

BREAKFAST

7AM - 2:30PM

EGG SANDWICH - english muffin, collards, gruyere, bacon, hot sauce	9
BIALY EGG - poppy & onion bialy, porchetta, arugula, gruyere, harissa ketchup	11
CHARMOULAH BAKED EGG - pomodoro sauce, red charmoulah, cream, parsley, two eggs	15
SMOKED FISH & EGG - labneh, cucumber & radish, herbs, tomato, soft egg, toast	17
SUMMER VEGETABLES & EGGS - summer squash, cherry tomatoes, mixed peppers, red onion, confit garlic, white wine sauce, two fried eggs, pesto, & toast	16
LOX & FRIED EGG - crispy potatoes, arugula, lebneh, toast	20
SAUSAGE & EGG - fried potatoes, grilled bread, harissa ketchup	17
CROQUE MADAME - sourdough, tasso ham, gruyere, fried egg, mornay sauce	16
VEGGIE MADAME - sourdough, heirloom tomato, gruyere, fried egg, mornay sauce	15
GRAIN BOWL - braised greens, kimchi, fermented turnips and tops, soft egg, dashi vinaigrette <i>choose AVOCADO or SMOKED SALMON BELLY</i>	16
MUSHROOM BOWL - brown rice, wild mushrooms, greens, fermented chili, fried egg	16
HUEVOS RANCHEROS - beans, braised greens, two fried eggs, corn tortilla, ranchero salsa, cotija cheese, cilantro	17
SOFT SCRAMBLE - dill, parsley, labneh, & toast	9
ALMOND BUTTER TOAST - almond butter, honey, sprouted rye	7
MEDITERRANEAN BREAKFAST - tomato, red onion, cucumber, radish & purslane served with hummus, tatziki, marinated feta, soft egg, & whole wheat toast	16
SALMON ROE BAGEL - scallion labneh, dill	13
MULTI-GRAIN PORRIDGE - nut milk & stewed fruit	9
MULTI-GRAIN PORRIDGE WAFFLE - butter & syrup ADD STEWED FRUIT	11 / 3
HOUSE MADE RICOTTA - half melon, honey, chili olive oil	11

SOUPS

11AM - 10PM

INCLUDES GRILLED BREAD	
CHICKEN DUMPLING	13
MINISTRONE	12
POZOLE VERDE	13

LETTUCES

11AM - 10PM

TREVISO ARUGULA FENNEL - olive oil, lemon, parmesan	12
BUTTER LETTUCE - radish, dill, buttermilk dressing	12

SANDWICHES

11AM - 10PM

CHEESE BURGER - seeded pain de mie bun, gruyere, smoked tomato, arugula, pickles, aioli	18
PASTRAMI (OR) TURKEY REUBEN - pumpernickel, gruyere, sauerkraut & Russian dressing	18
ITALIAN - ciabatta, sopressa, mortadella, ham, chopped escarole, tomato, pickled peppers, fontina, aioli, red wine vinegar	17
BLT - whole wheat, bacon, heirloom tomato, arugula, avocado, chipotle aioli	16
BANH MI AMERICANO - baguette, paté, rotisserie chicken, pickled daikon-carrot-cucumber, cilantro, chili dressing, garlic aioli	17
SMOKED BRISKET BANH MI - baguette, smoked brisket, pickled daikon-carrot-cucumber, cilantro, chili dressing, garlic aioli	17
ROASTED PORK TORTA - avocado, pickled red onion, cabbage, cotija	17
PORCHETTA MELT - baguette, rapini, onions, fontina	18
PATÉ BAGUETTE - mustard, pickled red onion, arugula	14
TUNA CONSERVA - sourdough, caper aioli, roasted peppers, salted cucumber & radish, sprouts, tapenade	16
CHEESE BAGUETTE - mostarda, brie, arugula	13
VEGGIE BURGER - aioli, pickled red onion, tomato, sprouts, whole wheat bun, emmentaler cheese	17
VEGGIE SANDWICH - whole wheat, roasted peppers, tomato, fennel, radish, pickled turnips, avocado, sprouts, tahini	15
TOMATO CONFIT - baguette, tomato confit, burrata	13
ADD PROSCIUTTO	3
SALMON SALAD SANDWICH - salmon salad, little gem, baguette	15

BUILD YOUR OWN DELI SANDWICH

CHOOSE ANY MEAT - ON ANY BREAD STARTS AT 10
AVAILABLE OPEN FACED *plus additions*

ROASTED TURKEY	ROAST BEEF
HOUSE-CURED HAM	CHICKEN LIVER PATÉ
MORTADELLA	PASTRAMI
POACHED ALBACORE TUNA SALAD	

VEGETABLES

ADD .50	ADD 1
CAPERS	ARUGULA
SALTED CUCUMBER & RADISH	TOMATO
RAW RED ONION	HERBS & SPROUT
PICKLED RED ONION	ROASTED PEPPERS

SPREADS

TAPENADE	TAHINI
HUMMUS	MOSTARDA
DIJON	GRAINY MUSTARD

CHEESES

ADD 1	
FONTINA	EMMENTALER

CLASSIC SANDWICHES & PLATES

AVAILABLE AS A SANDWICH OR PLATE	S	P
PASTRAMI - pumpernickel, pastrami, mustard	17	19
CHICKEN PARMESAN - ciabatta, pomodoro, burrata & parmesan	17	19
FALAFEL - sesame ficelle, tahini, fermented chili, pickled onion, radish, salted cucumber, sprouts	16	17

HOUSE SMOKED & ROTISSERIE MEATS

BUTCHER STYLE - BAGUETTE, MEAT, OLIVE OIL, SALT & PEPPER

AVAILABLE AS A BUTCHER SANDWICH OR PLATE	S	P
BRISKET - au jus	18	20
ROAST TURKEY - au jus	16	18
PORCHETTA - horseradish	18	20
ASPEN RIDGE PRIME RIB - horseradish	20	22

CHICKEN (HERBED OR CHILI RUB) - tzatziki, harissa & chimichurri
AVAILABLE AS HALF OR WHOLE
NOT AVAILABLE AS SANDWICH

H	W
20	34

FISH PLATE

AVAILABLE AS A SMALL OR LARGE PLATE	S	L
CHOICE OF FISH, PICKLED VEGETABLES, LABNEH & TOAST	20	38

BUILD YOUR OWN FISH SANDWICH

BIALY, BAGEL OR BREAD STARTS AT 10
AVAILABLE OPEN FACED *plus additions*

HOUSE CURED & SMOKED FISH

CLASSIC LOX	HERB GRAVLAX
PASTRAMI GRAVLAX	OIL-CURED SARDINE
PICKLED HERRING	SALTED ANCHOVY
SMOKED RIVER TROUT	SMOKED MACKEREL
KIPPERED SALMON	

LOADED	ADD 3	ADDITIONAL
TOMATO		HARD BOILED EGG
PICKLED RED ONION		AVOCADO
SALTED CUCUMBER & RADISH		
HERBS & SPROUTS		
CAPERS		

DAIRY SPREADS

HERBED CREAM CHEESE	WHIPPED BURRATA
SCALLION LABNEH	

SMALL PLATES

11AM - 10PM

DUCK CONFIT TOAST - ciabatta, apricot mostarda, fermented leeks, pickled fresno, parsley, olive oil, cracked pepper	14
ANCHOVY TOAST - sourdough, salt-cured anchovies	13
CHOPPED LIVER ON TOAST - baguette, chopped chicken liver, caramelized onion, roasted apple, chives	13
SALMON ROE TOAST - pumpernickel, cultured butter, salmon roe, chives	13
TOMATO CONFIT & BURRATA TOAST - ciabatta, wild oregano	12
FOIE GRAS TERRINE - kumquat marmalade, garlic crostini	16
CHARCUTERIE PLATE - bread, house made pickles and mustards	18 / 32
CHEESE PLATE - bread, nuts, seasonal fruit, honey comb	18 / 32
FRENCH FRIES - hand-cut fries, shaved parmesan	8

DINNER PLATES

AVAILABLE AFTER 5PM

BABA GANOUSH - burrata, toasted sesame baguette	15
WAGYU BEEF CARPACCIO - soft egg, pickled cipollini, dandelion, pecorino	18
TAGLIATELLE - cherry tomato, toasted garlic, basil, parmesan	18
RICOTTA GNOCCHI - chanterelles, thyme, white wine, parmesan	22
GRILLED SARDINE - romesco, herbs	15
FISH STEW - seabass, mussels, clams, gaujillo, fennel, grilled bread	28
BABY BACK RIBS - carolina gold bbq sauce, pickles	24
NY STEAK FRITES AU POIVRE	32
PORK & BEEF MEATBALL - burrata, parmesan, ciabatta	18
ASK SERVER FOR DAILY SPECIALS	

BEVERAGES

ESPRESSO	3.5
CORTADO	4
CAPPUCCINO	5
MOCHA	5
SPICED MOCHA - ghost pepper salt	5
SALTED MOCHA - red clay salt	5
CAFÉ CON LECHE	5
COLD-BREWED COFFEE	5
DRIP COFFEE	3.75
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HOT or ICED TEA (OFFERINGS)	4
STEAMED NUTMILK WITH COCONUT OIL	6.5
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SHRUB (SEASONAL OFFERINGS)	5.5
SPARKLING LIMEADE - watermelon, tarragon, or lime	5
SPARKLING GINGER LEMONADE	5.5

SMOOTHIES

KALE SMOOTHIE - avocado, date, banana, nutmilk	8
WAKE 'N' SHAKE - cold brew, date, banana, hemp seed, almond, cacao, coconut	8
SUNFLOWER BUTTER YOGURT - yogurt, sunflower butter, bee pollen	8

JUICES

SUNRISE - carrot, orange, lemon, turmeric	8
ROOT JUICE - carrot, celery, beet, ginger	8
GREEN APPLE - apple, kale, cucumber, lemon	8



PRE-ORDER is available for all items. Please contact us to plan for your group event. Large orders and certain pastry items may require advanced notice.

BREADS

SOURDOUGH COUNTRY LOAF	8
SEEDED RYE	8
SESAME WHEAT SOURDOUGH	8
100% WHOLE WHEAT	12
FRUIT AND NUT RYE MORNING BREAD	10
SPROUTED RYE	12
SOURDOUGH BAGUETTE	4.5
MICHE	12
CIABATTA	10
OLIVE	12
PORRIDGE BREAD	10
BIALY - onion & poppy	2
HALF DOZEN	12
BAKER'S DOZEN	24
BAGELS - sesame, seeded rye, or everything	2
HALF DOZEN	12
BAKER'S DOZEN	24

PASTRIES

CROISSANT	
BUTTER	3.5
CHOCOLATE	4
BAKLAVA	4.5
HAM RACLETTE	4
TAHINI	4.5
CARROT CAKE	7.5
BABKA LOAF	5
BUCKWHEAT, BANANA & WALNUT LOAF	5
CHOCOLATE CAKE	7.5
FRUIT GALETTE	7.5
FRUIT PIES	7.5
COOKIES (ASSORTED)	3
DANISH, SCONES & TEA CAKES	4
BROWNIE	4
CHOCOLATE & AVOCADO MOUSSE	6
PANNA COTTA	6
SEASONAL BUNDT CAKE	5
CHEESE CAKE	7.5

A 10% mandatory service charge is added to all orders over \$100. Service charges are distributed amongst all hourly employees



JULY 2018

MONDAY - SUNDAY
7AM - 10PM