

DAYTIME

8AM-4PM

BREAKFAST

- WARM BUTTERMILK BISCUITS** SERVED WITH FALL FRUIT PRESERVES AND VEGAN BUTTER \$10 (D)
- COCONUT YOGURT AND PERSIMMONS** PISTACHIOS | POMEGRANATE MOLASSES | MINT | MALDON SALT \$12 (N) + GLUTEN FREE GRANOLA \$2
- ACAI BOWL** HOUSEMADE BUCKWHEAT-COCONUT GRANOLA | BANANA | SEASONAL BERRIES | SHAVED COCONUT \$14 (GF)(S)(V)
+ ALMOND BUTTER \$3 + PEANUT BUTTER \$2
- CLASSIC AVOCADO TOAST** 9-GRAIN TOAST | CILANTRO | LIME | MUSTARD SEED [HALF ORDER \$11 | FULL \$14] (V) + ADD EGG \$2 + ADD ADZUKI BACON \$2
- AUTUMN WAFFLE** ORANGE & CINNAMON- SPICED | APPLE COMPOTE | VEGAN CHANTILLY CREAM \$14 (GF)(V)
- SURFER'S BREAKFAST** BREAKFAST BURRITO | FARM EGGS | AVOCADO | BLACK BEANS | HASHBROWNS | GREEN SALSA | CHEDDAR \$15 (D) + ADD VEGAN CHEDDAR \$2
- THE BEST EGG SANDWICH** FARM EGGS | BABY KALE | AVOCADO | CHEDDAR | HARISSA MAYO ON SOURDOUGH \$15 (D) + ADD VEGAN CHEDDAR \$2 + CROISSANT \$2
- CRABCAKE BENEDICT** POACHED EGG | SAFFRON HOLLANDAISE (V) | SEASONAL GREEN SALAD \$17 (GF)
- THE COUNTRY BREAKFAST** FARM EGG | IMPOSSIBLE MAPLE SAUSAGE | ROSEMARY HASH BROWNS | BUTTERMILK BISCUIT | FALL FRUIT PRESERVES \$19
- SEASONAL FRITTATA** EGG WHITE | ZUCCHINI | WALNUT-PESTO | ARUGULA | FETA | PINE NUTS \$16 (D)(GF)(N)

STARTERS, SALADS + BOWLS

- DAILY SOUP** DAILY SOUP MADE WITH SEASONAL MARKET VEGETABLES | SERVED WITH TOASTED SOURDOUGH \$10
- ROASTED BABY CARROTS** MAPLE & SHERRY VIN | CASHEW CREMA | CUMIN | MINT | TOASTED HAZELNUTS \$14 (N)(GF)(V)
- WHITE BEAN HUMMUS** OLIVES | ROASTED ARTICHOKE | PARSLEY | ALEPPO PEPPER | PEPITAS | GRILLED FLATBREAD \$15 (V)
- MUSHROOM CALAMARI** OYSTER MUSHROOMS | CALABRIAN AIOLI \$15 (GF)(V)
- FRIED ARTICHOKE HEARTS** DRESSED WATERCRESS | PICKLED FRESNO RELISH | FIG BALSAMIC \$15 (GF)(V)
- SPICY KALE CAESAR** AVOCADO | TOASTED ALMONDS | CRISPY SHALLOTS | BREADCRUMBS | ALMOND PARMESAN | HARRISSA CAESAR \$16 + ADD EGG \$2 + TOFU \$2 (N)(V)
- PEAR AND RADICCHIO SALAD** ARUGULA | SHAVED CELERY | CANDIED NUTS | APPLE CIDER VINAIGRETTE | PARMESAN CHEESE \$16 (D)(N)(GF) + ADD EGG \$2 + AVOCADO \$2 + TOFU \$2
- HEALING HARVEST BOWL** A HEALTHFUL COLLABORATION WITH @ADIDASRUNNERS | CAULIFLOWER RICE & QUINOA MIX | ARUGULA | WATERMELON RADISH | CRISPY CHICKPEAS
SWEET POTATOES | SOY-TAHINI VINAIGRETTE (S)(GF)(V) \$17 + ADD EGG \$2 + AVOCADO \$2 + TOFU \$2
- PAD THAI** RICE NOODLES | TAMARI THAI SAUCE | SCRAMBLED EGG | CUCUMBER-CARROT SLAW | MINT | PEANUT | LIME \$19 (N)(S)(GF)

SANDWICHES

- BASIL BLT** ADZUKI BACON (S) | AVOCADO | ARUGULA | TOMATO | TOASTED SOURDOUGH | BASIL | MAYO | MOZZARELLA (D) \$16 + ADD VEGAN MOZZARELLA \$2
- BAHN MI** PICKLED RED ONIONS | JALAPENO ROMESCO (N) | MARINATED TOFU | CARROT SLAW | CILANTRO | HOUSEMADE BAGUETTE | TOGARASHI POTATO CHIPS (S)(N) \$17
- BUTCHER'S BURGER** BEET AND AKUA® KELP PATTY™ \$17 or IMPOSSIBLE™ BURGER (S) \$21
TOMATO | ARUGULA | CARAMALIZED ONIONS | HARISSA MAYO (V) | GRUYERE (D) | DIJON | BRIOCHE BUN (V) | ROSEMARY POTATO WEDGES
ADD ON: FRIED EGG \$2 | AVOCADO \$2 | ADZUKI BACON \$3 | VEGAN CHEDDAR \$2 | PICKLED CHILI \$2 | GF BREAD \$2

STONE OVEN PIZZAS

- SUB VEGAN MOZZARELLA, CASHEW RICOTTA OR BURRATA (D) + \$2 | SUB GLUTEN FREE CAULIFLOWER CRUST (D/GF) + \$2 || ADD AN EGG + \$2
- MARGHERITA PIZZA** HOUSE MADE RED SAUCE | MOZZARELLA | BASIL \$18 (D)
- MIXED MUSHROOM PIZZA** GARLIC CONFIT | MOZZARELLA | ARUGULA | WHITE TRUFFLE OIL \$18 (D)
- DOLCE PICANTE PIZZA** PEAR | BLUE CHEESE CRUMBLES | CHILI FLAKES | MUSTARD AND HONEY | ARUGULA \$19 (D)
- SPICY ITALIAN PIZZA** ARRABBIATA SAUCE | IMPOSSIBLE SAUSAGE | BURRATA | OREGANO | BROCCOLI RABE \$20 (D)
- SEASONAL PIZZA** SQUASH PURÉE | BRAISED KALE | CALABRIAN CHILI | MOZZARELLA | SMOKED GOUDA \$18

* (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.

*TO PROVIDE HEALTH INSURANCE TO STAFF, AN OPTIONAL 2% HAS BEEN ADDED TO THE BILL

AUTUMN 2021 >>
EXECUTIVE CHEF JAMIE LEE

