BREAKFAST

Available daily: 8am – 11am

EGG SANDWICH [MTO] [VEG] 12.00
scrambled eggs, cooper’s american cheese, chili aioli, pickled vegetables on a portuguese muffin [add sausage +2.50]

POPPY’S BREAKFAST WRAP [MTO] [VEG] 12.00
scrambled eggs, cooked greens, pickled vegetables, tahini sauce + feta in lavash wrap [add sausage +2.50]

SEASONAL FRITTATA [VEG] [GF] 8.50
spinach, onion, peppers, cheddar

HASH BROWN PATTY [V] [GF] 5.00

BREADS + PASTRIES

SEE THE COUNTER FOR SEASONAL INGREDIENTS

SEASONAL FOCACCIA [VEG] 9.00
persimmon, thyme, ricotta + honey

EGG GALETTE [VEG] 9.00

CORN, GREEN ONION + CHEDDAR SCONÉ 6.00

MAPLE PEAR SCONÉ 6.00

FIG LEAF + CARDAMOM MORNING BUN 8.00

HONEY BUTTERMILK CORN MUFFIN 5.25

CARDAMOM PECAN COFFEE CAKE [NUTS] 5.50

BANANA BREAD [V] 5.50

LEMON POPPY SEMOLINA LOAF 5.50

APPLE CIDER BUNDT 6.00

PUMPKIN CAKE 8.00
brown butter cream cheese frosting

SEA SALT CHOCOLATE CHIP COOKIE 5.50

OATMEAL WALNUT RAISIN COOKIE [NUTS] 5.00

CHOCOLATE TAHINI BROWNIE [GF] 5.50

LUNCH

Available daily: 11am – 3pm

CHICKEN CUTLET SANDWICH* 16.00
chicken cutlet, rosemary aioli, fennel + cabbage slaw on focaccia

TURKEY SANDWICH 16.00
housemade turkey, little gems, grafton cheddar cheese, housemade pickled vegetables, green goddess aioli on runner and stone potato levain

KALE + CAULIFLOWER SANDWICH [VEG] 16.00
kale salad, roasted cauliflower, grafton cheddar cheese, pumpkin seed spread on runner and stone potato levain

SALAMI SANDWICH 16.00
dodge city salami, artichoke + olive tapenade on runner and stone semolina roll

LEMON ORZO CHICKEN SOUP 10.00
see the counter for seasonal ingredients [add bread +1]

CAFE + MARKET · CATERING · EVENT SPACE

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness