THE BUTCHER'S DAUGHTER
JUICE BAR & CAFE
NEW YORK
LOS ANGELES

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) $13
+ GLUTEN FREE TOAST $1 + EGG WHITES $3

BUTCHER'S PANCAKES RICE FLOUR PANCAKES | ALMOND MILK | COCONUT DRIZZLE | BERRY SAUCE (V)(N)(GF) $14 + CANDIED WALNUTS & BANANAS $2
+ MAB AND STOKE ENERGIZING BLEND OF REISHI, RHODIOLA, MACA, LION'S MANE $1

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

MONTEREY EGGS SCRAMBLED EGGS | AVOCADO SMASH | MONTEREY SALSA | ROASTED POTATOES | SOURDOUGH TOAST $15
+ GLUTEN FREE TOAST $1 + EGG WHITES $3 + TOFU SCRAMBLE (S) $2

SUNRISE BREAKFAST HOUSE BAKED FOCCACIA | STEWED CHICKPEAS | LABNEH | ZAH'ATAR | SUNNY EGGS (D) $14 + GLUTEN FREE TOAST $1 + DAIRY FREE (S) $2 + SLICED AVOCADO $2

LUNCH

DAILY SOUP DAILY SOUP MADE WITH SEASONAL MARKET VEGETABLES | SERVED WITH TOASTED SOURDOUGH $9

BRUSSELS SPROUTS MAPLE-BALSAMIC GLAZE | POMEGRANATE ARILS | TOASTED ALMONDS | PECORINO CHEESE (D)(GF)(N) $14

ARTICHOKE HEART QUESADILLA SPINACH DIP | MOZZARELLA | ROASTED PEPPERS | MARINARA (D) $16 + VEGAN CHEESE (S) $1

AUTUMN SALAD ROASTED SEASONAL SQUASH | BABY SPINACH | ENDIVE | POMEGRANATE | PECORINO SNOW | PEPITAS | PEAR VINAGRETTE (D)(GF) $17

SPICY KALE CAESAR CHIPOTLE MARINATED KALE | CRISPY RED ONIONS | AVOCADO | TOASTED ALMONDS | ALMOND PARMESAN | CROUTONS (N)(V) $16 + GLUTEN FREE $1

MUSHROOM & SQUASH CARBONARA ZUCCHINI NOODLES | ADZUKI BACON BITS | ROASTED MUSHROOMS | BABY SPINACH | SEASONED BREAD CRUMBS (V)(S) $16 + 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

IMMUNITY BOWL A HEALTHFUL COLLABORATION WITH @ADIDASRUNNERS | GOLDEN BEETS | RED QUINOA | ARUGULA | TOFU | GINGER-MISO DRESSING | NORI CHICKPEAS (V)(GF)(S) $16

WINTER BLT ADZUKI BACON | ROASTED TOMATO | WINE BRAISED ONIONS | SPICY MAYO | HERBES DE PROVENCE | TOASTED SOURDOUGH (S)(V) $16

BUTCHER'S BURGER VEGETABLE + BLACK BEAN PATTY | MOZZARELLA | TOMATO | SAUTÉED ONIONS | VEGAN CHIPOTLE MAYO | BBQ | ARUGULA
ROASTED POTATOES | BRIOCHE (D) $17 + 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
ROASTED SEASONAL SQUASH (V)(GF) $7
SIDE TOAST (V) $2

PICNIC BASKETS / PICNIC IN OR TAKEAWAY

BRUNCH (9AM-4PM) $75 WITH HANDMADE BASKET | $55 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 | 2 CANS JUNESHINE

DATE NIGHT (4:30PM-10PM) $75 WITH BASKET | $55 FOR FOOD AND BEVERAGE ONLY
ARTICHOKE HEART QUESADILLA | SPICY KALE CAESAR | BRUSSELS SPROUTS | MUSHROOM & SQUASH CARBONARA | VEGAN CHOCOLATE BROWNIE WITH MIXED BERRIES | 1 BOTTLE BD WINE

* (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.