

daily brunch menu

7am – 3pm weekdays, 8am – 3 pm weekends

breakfast croissant: \$10

local fried egg, aged cheddar cheese, smoked bacon, market greens, avocado, sriracha mayo, chives on a butter croissant.

breakfast sandwich: \$6.5

local fried egg, aged cheddar cheese on buttermilk biscuit. (or sesame brioche bun)

add bacon \$2

add house-made breakfast sausage, chicken sausage, or chorizo \$3.5

add avocado \$2

add market greens \$1

huevos rancheros: \$12

crispy tortilla, refried beans, crispy pork, 2 local eggs, sliced avocado, salsa ranchera, chopped herbs.

seasonal quiche: \$10

served with market greens.

fried chicken: \$10

fried chicken, bread & butter pickles, cilantro slaw, maple mustard, peperoncino pepper flakes on a sesame brioche bun

turkey: \$12

house-roasted turkey, mozzarella, heirloom tomato, market greens, thyme aioli on pain de mie.

breakfast burrito: \$12

braised pork sausage, melted mozzarella, local scrambled eggs, seasonal veggies (sauté), refried black beans, on a flour tortilla. served with crema and salsa ranchera on the side.

market salad: \$10

market greens, shallot vinaigrette, fresh seasonal veggies, avocado, feta, red pickled onions, croutons or crispy rice.

avocado toast: \$10

avocado mash, fresh seasonal veggies, sesame seasoning (sumac, sesame seeds, ground pumpkin seeds, zatar).

tater tots: \$4

served with sriracha mayo

biscuit jam & butter: \$5

buttermilk biscuit, salted butter, house-made seasonal jam.

seasonal parfait: \$6

whipped yogurt, seasonal fruit & jam, house-made granola, pistachios, honey, garnish.

orange juice

fresh orange juice. (small) \$3.75 (large) \$5.50

add ons

house-made breakfast sausage, chicken sausage or bacon: \$3.5

fried or grill chicken: \$4.75

extra egg: \$2.5

avocado: \$3.5

market greens: \$3

daily specials (handwritten and posted daily if available)

rice bowl: \$13

local koshihikari short grain rice, nut free pesto, local preserved meyer lemons, 2 local eggs, pickled red onion, sliced avocado, hot sauce. (see ADD ONS)

grill chicken blt: \$12

grill chicken breast, heirloom tomato, smoked bacon, market greens, thyme aioli on pain de mie.

pastries:

plain croissant: \$3

almond croissant: \$4

chocolate croissant: \$4

ham and cheese croissant: \$4.5

monkey bread: \$2.5

coffee cardamom walnut teacake: \$3.5

lemon almond poppy teacake: \$3

blueberry muffin: \$2.75

oatmeal cranberry cookie: \$2

salted chocolate chip cookie: \$2

ham, cheddar & scallion biscuit: \$3