

CHEF/PROPRIETOR

Phillip McDonald

PROPRIETOR

Dave Rauschkolb



BREAKFAST & LUNCH

HOURS OF OPERATION

Sunday - Saturday: 7am - 3pm

ALL DAY SPECIALTIES

- 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
- French Toast** - Ricotta, Seasonal Fruit, Maple Syrup, Sea Salt, Pecans.....13

BREAKFAST SANDWICHES, ETC

- 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, Red Onion, Local Greens, House Bagel.....16

TARTINES

- Avocado** - House Pickles, Za'atar, Multigrain.....12
 - Smoked Salmon*** - Crème Fraîche, Radish "Salad" Preserved Lemon, XV00, Multigrain.....16
 - Banana** - Whipped Ricotta, Local Honey, Sea Salt, Mint, Chili, Pecans, Country Sourdough.....11
 - Sourdough Toast** - (multigrain or country) Sea Salt Butter & Housemade Jam.....9
- Add Poached Egg for \$2*

LUNCH SPECIALTIES & SANDWICHES

11am - 3pm

- Kale Caesar Salad*** - Grilled Chicken, Grapefruit, Croutons, Parmesan, Calabrian Chili, Caesar Dressing.....15
- Soba Noodle Bowl*** - Braised Pork Shoulder, Local Greens, Carrot, Sunny Egg.....16
- Kale Sandwich** - Avocado, Feta, Tahini, Za'atar Butter, Multigrain Sourdough.....14
- Bánh Mì** - Braised Pork Shoulder, Pickled Carrot, Daikon, Cilantro, Sambal Aioli, Baguette.....15
- BLT** - Heirloom Tomatoes, Benton's Bacon, Local Greens, Basil Mayo, Sourdough.....14
- Tuna Salad Sandwich*** - Local Tuna, Local Greens, Aioli, Capers, Radish, Lemon, Multigrain....16

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