

DAYTIME

BREAKFAST

- ACAI BOWL** ACAI | BANANA | PITAYA | HOUSE-MADE PECAN & CHERRY GRANOLA | SEASONAL FRUIT | CHIA SEEDS | COCONUT (N)(V)(GF) \$13
- LOADED BANANA BREAD** VEGAN ESPRESSO MASCARPONE | BRÛLÉED BANANA | CACAO NIBS | DUKKAH (N)(V)(S) \$13
- COCONUT YOGURT & GRANOLA** COCONUT YOGURT | SEASONAL FRUIT | HOUSE-MADE PECAN & CHERRY GRANOLA (N)(V)(GF) \$13
- THE BEST EGG SANDWICH** CROISSANT | SCRAMBLED EGGS | CHEDDAR CHEESE | MARINATED KALE | HARISSA AIOLI | SMASHED AVOCADO (D) \$14
+ GLUTEN FREE TOAST \$1 + EGG WHITES \$3
- BUTCHER'S PANCAKES** RICE FLOUR PANCAKES | ALMOND MILK | COCONUT DRIZZLE | BERRY SAUCE (V)(N)(GF) \$15 + CANDIED WALNUTS & BANANAS \$2
- BUTCHER'S BOWL** ROASTED POTATOES | HARISSA AIOLI | MUSHROOM | SPINACH | CRISPY RED ONIONS | ADZUKI BACON | POACHED EGG (S)(GF) \$16
+ SLICED AVOCADO \$2 + IMPOSSIBLE MEAT (S) \$3 + TOFU SCRAMBLE (S) \$2
- COUNTRY BREAKFAST** IMPOSSIBLE SAUSAGE | OVER EASY EGGS | ROASTED POTATOES | SOURDOUGH TOAST | BROILED TOMATO (S) \$14
+ SUB TOFU SCRAMBLE \$2 + GLUTEN FREE TOAST \$1
- CHAI FRENCH TOAST** MAPLE-TAHINI CREAM | BANANA | CHAI-DATE SYRUP | MASALA NUT CRUNCH (N)(EGG) \$15 + FRUIT \$1
- CRAB CAKE BENEDICT** JACKFRUIT & SWEET POTATO QUINOA CAKES | DRESSED GREENS | POACHED EGGS | HOLLANDAISE SAUCE (GF) \$14
+ SUB TOFU SCRAMBLE \$2 + SUB POTATOES \$2
- AM BURRITO** CAULIFLOWER RICE | BLACK BEANS | GUACAMOLE | CHEDDAR CHEESE | IMPOSSIBLE SAUSAGE | SCRAMBLED EGGS | CHIPOTLE SALSA (D)(S) \$14
+ SUB TOFU SCRAMBLE \$2 + SUB VEGAN CHEESE \$1

LUNCH

- DAILY SOUP** DAILY SOUP MADE WITH SEASONAL MARKET VEGETABLES | SERVED WITH FOCACCIA BREAD \$9
- BURRATA ANTIPASTO** SUMMER PANZANELLA | BASIL OIL | HOUSE BAKED FOCACCIA | TOASTED SEEDS (D) \$14 + GLUTEN FREE TOAST \$1
- ARTICHOKE HEART QUESADILLA** SPINACH DIP | MOZZARELLA | ROASTED PEPPERS | MARINARA (D) \$16 + VEGAN CHEESE (S) \$1
- SESAME GINGER WEDGE** SHAVED VEGGIES | SESAME CRUSTED AVOCADO | RADISHES | NORI | CARROT-GINGER DRESSING (V)(GF)(S) \$13
- SPICY KALE CAESAR** CHIPOTLE MARINATED KALE | CRISPY RED ONIONS | AVOCADO | TOASTED ALMONDS | ALMOND PARMESAN | CROUTONS (N)(V) \$16 + GLUTEN FREE \$1
- JUMBO LUMP CRAB CAKES** JACKFRUIT & SWEET POTATO-QUINOA CAKES | FENNEL-CUCUMBER SLAW | LEMON-HERB TARTAR (GF)(V) \$13
- MUSHROOM & SQUASH CARBONARA** ZUCCHINI NOODLES | ADZUKI BACON BITS | ROASTED MUSHROOMS | BABY SPINACH | SEASONED BREAD CRUMBS (V)(S) \$17 + GLUTEN FREE \$2
- CLASSIC AVOCADO TOAST** SMASHED AVOCADO | CILANTRO | MUSTARD SEEDS | LIME | CURRY | 9-GRAIN BREAD (V) \$15
+ GLUTEN FREE TOAST \$1 + POACHED EGG \$2 + MAKE IT A BENEDICT (W/ HOLLANDAISE & POTATOES) \$3
- RECHARGE BOWL** A HEALTHFUL COLLABORATION WITH @ADIDASRUNNERS | FARRO & QUINOA TABBOULEH | ROASTED ASPARAGUS | BABY ARUGULA | AVOCADO CELLO RADISH | MINT VINAIGRETTE (V) \$15
- THE BD ROYALE** TWIN IMPOSSIBLE SMASH PATTIES | VEGAN AMERICAN | SMOKED COLA-BRAISED ONIONS | SHREDDED ICEBERG | TOMATO | 1K DRESSING (S)(D) \$22
- B.L.A.T. SANDWICH** HOUSE BAKED SOURDOUGH | ADZUKI BACON | ROSEMARY MAYO | STONE GROUND MUSTARD | AVOCADO | ROASTED TOMATO | ARUGULA (V) \$13 + SUB AVOCADO SMASH \$2
- BUTCHER'S BURGER** VEGETABLE + BLACK BEAN PATTY | MOZZARELLA | TOMATO | SAUTÉED ONIONS | VEGAN CHIPOTLE MAYO | BBQ | ARUGULA
ROASTED POTATOES | BRIOCHE (D) \$18 + ADD EGG \$2 + ADD AVOCADO \$2 + SUB VEGAN CHEESE \$2 + SUB IMPOSSIBLE PATTY (S) \$4 + SUB LETTUCE WRAP \$1

EXTRAS

- TEMPEH OR ADZUKI BACON (S)(GF)(V) \$5
- SEASONAL FRUIT SALAD (GF)(V) \$6
- ROSEMARY ROASTED POTATOES (GF)(V) \$7
- SIDE TOAST (V) \$2

PICNIC BASKETS / PICNIC IN OR TAKEAWAY

- BRUNCH (9AM-4PM)** \$50 WITH HANDMADE BASKET | \$40 FOR FOOD AND BEVERAGE ONLY
COCONUT YOGURT PARFAIT | AVOCADO TOAST | BUTCHER'S BOWL WITH 2 POACHED EGGS | ASSORTED PASTRIES (3-4 PIECES) | 1 BD JUICE
- DATE NIGHT (4:30PM-10PM)** \$60 WITH BASKET | \$50 FOR FOOD ONLY
ARTICHOKE HEART QUESADILLA | SPICY KALE CAESAR | DAILY MARKET VEGETABLES | MUSHROOM & SQUASH CARBONARA | VEGAN CHOCOLATE BROWNIE WITH MIXED BERRIES

* (N) CONTAINS NUTS / (V) VEGAN / (GF) GLUTEN FREE / (D) CONTAINS DAIRY / (S) CONTAINS SOY*

*WE SOURCE FROM LOCAL & ORGANIC FARMS. OUR MENU IS 100% VEGETARIAN. AND WE HAVE MANY VEGAN & GLUTEN-FREE OPTIONS.

*WE ARE NOT LIABLE FOR ALLERGIES. PLEASE ALERT US IF YOU HAVE ANY ALLERGIES AS WE DO HAVE NUTS & GLUTEN IN HOUSE.

