

BREAKFAST

AVAILABLE: MON-FRI 8AM — 11AM

SAT + SUN 8AM — 1PM

EGG SANDWICH [MTO] [VEG]	12.00
scrambled eggs, cooper’s american cheese, chili aioli, pickled vegetables on a portuguese muffin [add sausage +2.50] [on a biscuit +2]	
POPPY’S BREAKFAST WRAP [MTO] [VEG]	12.00
scrambled eggs, cooked greens, pickled red onion, tahini sauce + feta in lavash wrap [add sausage +2.50]	
LIL CHICK [MTO] [VEG]	10.00
scrambled eggs + cooper’s american cheese on a portugiese muffin [add sausage +2.50] [on a biscuit +2]	
SEASONAL FRITTATA [VEG] [GF]	8.50
swiss chard, feta, dill, potato	

[GF] GLUTEN FREE

[VEG] VEGETARIAN

[V] VEGAN

[NUTS] HAS NUTS

[MTO] MADE TO ORDER



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

BREADS + PASTRIES

SEE THE COUNTER FOR

SEASONAL INGREDIENTS

SEASONAL FOCACCIA [VEG]	7.00
fennel, red onion, mandarin orange, olive, fennel seed	
BUTTERMILK BISCUIT	6.00
add jam [+0.75] add butter [+ 0.75]	
CITRUS HONEY SUMAC SCONE	6.00
FIG LEAF + CARDAMOM MORNING BUN	8.00
HONEY BUTTERMILK CORN MUFFIN	5.25
BANANA BREAD [V]	5.50
LEMON POPPY SEMOLINA LOAF	5.50
SEA SALT CHOCOLATE CHIP COOKIE	4.50
CHOCOLATE TAHINI BROWNIE [GF]	5.50
LEMON BAR [GF] [NUTS]	4.50
CARROT PISTACHIO CAKE [GF] [NUTS]	8.50

CAFE + MARKET · CATERING · EVENT SPACE

LUNCH

AVAILABLE DAILY: 11AM — 3PM

CHICKEN CUTLET SANDWICH*	16.00
chicken cutlet with rosemary aioli, fennel, cabbage + red onion slaw on housemade focaccia	
TURKEY SANDWICH	16.00
housemade turkey, little gems, grafton cheddar cheese, pickled vegetables, green goddess aioli on runner and stone potato levain	
ARTICHOKE + MOZZARELLA SANDWICH [VEG][NUTS]	14.00
marinated artichokes, arugula pesto w/ almonds, mozzarella on runner + stone baguette	
BRIASED GOJUCHANG CHICKEN BOWL [NUTS] [SESAME]	16.00
with coconut rice, mixed herbs, + herby chutney	
ROTATING SEASONAL HOT SOUP	10.00
[add bread +1]	

