

# ALL DAY



<b>BREAKFAST</b>	Crenshaw Melon Bowl: coconut yogurt, lime, summer fruit	\$11
	The Egg Plate: soft scrambled egg, baby greens, toast + avocado \$4	\$9
	Avocado Toast: avocado, cherry tomato, pea shoots + smoked salmon \$5	\$11
	The BEC: scrambled eggs, American, thick-cut bacon, toasted bun	\$8
	The DIY: scrambled eggs & Cheddar, toasted bun + avocado \$4, + smoked salmon \$5, + tomato \$1, + pesto trapanese \$1	\$7

[ **gluten-free bread available \$2, egg whites \$2** ]

<b>SALADS</b>	Green Caesar: kale, cucumber, tomato, croutons	\$12
	Bibb & Cucumber: shaved vegetables, ricotta, cucumber-chive vinaigrette	\$11
	Avocado & Melon: radicchio, citrus, savory granola, cantaloupe vinaigrette	\$18
	[ <b>add to any salad: seared chicken \$7, hanger steak \$8, salmon \$9</b> ]	

<b>SNACKS</b>	Smoked Trout Dip & Ruffles	\$14
	Crispy Chickpea Bar Mix: cruchy chickpeas, coconut, dried fig, pepitas	\$7
	Summer Antipasti: salumi, sheep, goat & cow cheeses, olives, crostini, summer vegetables	\$17
	Negroni-Cured Salmon: salted butter, radishes, herbs	\$16

<b>PLATES</b>	Three Owls Grilled Cheese: gruyère, Cheddar, shallot jam, sea salt	\$10
	Turkey Meatballs & Rotisserie Eggplant: feta, tomato-harissa sauce	\$18
	Charred Zucchini Sandwich: housemade hummus, pea shoots, salsa verde	\$12
	Chicken & Farro: pesto trapanese, summer vegetables, basil	\$18
	Double Cheeseburger: two beef patties, white Cheddar, special sauce, chips & pickle	\$17
	Cacsun Farms Half Chicken: a la plancha with charred summer vegetables, onion jus	\$24

