

## SHAREABLES & TOAST

### WHIPPED GOAT CHEESE

SOURDOUGH | SEASONAL FRUIT | WALNUTS  
HONEY \$15 (D)(N)

### OG AVOCADO TOAST

SEEDED BREAD | SMASHED AVOCADO  
CILANTRO | MUSTARD SEEDS | SPROUTS  
CURRY OIL | LIME \$18 (V)

### TRUFFLE EGG TOAST

SOURDOUGH | CASHEW RICOTTA  
TRUFFLE OIL | THYME \$16 (N)

### TOFU JALAPEÑO SCRAMBLE

SEEDED BREAD | PICO DE GALLO \$17 (V)(S)

### MUSHROOM CALAMARI

OYSTER MUSHROOMS | CALABRIAN AIOLI \$17 (GF)(V)

## BRUNCH

SUB GF BREAD + 3 | SUB VEGAN CHEDDAR + 3 | ADD AN ORGANIC EGG + \$3 | ADD AVOCADO + 4

**THE BEST EGG SANDWICH** ORGANIC EGGS | BABY KALE | AVOCADO  
CHEDDAR | SPICY MAYO ON SOURDOUGH \$16 (D)  
ADD RICE PAPER 'BACON' + 3 | ADD IMPOSSIBLE™ 'SAUSAGE' + 6

**SURFER'S BURRITO** ORGANIC EGGS | TATER TOTS | CHEDDAR | AVOCADO  
JALAPEÑO CREMA SLAW | SALSA QUEMADA \$18 (D) ADD RICE PAPER 'BACON' + 3  
ADD IMPOSSIBLE CHORIZO' + 4 ADD IMPOSSIBLE™ 'SAUSAGE' + 6

**JACKFRUIT 'CRAB' CAKE BENEDICT** ORGANIC POACHED EGG  
VEGAN SAFFRON HOLLANDAISE | SEASONAL GREEN SALAD \$19 (GF)

**GREEN CHILAQUILES** AVOCADO | SOUR CREAM | ORGANIC EGGS  
CILANTRO | QUESO RANCHERO | PICO DE GALLO \$17 (D)(GF)

**LEMON LAVENDER WAFFLE** BLACKBERRIES | MAPLE SYRUP  
WHIPPED VEGAN CREAM \$16 (V)(GF)

**BUTCHER'S BREAKFAST** ORGANIC EGGS | AVOCADO | MUSHROOMS  
CHARRED KALE | ROASTED TOMATOES | POTATOES | OLIVES  
WHIPPED GREEN TAHINI | SOURDOUGH \$20 (D)

**COUNTRY BREAKFAST** ORGANIC EGGS | IMPOSSIBLE™ MAPLE 'SAUSAGE'  
ROSEMARY HASH BROWNS | BUTTERMILK BISCUIT | FRUIT PRESERVES \$20 (D)(S)

**SPANISH INSPIRED FRITTATA** ORGANIC EGGS | POTATOES | ONION  
ROASTED PEPPERS | FETA | TOMATO PUREE | ARUGULA SALAD \$18 (D)(GF)

**CLASSIC BUTCHER'S BURGER** BEET & AKUA KELP PATTY™ | TOMATO  
ARUGULA | CARAMELIZED ONIONS | HARISSA MAYO | GRUYERE | DIJON | BRIOCHE BUN  
ROASTED FINGERLING POTATOES \$20 (D) ADD RICE PAPER 'BACON' + 3

**IMPOSSIBLE BURGER** IMPOSSIBLE™ PATTY | CHEDDAR  
RED ONION | ARUGULA | HARISSA MAYO | BRIOCHE BUN  
ROASTED FINGERLING POTATOES \$23 (D)(S) ADD RICE PAPER 'BACON' + 3

## STONE OVEN PIZZAS

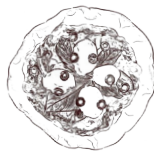
SUB VEGAN MOZZARELLA, CASHEW RICOTTA OR BURRATA (D) + 3  
SUB GF CAULIFLOWER CRUST + 3 | ADD AN ORGANIC EGG + 3

**BRUNCH PIZZA** SPINACH | IMPOSSIBLE™ 'SAUSAGE'  
CARAMELIZED ONIONS | MOZZARELLA | THYME BECHAMEL \$24 (D)

**MARGHERITA** MARINARA | MOZZARELLA | BASIL \$22 (D)

**MIXED MUSHROOM** GARLIC CONFIT | MOZZARELLA | ARUGULA  
WHITE TRUFFLE OIL \$25 (D)

**ZUCCHINI** PESTO | CASHEW RICOTTA | SOFT HERBS | GRILLED LEMON  
ARUGULA \$24 (V)(N)



## FROM OUR BAKERY

ASSORTMENT OF 3 FOR \$12

**WARM CHEDDAR JALAPENO BISCUITS** \$12 (D)

**WARM BUTTERMILK BISCUITS** \$10 (D)

**SEASONAL LOAF** \$7 (D)

**MATCHA SCONE** \$5 (V)(GF)

**CHOCOLATE CHIP COOKIE** \$5 (V)(GF)

## SALADS & BOWLS

ADD AN ORGANIC EGG + 3 | ADD TOFU + 4 | ADD AVOCADO + 4  
ADD RICE PAPER 'BACON' + 3 | ADD PEANUT BUTTER + 2  
ADD ALMOND BUTTER OR SUPER NUT FUEL + 3

### BUTTERFLY BOWL

BY WHITNEY PORT | YOUNG THAI COCONUT YOGURT  
BUTTERFLY PEA POWDER | CHIA SEED PUDDING | MAPLE  
CARDAMOM GRANOLA | SEASONAL FRUITS \$17 (V)(GF)  
\*A PORTION OF THE PROCEEDS GO TOWARDS THE  
NONPROFIT ADVOCACY GROUP, MARCH FOURTH

### ACAI BOWL

MAPLE CARDAMOM GRANOLA | BANANA | SEASONAL  
BERRIES | SHAVED COCONUT \$15 (GF)(V)

### QUINOA + BROWN RICE BOWL

SPINACH | LEMON HERB DRESSING | SNAP PEAS  
FRIED GARBANZO | AVOCADO | ORGANIC POACHED  
EGG | CASHEWS \$17 (GF)(N)

### SPICY KALE CAESAR

CRISPY SHALLOTS | TOASTED ALMONDS | ALMOND  
PARMESAN | AVOCADO | BREADCRUMBS  
HARISSA DRESSING \$17 (N)(V)

## BRUNCH COCKTAILS

### BUTCHER'S BLOODY MARY

VODKA/FARMERS PRODUCE | ZABS HOT SAUCE \$17

### SPRING MIMOSA

WATERFLOWER | BUBBLES \$18

### MIMOSA FLIGHT

BUBBLES + YOUR CHOICE OF 4 COLD PRESSED JUICES \$25

### COCKTAIL PITCHERS

CHOOSE ONE SEASONAL DRAFT \$64 (SERVES 4)



\* (N) CONTAINS NUTS / (V) VEGAN / (GF) GLUTEN FREE / (D) CONTAINS DAIRY / (S) CONTAINS SOY\*  
WE SOURCE FROM LOCAL & ORGANIC FARMS, OUR MENU IS 100% VEGETARIAN, AND WE HAVE MANY VEGAN &  
GLUTEN-FREE OPTIONS. AN OPTIONAL 4% HEALTH AND WELLNESS FEE HAS BEEN ADDED TO THE BILL TO  
SUPPORT HEALTH INSURANCE FOR OUR STAFF. WE ARE NOT LIABLE FOR ALLERGIES. PLEASE ALERT US IF YOU  
HAVE ANY ALLERGIES AS WE DO HAVE NUTS & GLUTEN IN HOUSE. CONSUMING RAW OR UNDERCOOKED EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.