

SHAREABLES

MUSHROOM 'CALAMARI'

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

BURRATA

SNAP PEAS | GREEN GARBANZO | EDAMAME
SUMAC | MINT | SOURDOUGH \$19 (D)
+ GF BREAD \$3

PEA & FAVA BEAN HUMMUS

ZA'ATAR | CRUDITE | FLATBREAD \$18 (V)

ALL DAY BREAKFAST

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

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)

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

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

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

THE COUNTRY BREAKFAST ORGANIC EGGS | IMPOSSIBLE™ MAPLE 'SAUSAGE'
CRISPY TATER TOTS | BUTTERMILK BISCUIT | BRAISED KALE \$20 (D)(S)

MEDITERRANEAN BREAKFAST TWO ORGANIC POACHED EGGS | WHIPPED GREEN
TAHINI | MARINATED OLIVES | VEGGIE KEBAB | CUCUMBER SALAD | FLAT BREAD \$20

SPANISH INSPIRED FRITTATA ORGANIC EGGS | POTATOES | ONION
ROASTED PEPPERS | FETA | HOUSE RED SAUCE | ARUGULA SALAD \$18 (D)(GF)

TOAST & SANDWICHES

SUB GF BREAD + 3 | SUB VEGAN CHEDDAR + 3 | ADD AN EGG + 3
ADD RICE PAPER 'BACON' + 3 | ADD AVOCADO + 4

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

BASIL BLT RICE PAPER 'BACON' | AVOCADO | ARUGULA | TOMATO
BASIL MAYO | TOASTED SOURDOUGH \$17 (D)(S)

'PASTRAMI' SANDWICH YUBA | HOUSEMADE SAUERKRAUT
GRUYERE | RUSSIAN DRESSING | RYE BREAD \$18 (D)(S)

CLASSIC BUTCHER'S BURGER BEET & AKUA KELP PATTY™ | TOMATO
ARUGULA | CARAMELIZED ONIONS | HARISSA MAYO | GRUYERE | DIJON | BRIOCHE BUN
SEASONED CHIPS \$20 (D) SUB IMPOSSIBLE™ PATTY + 4

BAJA 'FISH' TACOS BAJA-BATTERED JACKFRUIT | CHIPOTLE AIOLI
JALAPEÑO CREMA SLAW | PICKLED RED ONIONS | MICRO CILANTRO
QUEMADA SALSA \$21 (V)(GF)

STONE OVEN PIZZAS

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

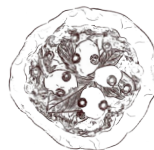
MARGHERITA MARINARA | MOZZARELLA | BASIL \$22 (D)

SPICY ITALIAN ARRABIATA SAUCE | IMPOSSIBLE™
CHORIZO | BURRATA | BROCCOLINI | OREGANO \$25 (D)(S)

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

HOT HONEY & BEET 'PEPPERONI' MARINARA | MOZZARELLA
HOUSE BEET 'PEPPERONI' | FRESH OREGANO \$24 (D)

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



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

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)

DAILY SOUP

DAILY SOUP MADE WITH SEASONAL MARKET VEGETABLES
SERVED WITH TOASTED SOURDOUGH \$10 (V)

SPICY KALE CAESAR

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

AVOCADO & APPLE SALAD

GEM LETTUCE | APPLES | AVOCADO | PISTACHIOS
FETA | DILL DRESSING \$17 (D)(N)

GARDEN COUSCOUS

RED PEPPER | ZUCCHINI | HALLOUMI | DATES
PINE NUTS | GREEN HARISSA \$18 (D)(N)

MEDITERRANEAN FALAFEL

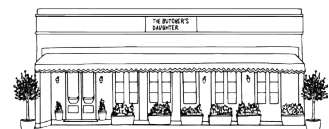
WHIPPED EGGPLANT | GEM LETTUCE | OLIVES
TZATZIKI | TAHINI | FLATBREAD \$18 (V)

PAD THAI

RICE NOODLES | TAMARI THAI SAUCE | ORGANIC
SCRAMBLED EGG | CUCUMBER-CARROT SLAW | MINT
PEANUTS | SESAME SEEDS | LIME \$21 (N)(S)(GF)

SPAGHETTI PUTTANESCA

TOMATOES | OLIVES | CAPERS | CHILI | ARUGULA
PARMESAN \$21 (GF)(D)



* (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.