

CHEF/PROPRIETOR

Phillip McDonald

PROPRIETOR

Dave Rauschkolb



BREAKFAST & LUNCH

HOURS OF OPERATION

Sunday - Monday: 7am - 3pm
Tuesday - Saturday: 7am - 10pm

BREAKFAST

- Steel Cut Oatmeal** - Seasonal Fruit, Maple Syrup, Pecans, Sea Salt.....11
- Granola** - Greek Yogurt, Local Honey, Cashews, Dates, Seasonal Fruit.....11
- Grains** - Soft Eggs, Farro, Quinoa, Pecans, Avocado, Greens, Tomato, Fresh Herbs.....15
- Hot Cinnamon Roll** - Jacobsen Sea Salt.....6
- French Toast** - Pecans, Maple Syrup, Fruit, Ricotta, Mint, Jacobsen Sea Salt.....13

BREAKFAST SANDWICHES

- Benton's Bacon*** - Egg & Cheese Biscuit -or- Croissant.....8/11
- Paris Ham*** - Egg & Cheese Biscuit -or- Croissant.....8/11
- Egg & Cheese*** - with Local Greens Biscuit -or- Croissant.....7/10
- Buttermilk Biscuit** - House Jam & Butter.....5
- Bagel & Lox Board*** - Smoked Salmon, Capers, Pickled Onion, Local Greens, House Bagel, Schmear.....16

TARTINES

- Avocado** - House Pickles, Za'atar, Multigrain.....12
 - Banana** - Whipped Ricotta, Local Honey, Sea Salt, Mint, Chili, Pecans, Sourdough.....11
 - Smoked Salmon*** - Creme Fraiche, Radish "Salad" Preserved Lemon, XVOO, Multigrain.....16
 - Sourdough Toast** - (multigrain or country) Sea Salt Butter & Housemade Jam.....9
- Add Poached Egg for \$2.50*

SANDWICHES & LUNCH

11am - 3pm

- Local Greens Salad** - Cumin Vinaigrette, Dates, Celery, Pepitas, Cilantro, Goat Cheese.....13
- Kale** - Avocado, Feta, Tahini, Za'atar Butter, Multigrain Sourdough.....13
- Grass Fed Roast Beef** - Fennel Slaw, Horseradish, Basil, Aioli, Gruyere, Country Sourdough.....16
- BLT** - Heirloom Tomatoes, Benton's Bacon, Local Greens, Basil Mayo, Sourdough.....14
- Ham & Cheese** - Paris Ham, Gruyere, Butter, Dijon, Baguette.....10

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