

BRUNCH

MAINS

egg sandwich **VG**

8.75

egg souffle, havarti, zesty cashew cream, arugula, focaccia › *add bacon +2*

belt

12

bacon, egg, avocado, tomato, spinach, caramelized onion aioli, farm bread › *sub portobello bacon*

quiche **VG**

11

gruyere crust, rotating seasonal vegetables, served with side salad

cinnamon roll pancakes **VG GF**

12

banana, cream cheese frosting

tostada **V GF**

13

corn tortillas, house vegan chorizo, avocado, veggie ceviche, jalapeño, cilantro crema › *add eggs +3*

classic breakfast

14

two eggs your way, bacon or house vegan chorizo, hash potatoes, whole wheat toast, house jam

farmer's bowl **VG GF**

12

sunny side-up eggs, latkes, beet pico, avocado, herbed goat cheese, microgreens › *add smoked salmon +5*

smoked salmon plate *shareable*

13

house creme fraiche, smoked salmon, pickled seasonal veg, grilled sourdough

american burrito

9.75

scrambled eggs, bacon, cheddar, latke bites, zesty cashew cream › *sub portobello bacon*

LUNCH - 11AM

veggie burger **V**

11

black beans + shiitakes, goji mayo, lettuce, tomato, onion, pickles, potato bun

smash burger

13

two beef-shiitake blend patties, american cheese, lettuce, onion, house pickles, goji mayo, sesame bun › *single smash 11.5*



good green salad **GF**

14

greens, apple, radish, pickled onion, snap peas, goat cheese, matcha granola, lemon chia vin, choice of chicken or avocado › *sub smoked salmon +2*



kale caesar salad **V GF**

11

baby kale, carrots, crispy chickpeas, cashew caesar, cashew parm, hazelnuts



power bowl **VG GF**

12.5

ancient grains, hemp pesto, kaleboul, tri potato kale hash, hummus, feta, kraut, hazelnuts, microgreens › *add chicken +3*

SMOOTHIE BOWLS **V GF**

blueberry almond butter



10

acai, blueberries, banana, almond butter, almond milk topped with banana, coconut, granola, goji berries

chunky monkey



10

acai, banana, peanut butter, cacao, maple, almond milk, topped with peanut butter cacao no-bake, coconut, cacao nibs

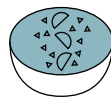
cherry cheezcake



10

acai, cherries, vanilla cashew cream, almond milk, topped with granola, almond butter, cranberry pecan no-bake

rainbow cookie monster



10

banana, cashew butter, vanilla vegan protein, spirulina, maple, almond milk, topped with funfetti no-bake, sprinkles

A LA CARTE

pb&j toast V	4
avocado toast V	4
pesto avocado V toast	4.25
two eggs	4
bacon	4
half avocado	3
smoked salmon	5
gluten-free bread	2
tri potato kale hash V GF	5
sweet potato	3.75
waffle fries V GF	

GF gluten free **V** vegan **VG** vegetarian

*Menu items may come into contact with wheat, eggs, peanuts, tree nuts, and milk. If you have an allergy, please speak with a manager.

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



BRUNCH

weekends 8am - 3pm

ALCHEMY



BEVERAGES

weekends 8am - 3pm

ALCHEMY

COFFEE V GF



hoof hearted medium roast



sweet tahini, cold brew, coconut



SPECIALTY GF



oat milk, cold brew, honey, lavender, saffron



earl grey, oat milk, blackberry thyme syrup V



oat milk, matcha, pistachio, rose, cardamom, maple V



earl grey, oat milk, coconut milk, chocolate, orange, vanilla V

BOOZY



lemon soda, red wine, fresh fruit



sparkling wine, orange juice, strawberries V

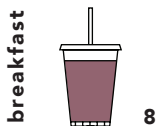


bourbon, raspberry, lemon, cinnamon V



gin, elderflower, lemon, pea flower, cucumber, rosemary, soda V

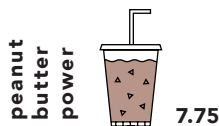
SMOOTHIES V GF



blueberries, banana, almond butter, oats, maple, almond milk



blueberries, banana, almond butter, cold brew, turmeric latte spice, maple, almond milk



banana, peanut butter, cacao, maple, almond milk
> add cold brew +1.5



banana, pineapple, kale, spirulina, orange juice
> add ginger +.75