

CHEF/PROPRIETOR

Phillip Medonald

PROPRIETOR

Dave Rauschkolb



BREAKFAST & LUNCH

HOURS OF OPERATION

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

Lunch Starts at 11am

GRASS FED BURGER

House Brioche, Caramelized Onions, Horseradish Aioli, Gruyere, Side Local Greens..... **18**

ADD - Bacon 4.00 - Heirloom Tomato 1.50

SANDWICHES

Kale Sandwich - Avocado, Feta, Tahini, Za'atar Butter, Multigrain Sourdough..... **16**

Fried Chicken Sandwich - Sambal Aioli, Dill Pickle, Sweet & Spicy Slaw Brioche Bu..... **17**

Tuna Salad Sandwich* - Local Tuna, Local Greens, Aioli, Capers, Radish, Lemon, Multigrain .. **18**

Grass Fed Roast Beef - Fennel Slaw, Horseradish, Basil, Aioli, Gruyere, Sourdough... **18**

Bagel & Lox Board* - Smoked Salmon, Capers, Pickled Onion, Heirloom Tomatoes, House Bagel, Schmear **18**

Soup & Salad

Soup De Jour - Seasonally Inspired **MKT**

Kale Caesar Salad* - Grilled Chicken, Grapefruit, Croutons, Parmesan, Calabrian Chili, Caesar Dressing..... **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

Raw Bar

Farm Raised Oysters* - Mignonette, Fresh Horseradish, Sourdough & Sea Salt Butter..... **MKT**

Sardines - Sourdough, Butter, Calabrian Chili, Pickled Farm Egg, Olives..... **15**

Farmstead Cheese & Charcuterie Board

Chef's Selection of 3 Artisan Cheeses & 3 Cured Meats

House Baguette, Dried Fruit & Smoked Nuts

\$50

*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.