

SHAREABLES

DAILY SOUP

ASK YOUR SERVER ABOUT THE SEASONAL SPECIAL,
SERVED WITH FOCACCIA (V) \$14

CARROT HUMMUS

HIBISCUS ONION | RADISH | PICKLED CARROT & CAULIFLOWER
CUCUMBER | FOCACCIA (V) \$14 + GF BREAD \$3

BURRATA

CONFIT WINTER SQUASH | FRESH APPLES | CHIVES
HERB OIL | FOCACCIA (D) \$19 + GF BREAD \$3

BRUNCH

SUB GF BREAD + 3 | SUB VEGAN CHEDDAR + 3 | ADD AN EGG + 3
ADD RICE PAPER 'BACON' + 3 | ADD AVOCADO + 4 | SUB TOFU SCRAMBLE (S) + 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 ACAI | BANANA | MAPLE CARDAMOM GRANOLA | SEASONAL FRUIT | CHIA SEEDS
COCONUT (V)(GF) \$15

BANANA FRENCH TOAST BANANA BREAD | VEGAN ESPRESSO MASCARPONE
COCONUT DRIZZLE | CACAO NIBS (N)(V)(S) \$16

BUTCHERS WAFFLE POACHED PEARS | VEGAN CINNAMON SUGAR BUTTER
MAPLE WHIPPED CREAM | LIME ZEST (V)(GF) \$19

BAGEL + 'LOX' VEGAN SCALLION CREAM CHEESE | LIGHTLY SMOKED CARROTS | CAPERS
TOMATO | RED ONION | EVERYTHING SPICE (S) \$17

CLASSIC AVOCADO TOAST SOURDOUGH | SMASHED AVOCADO | TURMERIC PICKLED
SHALLOTS | MUSTARD SEED | RADISH | TOGARASHI CRUNCH | CILANTRO (V) \$18
+ BENEDICT \$7

TRUFFLE EGG TOAST SCRAMBLED EGGS | CASHEW CREME FRAICHE | WHITE TRUFFLE OIL
TOASTED SOURDOUGH | THYME (N) \$18

MUSHROOM TOAST POACHED EGGS | SAUTEED MUSHROOMS | MADEIRA CREAM
ARUGULA | PARMESAN (D) \$19

COUNTRY BREAKFAST IMPOSSIBLE SAUSAGE | OVER EASY EGGS | ROASTED POTATOES
BUTTERMILK BISCUIT | BROILED TOMATO (S) \$20

MEDITERRANEAN BREAKFAST POACHED EGG | ROASTED POTATOES | OLIVES
ROASTED MUSHROOMS | BROCCOLINI | WHIPPED GREEN TAHINI | PITA \$18
+ CHORIZO SAUSAGE CRUMBLE \$4

SURFER'S BURRITO EGG | ROASTED POTATOES | CHEDDAR CHEESE | AVOCADO
JALAPENO CREMA SLAW (D)(S) \$18 + GF WRAP \$3 + CHORIZO \$4

THE BEST EGG SANDWICH CROISSANT | SCRAMBLED EGGS | CHEDDAR CHEESE | KALE
HARISSA AIOLI | SMASHED AVOCADO (D) \$16 + SUB EGG WHITES \$4

SIDES

BROCCOLINI CASHEW RICOTTA | LEMON | URFA (N)(V)(GF) \$14

SAUTEED MIXED MUSHROOM GARLIC | PARSLEY (V)(GF) \$14

CRISPY RICE 'BACON' (V)(GF)(S) \$5

TRUFFLE CHIPS (V) \$8

FROM THE BAKERY

ASSORTMENT OF 3 FOR \$12. WITH BUTTER & JAM

BANANA BREAD (V)(N) \$5

CROISSANT (V) \$5

BUTTERMILK BISCUIT (D) \$5

ASK WHAT'S BAKING!

BRUNCH COCKTAILS

GOLDEN SLUMBERS AMARETTO | PROSECCO | #8 JUICE | LEMON
ROSEMARY \$16

BUTCHER'S BLOODY MARY VODKA OR MEZCAL | TOMATO JUICE
VAMPIRE SLAYER | HORSERADISH | TABASCO & SOY SAUCE | SPICED RIM \$16

SPUMONI ESPRESSO MARTINI VODKA | ESPRESSO | COFFEE LIQUEUR
CHERRY + PISTACHIO ORGEAT (N) \$16

COLD PRESSED SPRITZ BUBBLES + YOUR CHOICES OF JUICE \$14

COLD PRESSED SPRITZ FLIGHT BUBBLES + YOUR CHOICE
OF FOUR JUICES \$20

MAINS & BOWLS

ADD AN EGG + 3 | ADD TOFU + 4 | ADD AVOCADO + 4
ADD RICE PAPER 'BACON' + 3 | SUB TOFU SCRAMBLE (S) + 3

LITTLE GEM SALAD

GRANNY SMITH APPLES | FENNEL | AVOCADO | RED ONION DUKKAH
GREEN GODDESS DRESSING | HERBS (N)(GF)(V) \$18

SPICY KALE CAESAR

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

B.L.A.T.

CRISPY RICE 'BACON' | ARUGULA | TOMATOES | BASIL MAYO
AVOCADO | SOURDOUGH (V)(S) \$17

WARM GRAIN BOWL

ROASTED CARROTS & SQUASH | QUINOA | AVOCADO HARISSA
DATES | PISTACHIO | CITRUS VINAIGRETTE (V)(GF)(N) \$18

BUTCHER'S BURGER

BEET AND AKUA KELP PATTY™ | GRUYÈRE | TOMATO | ARUGULA
CARAMELIZED ONION | HARISSA AIOLI | DIJON | TRUFFLE CHIPS \$20
+ IMPOSSIBLE PATTY (S) \$4 + LETTUCE WRAP \$1

MARGHERITA PIZZA

CAULIFLOWER CRUST | HOUSE MADE RED SAUCE
MOZZARELLA | BASIL (D)(GF) \$16
+ SUB VEGAN CHEESE \$2 + CASHEW RICOTTA (N) OR BURRATA (D) \$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. WE ARE NOT LIABLE FOR ALLERGIES. PLEASE
ALERT US IF YOU HAVE ANY ALLERGIES AS WE DO HAVE NUTS & GLUTEN IN HOUSE.