

BREAKFAST 7AM - 2:30PM

EGG SANDWICH - english muffin, collards, gruyere, bacon, hot sauce	8
BIALY EGG - poppy & onion bialy, porchetta, arugula, gruyere, harissa ketchup	10
POLENTA BAKED EGGS - polenta, asparagus, spinach, spring onions, ricotta, mint pistou	15
CHARMOULAH BAKED EGGS - pomodoro sauce, red charmoulah, parsley, two eggs	13
SMOKED FISH & EGG - labneh, cucumber & radish, herbs, tomato, soft egg, toast	17
CROQUE MADAME - sourdough, tasso ham, gruyere, fried egg & mornay sauce	16
VEGGIE MADAME - sourdough, braised greens, gruyere, fried egg, mornay sauce	15
GRAIN BOWL - braised greens, kimchi, fermented turnips and tops, soft egg, dashi vin, <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 - soft-boiled egg, hummus, tzatziki zataar marinated feta, cherry tomatoes, snap pea, cucumber, pea tendrils, herbs, toasted whole wheat bread	15
SALMON ROE BAGEL - scallion lebneh, dill	12
MULTI-GRAIN PORRIDGE - nut milk & stewed fruit	9
MULTI-GRAIN PORRIDGE WAFFLE - butter & syrup ADD STEWED FRUIT	10

SMALL PLATES 11AM - 10PM

ANCHOVY TOAST - sourdough, salt-cured anchovies	12
CHOPPED LIVER ON TOAST - chopped chicken liver, caramelized onion, roasted apple, chives on baguette	11
SALMON ROE TOAST - pumpernickel bread, cultured butter, salmon roe, chives	12
FRENCH FRIES - hand-cut fries, shaved parmesan	8

SANDWICHES 11AM - 10PM

CHEESE BURGER - seeded pain de mie bun, gruyere, smoked tomato, arugula, pickles, aioli	17
PASTRAMI (OR) TURKEY REUBEN - pumpernickel, gruyère, sauerkraut & Russian dressing	17
ITALIAN - ciabatta, sopressa, mortadella, ham, chopped escarole, tomato, pickled peppers, fontina, aioli, red wine vinegar	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
PORCHETTA MELT - baguette, rapini, onions, fontina	17
PATÉ BAGUETTE - mustard, pickled onion, spicy greens	13
TUNA CONSERVA - sourdough, caper aioli, roasted peppers, salted cucumber & radish, sprouts, tapenade	16
CHEESE BAGUETTE - mostarda, daily cheese selection	12
VEGGIE BURGER - aioli, pickled red onion, tomato, sprouts, whole wheat bun, emmentaler cheese	16
VEGGIE SANDWICH - whole wheat, roasted peppers, tomato, fennel, radish, pickled turnips, avocado, sprouts, tahini	15
TOMATO CONFIT - baguette, tomato confit, burrata ADD PROSCIUTTO	12 6
SALMON SALAD SANDWICH - salmon salad, little gem, baguette	14

BUILD YOUR OWN DELI SANDWICH

CHOOSE ANY MEAT - ON ANY BREAD STARTS AT 9
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	16	17		
CHICKEN PARMESAN - ciabatta, pomodoro, burrata & parmesan	17	18		
FALAFEL - sesame ficelle, tahini, fermented chili, pickled onion, radish, salted cucumber, sprouts	15	15		

HOUSE SMOKED & ROTISSERIE MEATS

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

AVAILABLE AS A BUTCHER SANDWICH OR PLATE			S	P
BRISKET - au jus	17	19		
ROAST TURKEY - au jus	16	18		
PORCHETTA - horseradish	17	19		
ASPEN RIDGE PRIME RIB - horseradish	18	20		
	H	W		
	18	32		

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

FISH PLATE

AVAILABLE AS A SMALL OR LARGE PLATE			S	L
CHOICE OF FISH, PICKLED VEGETABLES, LABNEH & TOAST	19	36		

BUILD YOUR OWN FISH SANDWICH

BIALY, BAGEL OR BREAD STARTS AT 9
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	

SOUPS 11AM - 10PM

INCLUDES GRILLED BREAD

CHICKEN DUMPLING	12
MINISTRONE	11
POZOLE ROJO	12

LETTUCES - SERVED 11AM - 10PM

TREVISO ARUGULA FENNEL - olive oil, lemon, parmesan	11
BUTTER LETTUCE - radish, dill, buttermilk dressing	12

PLATES 11AM - 10PM

AVAILABLE AFTER 5PM			S	L
CHARCUTERIE PLATE - bread, house made pickles and mustards	16	30		
CHEESE PLATE - bread, nuts, seasonal fruit, honey comb	16	30		

AVAILABLE AFTER 5PM

NY STEAK FRITES AU POIVRE	32
PORK & BEEF MEATBALL - burrata, parmesan, ciabatta	18
FOIE GRAS TERRINE - kumquat marmalade, garlic crostini	16
GRILLED T-BONE LAMB CHOPS - smashed english peas, green harissa	27
PAN ROASTED LOCAL HALIBUT - bloomsdale spinach, white wine, capers, lemon	26
BUCATINI CARBONARA - pancetta, english peas, green garlic, cracked pepper	18
TOMATO CONFIT & BURRATA TOAST - ciabatta, wild oregano	12

[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 - mint, cucumber 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
DAILY (FRESH SQUEEZED) JUICE BLEND	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 SOURDOUGH	8
SESAME WHEAT SOURDOUGH	8
FRUIT AND NUT RYE MORNING BREAD	10
SPROUTED RYE	12
SOURDOUGH BAGUETTE	4.5
MICHE	12
CIABATTA	10
OLIVE	12
HEMP NORI	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	3.25
CHOCOLATE	3.75
BAKLAVA	4
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
BUTTERMILK BISCUIT WITH JAM	4
CHOCOLATE & AVOCADO MOUSSE	6
DOUGHNUT	5
PANNA COTTA	5
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



MARCH 2018

MONDAY - SUNDAY
7AM - 10PM