

CHEF/PROPRIETOR

Phillip Medonald

PROPRIETOR

Dave Rauschkolb



BREAKFAST & LUNCH

HOURS OF OPERATION

Open Daily 7am - 3pm

ALL DAY SPECIALTIES

- Steel Cut Oatmeal - Seasonal Fruit, Maple Syrup, Pecans, Sea Salt.....15
Granola - Greek Yogurt, Local Honey, Cashews, Dates, Seasonal Fruit.....16
Grains* - Soft Eggs, Farro, Quinoa, Pecans, Avocado, Greens, Tomato, Fresh Herbs.....16
French Toast - Ricotta, Seasonal Fruit, Maple Syrup, Sea Salt, Pecans.....16

BREAKFAST SANDWICHES, ETC

- Benton's Bacon* - Egg & Cheese Biscuit -or- Croissant.....10/13
Paris Ham* - Egg & Cheese Biscuit -or- Croissant.....10/13
Egg & Cheese* - with Local Greens Biscuit -or- Croissant.....9/12
Buttermilk Biscuit - House Jam & Butter.....8
Bagel & Lox Board* - Smoked Salmon, Capers, Red Onion, Heirloom Tomatoes, House Bagel.....18

TARTINES

- Avocado - House Pickles, Za'atar, Multigrain.....14
Smoked Salmon* - Crème Fraîche, Radish "Salad" Preserved Lemon, XV00, Multigrain.....20
Banana - Whipped Ricotta, Local Honey, Sea Salt, Mint, Chili, Pecans, Country Sourdough.....14
Sourdough Toast - (multigrain or country) Sea Salt Butter & Housemade Jam.....10
Add Poached Egg for \$2

LUNCH SPECIALTIES & SANDWICHES

11am - 3pm

- Kale Caesar Salad* - Grilled Chicken, Grapefruit, Croutons, Parmesan, Calabrian Chili, Caesar Dressing.....18
Kale Sandwich - Avocado, Feta, Tahini, Za'atar Butter, Multigrain Sourdough.....16
Ham & Cheese - Paris Ham, Gruyere, Butter, Dijon, Baguette.....14
Bánh Mì - Braised Pork Shoulder, Pickled Carrot, Daikon, Cilantro, Sambal Aioli, Baguette.....17
Tuna Salad Sandwich* - Local Tuna, Local Greens, Aioli, Capers, Radish, Lemon, Multigrain.....18

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 15% Gratuity will be added to each order.