

BREAKFAST MENU

TUES-FRI 8AM-11AM

DINE IN, DELIVERY, OR TAKEHOME

TOASTS

FEATURING
★ IBIS BAKERY'S ★
COUNTRY LOAF

RICOTTA + BERRY TOAST

whipped ricotta, fresh berries, honey, maldon (vg) \$10

AVO TOAST

avocado chunks, fresh herbs, chili flakes, evoo, maldon salt (vegan/df) \$11
+ add an egg \$2

SMOKED SALMON TOAST*

herby whipped feta, smoked salmon, cucumber, capers, evoo, dill, jammy egg, maldon \$14

POWER BANANA TOAST

whipped ricotta, banana, natural PB, honey, hemp seeds, pepitas, maldon (vg) \$12

SAVORY

EGG SOUFFLE SAMMICH

fluffy egg souffle patty, scallion aioli, local brioche bun, white cheddar cheese (vg) \$11
+ add bacon (the BEC) \$2
+ add avo + arugula \$3

SUNRISE BOWL

quinoa, roasted sweet potato, sauteed kale & cherry tomatoes, black beans, avocado, side salsa verde (gf/df/vegan) \$13
+ add an egg \$2

CLASSIC BURRITO

yoli avocado tortilla, egg souffle, bacon, fried breakfast potatoes, white cheddar, scallions, side spicy H Sauce aioli \$13

DINETTE BREAKFAST

smoked bacon, ibis country loaf, two eggs*, housemade jam, whipped butter \$14

FRUIT PLATE

seasonal selection of fresh fruits
+ berries (vegan/df/gf) \$8

CINNAMON ROLL

japanese milk bread, cream cheese frosting (vg) \$7

SMOOTHIE BOWL

coconut-chia pudding, berry smoothie, house granola, summer berries, shaved coconut, pepitas (vegan/df/gf) \$12

ASK ABOUT OUR SEASONAL,
HOUSE-MADE PASTRIES!

SWEETER

A LA CARTE

BREAKFAST POTATOES	\$5
AVOCADO	\$3
IBIS TOAST	\$5
2 EGGS*	\$4
BACON	\$7
SMOKED SALMON*	\$7
DRESSED GREENS	\$6

*consuming raw or undercooked eggs or salmon may increase your risk for foodborne illness; especially if you have a medical condition.

STAY UP-TO-DATE ON ALL THINGS HEMMA



@hemmahemmakc

COFFEE

DRIP COFFEE	\$3.5	FLAT WHITE	\$5
CAFE AU LAIT	\$4	MOCHA	\$6
ESPRESSO	\$3	GIBRALTAR	\$4
AMERICANO	\$4	ESPRESSO TONIC	\$6
LATTE	\$5	COLD BREW	\$6
CAPPUCCINO	\$5		

TEA

HOT TEA	\$3	ICED TEA	\$3
Gao Wen		Black	
Earl Grey		Hibiscus Berry	
Session Longjing		CHAI	\$6
Jasmine Green		MATCHA	\$6
Bouquet			
Rooibos			
LONDON FOG	\$4.5	HOIJCHA	\$6

OTHER

HOT CHOCOLATE	\$4	STEAMER	\$3
ORANGE JUICE	\$4		

WE ARE PROUD TO SUPPORT
THESE LOCAL PRODUCERS:

Zen Donkey Farms, Hugo Tea Co., Yoli Tortilleria, Ibis Bakery, Roma Bakery, Marion Milling, Unbothered Foods, H Sauce, J Chang Kitchen, Martin Rice Company, Jason Wiebe Dairy, Cinder Block Brewery, Blvd Brewing, City Barrel Brewery, Mean Mule Distilling Co., VinZant Wines, Tom's Town Distillery, Rieger Co., Still 360, Wild Child

★ *Add to your drink* ★

ALTERNATIVE MILK \$1
oat or almond

HOUSEMADE SYRUP \$1
vanilla bean, mocha, honey,
brown sugar cinnamon

ADD SWEET CREAM COLD \$1.5
FOAM (ICED ONLY)

ADD DOUBLE SHOT OF \$1
ESPRESSO

Please 
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OUR SEASONAL
DRINK MENU

THERE'S  NO
PLACE  LIKE
H E M M A