SANDWICHES + TOAST

served with choice of: breakfast potato, hashbrown patty, cup of fruit, or side salad

BREAKFAST SANDWICH 19.00
scrambled eggs, choice of alpine or american cheese, choice breakfast protein, spinach, chipotle aioli, texas toast

BAGEL + LOX 21.00
smoked salmon, cherry tomato, pickled onion, capers, scallion cream cheese, everything bagel

AVOCADO TOAST 18.00
mashed avocado, cherry tomato, radish, salsa seca, micro cilantro, sourdough [+$3 egg any style]

POWER UP

BANANA OVERNIGHT OATS 9.00
rolled oats mixed with vanilla protein powder + bananas, oat milk, greek yogurt, maple syrup drizzle, coconut flakes, dates

COCONUT CHIA SEED PUDDING 9.00
coconut milk + chia seed, mango puree, blueberry, mandarin, coconut flakes

ACAI BOWL 15.00
strawberry, banana, almond, coconut

THE Flyby

BREAKFAST

BOWLS

ALL AMERICAN BREAKFAST 24.00
2 eggs any style plus choice of one from each section below
protein: bacon -or- turkey sausage patty
bread basket: butter croissant -or- chocolate croissant -or- sourdough toast
side: breakfast potatoes -or- hashbrown patty -or- side salad -or- fruit cup

FRUIT + YOGURT 11.00
greek yogurt, almond granola, seasonal fruit, local honey

ON THE SIDE

hobb's applewood smoked bacon (4)	8.00
jambon de paris	8.00
turkey sausage patties (2)	8.00
impossible breakfast sausage patties (2)	8.00
hardboiled eggs (2)	7.00
sourdough toast (2) // whipped butter, seasonal jam	6.00
avocado (1/2)	7.00
cup of fruit	6.00

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

TO REFLECT THE CURRENT MARKET FLUNCTUATIONS IN EGG COSTS, WE HAVE MADE SLIGHT PRICE ADJUSTMENTS TO OUR EGG DISHES. THANK YOU FOR YOUR UNDERSTANDING.

SALADS

SALAD ENHANCERS:
-avocado $7 -hardboiled egg $2 -salmon $14
-grilled chicken breast $10 -falafel $6

HOUSE SALAD (gf, plant-based) **6 / 12**
mixed greens, cucumber, radish, crispy chickpeas, herbs, choice of dressing

FALL PANZANELLA **16**
roasted grapes, focaccia croutons, artisan greens, fine herbs, marinated mozzarella pearls, red wine vinaigrette

CHICORY & PEAR (gf, plant-based) **16**
candied walnuts, point reyes blue cheese, fig & balsamic dressing

CAESAR SALAD **15**
little gem lettuce, boquerones, fine herb croutons, cured egg yolks, caesar dressing

GREEN GODDESS (gf, plant-based) **16**
little gem lettuce, celery, edamame, cucumber, herbs, green goddess dressing

SNACKS

HUMMUS (plant-based) **14**
aleppo + coriander + fennel olive oil, herbs, lavash crackers

SALT ROASTED FRIES (gf, plant-based) **9**
chipotle aioli, ketchup

BLACK GARLIC FRIES (gf) **13**
black garlic aioli, parmessan cheese, parsley

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ENTREES

SANDWICH ENHANCERS:
-side fries $5 -side salad $5
-cup of fruit $5 -black garlic fries $8

SPICY FRIED CHICKEN SANDWICH **19**
mixed peppers + hot honey agrodolce, onion + mixed pickle relish, ranch, shrettuce, brioche bun

ROGER BURGER **28**
ground brisket burger, pickled zucchini, grilled onions, butter lettuce, american cheese, truffle aioli, salt roasted fries

FALAFEL (gf, plant-based) **26**
herby chickpea falafel, turmeric + cumin rice, tzatziki, hummus, spring mix salad

FORAGER FLATBREAD **19**
herb fromage blanc, hen-of-the-wood mushroom, roasted garlic, truffle oil

CHEESE FLATBREAD **16**
really good hearty tomato sauce, stracciatella, parmesan

PEPPERONI FLATBREAD **16**
mozzarella, pepperoni, tomato sauce, parmesan

THE Flyby

LUNCH