

## SNACKS

garden plate – kabocha hummus, marinated feta, vegetable crudité, pickles, olives & pita 11

scotch olives- fried olive, house made sausage, fromage blanc, crushed tomato 6

cauliflower potato fritters, fermented green tomato aioli 5

fried chicken bites with rice puff & lemon 6

## ESSENTIALS

*to elevate your meal*

braised beef, sauerkraut, baby turnip & caramelized onion 9

“red eye” pork belly, maple, chile & espresso 7

poached egg 3

half avocado, togarashi 4

## SALADS

roasted carrots, brussels sprouts, lentils, yogurt & caraway 10

kale, radish, yuba, tahini & togarashi 12

braised squash, golden beets, ginger, medjool dates, sunflower seed brittle & pomegranate 10

the Big Salad – greens, feta, mixed seeds, chickpeas, roasted & raw market vegetables 14

## BOWLS & PLATES

chicken soup “stracciatella,” whisked egg, nettles & parmesan 9

chickpea socca, strained yogurt, roasted cauliflower, broccoli & turmeric 10

braised butter beans, poached egg, sautéed greens, fermented chile & toast 13

## BREAD

pressed sandwich – fontina, nettles & sauerkraut 13

add prosciutto 3

pocket sandwiches

NOON style – poached egg, braised greens, chile oil & cortido 12

piccino style – pork & beef polpette, crushed tomato & grana padano 14

pain bakery toast, tomas creamery fresh cheese & house preserves 9

## DESSERTS

strauss creamery vanilla soft serve 4

add cocoa nibs 1

rum toffee verrine – date cake, hazelnut 7

chocolate mousse verrine – spiced chocolate, brownie, cinnamon cream 7

earl grey cake - valrhona opalys, earl grey 10

pistachio nougat – pistachio financier, orange marmalade, greek yogurt mousse 8

## BEVERAGES

hot tea 3

iced tea 3

beer 6

white wine 11

red wine 14

## COFFEE

coffee 2.25

espresso 2.75

cappuccino 3.50

gibraltar 3.50

macchiato 3.25

mocha 4.75

americano 2.75

cold brew 3.75