

CHEF/PROPRIETOR

Phillip Medonald

PROPRIETOR

Dave Rauschkolb



BREAKFAST & LUNCH

HOURS OF OPERATION

Mon - Fri 7am - 2pm  
Sat - Sun 7am - 3pm

## BREAKFAST SERVED ALL DAY!

- 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
- Hot Cinnamon Roll** – Jacobsen Sea Salt.....8
- French Toast** – Pecans, Maple Syrup, Fruit, Ricotta, Mint, Jacobsen Sea Salt.....16

## SANDWICHES

- BEC\*** – Bacon, Egg & Cheese Biscuit, Croissant, Bagel -or- Brioche Bun.....10/13
- Sausage Biscuit** – Or add Egg & Cheese.....9/12
- Paris Ham\*** – Egg & Cheese Biscuit, Croissant, Bagel -or- Brioche Bun.....10/13
- Egg & Cheese\*** – with Local Greens Biscuit, Croissant, Bagel -or- Brioche Bun...9/12
- Buttermilk Biscuit** – House Jam & Butter.....8
- Bagel & Lox Board\*** – Smoked Salmon, Capers, Pickled Onion, Local Greens, House Bagel, Schmear .....18

## TARTINES

- Avocado** – House Pickles, Za’atar, Multigrain.....14
  - Banana** – Whipped Ricotta, Local Honey, Sea Salt, Mint, Chili, Pecans, Sourdough.....14
  - Smoked Salmon\*** – Creme Fraiche, Radish “Salad”, Preserved Lemon, XVOO, Multigrain.....20
  - Sourdough Toast** – (Multigrain or Country) Sea Salt Butter & House made Jam.....10
- Add Poached Egg for \$2*

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

A 15% Gratuity will be added to each order.