

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)

**MUSHROOM TOAST**

POACHED EGGS | MIXED MARKET MUSHROOMS  
 MADEIRA CREAM | ARUGULA | PARMESAN \$19 (D)

**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)

**BUCKWHEAT PANCAKES** MACERATED STONE FRUIT | WHIPPED CREAM

MATCHA SUGAR | SEASONAL FRUIT SYRUP \$16 (V)(GF)

**LEMON LAVENDER WAFFLE** BLACKBERRIES | MAPLE SYRUP

WHIPPED VEGAN CREAM \$16 (V)(GF)

**MEDITERRANEAN BREAKFAST** TWO ORGANIC POACHED EGGS | WHIPPED GREEN

TAHINI | MARINATED OLIVES | VEGGIE KEBAB | CUCUMBER SALAD | FLAT BREAD \$20

**COUNTRY BREAKFAST** ORGANIC EGGS | IMPOSSIBLE™ MAPLE 'SAUSAGE'

CRISPY TATER TOTS | BUTTERMILK BISCUIT | BRAISED KALE \$20 (D)(S)

**SPANISH INSPIRED FRITTATA** ORGANIC EGGS | POTATOES | ONION

ROASTED PEPPERS | FETA | HOUSE RED SAUCE | ARUGULA SALAD \$18 (D)(GF)

**CLASSIC BUTCHER'S BURGER** BEET & AKUA KELP PATTY™ | TOMATO

ARUGULA | CARAMELIZED ONIONS | HARISSA MAYO | GRUYERE | DIJON | BRIOCHE BUN  
 SEASONED CHIPS \$20 (D) ADD RICE PAPER 'BACON' + 3 SUB IMPOSSIBLE™ PATTY + 4

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' | EGG

CARAMELIZED ONIONS | MOZZARELLA | THYME BECHAMEL \$24 (D)

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

**MIXED MUSHROOM** GARLIC CONFIT | MOZZARELLA | ARUGULA

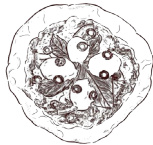
WHITE TRUFFLE OIL \$25 (D)

**ZUCCHINI** PESTO | CASHEW RICOTTA | SOFT HERBS | GRILLED LEMON

ARUGULA \$24 (V)(N)

**HOT HONEY & BEET 'PEPPERONI'** MARINARA | MOZZARELLA

HOUSE BEET 'PEPPERONI' | FRESH OREGANO \$24 (D)



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

**COCONUT YOGURT**

SEASONAL BERRIES | SEASONAL CHIA PUDDING

MAPLE CARDAMOM GRANOLA \$15 (V)(GF)(N)

MAKE IT A BUTTERFLY BOWL + 2 BY WHITNEY PORT

\*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

**BUTCHERS BLOODY MARY** VODKA, MEZCAL OR TEQUILA

BLOODY MIX | PICKLED VEGETABLE SKEWER \$16

**MIMOSA FLIGHT** A FLIGHT OF 4 MINI MIMOSAS MADE

WITH OUR COLD-PRESSED JUICES \$25

**SEASONAL MIMOSA** HOUSE BUBBLES | PASSIONFRUIT

PINEAPPLE | ORANGE JUICE \$18

**WAKEY WAKEY** VODKA | ESPRESSO | VANILLA SYRUP

BLACK HIJERTE COFFEE LIQUEUR \$19

**SILLY BOY** BRETT NEUSTROM X THE BUTCHER'S DAUGHTER

HABANERO FIERO HABANERO TEQUILA | LIME | COINTREAU

#6 WATERFLOWER | BASIL BLACK VOLCANIC SALT \$18

**BOOZE & JUICE** CHOICE OF SPIRIT + CHOICE OF JUICE \$17

VODKA | GIN | RUM | TEQUILA | MEZCAL | WHISKEY +

01 RED | 02 ORANGE | 03 YELLOW | 04 GREEN | OR 06 WATERFLOWER

FROM OUR BAKERY

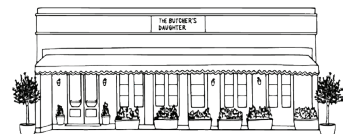
1 FOR \$4 / 3 FOR \$10. SERVED WITH VEGAN BUTTER & JAM

BUTTERMILK BISCUITS (D) CROISSANT

SEASONAL MUFFIN (V) SEASONAL SCONE (V)

SALTED CHOCOLATE CHIP COOKIE (V)

ASK ABOUT OUR DAILY VEGAN & GF OPTIONS



\* (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.