacon +3, special sauce +1
SOURDOUGH GRILLED CHEESE .................. 11
juliette, gouda, goat cheese and parm glop
BIBB WEDGE SALAD (VA) ....................... 12
bibb lettuce, local greens, roasted corn, radish, cucumber, sprouts,
buttermilk poblano or green goddess (v) dressing
SOUP
FRESH DAILY SELECTION ..................... 5
SIDES
1 EGG ............................................... 2
HOUSE MADE BROWN SUGAR & SAGE BREAKFAST SAUSAGE PATTY ............. 4
THICK CUT COMPART DUROC BACON .... 5
BUTTERMILK BISCUIT ......................... 3
HALF AN AVOCADO ............................... 2
GRILLED HALF TOMATO ................. 2
GRAPEFRUIT BRULÉE ......................... 6
greek yogurt, lavender, cashew crumble
ROASTED POTATOES .............................. 5
tomatillo salsa verde, cotija cheese
TOAST OR ENGLISH MUFFIN ................... 3

THIS TIME LAST YEAR WE DIDN’T HAVE CHICKENS.

Now we have 65, along with 7 turkeys, 4 guinea fowl, 4 goats, 3 pigs and 22 rows of produce growing just 2.5 miles from where you are sitting right now.

We set out to farm to better connect to our food and the soil that grows it. With the help of our animals, other local farmers and a healthy amount of YouTube videos, we have had a very successful first year.

This menu is our celebration of the fruits of our labors and the hard work of some incredible people that choose to devote their lives to growing good things. And all these good things come from topsoil.

NOTES
V Vegan
VA Vegan available
20% gratuity added to parties of 6 or more
Eating raw or undercooked meat, eggs, shellfish, fish may increase your chances of a foodborne illness.
**BEVERAGES**

**TAP WINES**

- CANXA CAVA BRUT/MACABEO & PARELLADA/SPAIN........8/28
  - bright citrus, fresh pear, elegant bubbles
- VIÑA GALANA/VERDEJ/SPAIN........8/28
  - light body, lemongrass, ripe tropical fruits
- VIÑA GALANA/ROSADO/SPAIN........8/28
  - medium body, ripe berries, aromatic
- BRIDGE LANE/RED BLEND/NEW YORK........8/28
  - medium body, ripe berries, aromatic

**WINES BY THE GLASS**

- FOUQUET VOUVRAY BRUT/CHENIN BLANC/FRANCE........11/40
  - fresh green apple, floral, lively bubbles
- KIR YIANNI SPARKLING ROSE/XINOMAVR/GREECE........12/44
  - 2018, ripe raspberry, greek yogurt, perky bubbles
- LIVIO SASSETTI SPUMANTE ROSE'/MERLOT/ITALY........11/40
  - intense cherry, wild strawberry, rose petals
- OYSTERMAN MUSCADET/MELON DE BOURGOGNE/FRANCE....10/36
  - 2017, light body, bright citrus, orchard fruit
- LE P’TIT BERTHIER BLANC/SAUVIGNON BLANC/FRANCE....11/40
  - 2018, lively acidity, honeydew, ripe citrus
- GREFFIERE MACON LA ROCHE/CHARDONNAY/FRANCE.....13/48
  - 2017, rich hazelnut, golden apple, spice
- SANTA GIULIETTA ROSÉ/GRENACHE/FRANCE........12/44
  - 2018, wild strawberry, ripe cherry, herbal
- PIERRE CHERMETTE BEAUJOLAIS/GAMAY/FRANCE.......10/36
  - 2018, tart cherry, refreshing, crushed violet
- MAYSARA/DEGREES/PINOT NOIR/OREGON........13/48
  - 2016, red berries, black pepper, earthy
- LES CARRELETS/BORDEAUX BLEND/FRANCE........10/36
  - 2017, bold & fruity, spice, red fruit
- KING & CANNON/CABERNET/WASHINGTON........12/44
  - 2016, full bodied, black fruits, velvety tannins

**COCKTAILS**

- BLOODY MARY..........10
  - heirloom farm tomato, carrot and jalapeño mix, vodka, homemade pickles
- MIMOSA..........8
  - cava, fresh squeezed oj, lemon balm syrup

**BEERS ON TAP**

- OSCAR BLUES CAN O BLISS IPA7.2%........7
- COAST KOLSCH 4.8%..........6
- EDMUNDS OAST BOUND BY TIME IPA 7.0%..........8

**WINES BY THE BOTTLE**

**SPARKLING**

- **FRANCE**........53
  - 2016 Albert Mann cremant d’alsace/pinot blanc
delicate bubbles, orchard fruits, aromatic
- **PORTUGAL**........80
  - Aphros Yakkos / vinho
  - wild blackberry, earthy, cocoa

**WHITE**

- **CALIFORNIA**........60
  - 2018 J Brix ’wild wild sea’/chenin blanc
  - lively acidity, bright citrus, oyster shells
- **FRANCE**........74
  - 2016 Lecrestre 1er cru Chablis ‘Fourchaume’
  - chardonnay/orchard fruits, golden apple, rich
- **OREGON**........83
  - 2016 Lingua Franca ’WINF’ / chardonnay
  - honeycomb, lemongrass, long rich finish
- **ITALY**........57
  - 2014 Bibbiano Chianti Classico Riserva
  - sangiovese/ espresso, leather, dark fruit

**SOFT BEVERAGES**

- **SODA**..........250
  - cherrywine, ginger ale, coke, diet coke, sprite

**COFFEE & TEA**

- **DRIP COFFEE**..........250
- **COLD BREW**........350
- **COLD BREW NITRO**....4
- **ESPRESSO**........250
- **AMERICANO (H/C)**......250
- **CORTADO**........3
- **CAPPUCCINO**........350
- **LATTÉ (H/C)**........450
- **CHAI LATTE (H/C)**......5
- **MATCHA LATTE (H/C)**....5
- **HOT TEA**........3
- **ICED TEA**........2

*(H/C) can be served hot or cold*