



# BRUNCH MENU

SUNDAY, 11AM - 4PM

## { BOTTLE SERVICE 26.5 }

Prosecco Brut / carafe organic orange juice / carafe organic grapefruit juice  
Rosetta Spumanti Brut, Sommariva il Rosa, '16 / fresh cut strawberries / organic mint

## SAVORY

### TO SHARE

#### ARTISAN CHEESE BOARD 30.

Served with artisanal crackers & levain bread / Brûléed Humboldt Fog / Clothbound Cheddar / Manchego / Brie  
fresh berries / dried fruits and nuts

#### BUTCHER BOARD 26.5

Served with ciabatta & levain breads / Molinari 6 month aged salami / herbs de provence dry salami  
gravlox-style salmon / Manchego cheese / basil jalapeño pesto / garlic aioli mustard / dill pickle mustard

#### VEGGIE MEZZE PLATE (100% PLANT BASED) 25.

Served with artisanal crackers & ciabatta bread / basil jalapeño pesto / roasted mushroom mix with  
smoked olive oil / beet hummus / oven roasted yellow tomatoes / local and organic vegetables

### SPREADS

#### TRADITIONAL HUMMUS 9.5

Served with bread trio / chickpeas  
tahini / garlic / olive oil / pine nuts  
onion / za'tar spices

#### MATCHA PESTO 10.

Served with bread trio / kale / basil  
ammonds / sunflower & pumpkin seeds  
parmesan cheese / matcha / garlic

#### OLD FASHIONED ONION DIP 10.5

Served with sea salt kettle chips  
organic caramelized onions / sour  
cream / cream cheese / cayenne pepper

### SOUP & SALADS

Bread & Cie Levain and unsalted butter available for \$1.60

#### CREAMY TOMATO BASIL 8.95

Tomato / fine herbs / cream / croutons / shaved parmesan  
cheese / fresh basil

#### CREAMY VEGAN CAESAR 14.25

Baby romaine / heirloom cherry tomatoes / tempeh  
homemade croutons

#### BERRY MIXED GREENS 14.5

Organic greens / butter leaf lettuce / seasonal berries  
French feta / raspberry vinaigrette

#### SOCAL KALE 14.5

Organic kale / strawberries / avocado / organic dates  
organic tahini dressing

#### FARMER'S MARKET SALAD 14.95

Organic greens / napa & purple cabbage / organic seasonal  
garden vegetables / hard-boiled egg / avocado / parmesano  
reggiano / green goddess dressing

### PANINI & GRILLED CHEESE SANDWICHES

served on Bread & Cie Levain or Gluten-free baguette for an additional \$3.65

#### TURKEY BREAST 13.5

Diestel free-range hormone free turkey / smoked mozzarella  
cranberry mayonnaise / butter leaf lettuce

#### IMPORTED ITALIAN TUNA 13.95

White cheddar / garlic aioli / artichoke truffle tapenade

#### SMOKED SALMON 13.95

Cold-smoked salmon / avocado / tomato / miso mayonnaise  
lime

#### MUSHROOM MELT 13.5

Black truffle gouda / roasted mushroom mix

#### BLT (no lettuce on this one) 14.5

Bread & Cie sourdough / mahon cheese / organic hickory  
smoked bacon / tomato / avocado / red onion / spicy  
chipotle aioli

Vegetarian option is made with organic smoked tempeh bacon

## SWEET

#### PÂTISSERIE BOARD 13.5

Muffin / Scone / Coffee Cake / Danish  
Choice of 3 from our daily selection

#### GRANOLA & MILK 12.5

Choose from one of our homemade gluten-free granolas served with organic whole, almond, or soy milk

**Goddess:** Cunchy and fruity granola studded with organic dried pineapple, apricots, cranberries and all natural strawberries.

**Warrior:** Crunchy granola studded with chunks of Valrhona chocolate, organic apricots and bananas, toasted pecans  
and a hint of French sea salt.

#### WARM STRUDEL A LA MODE 10.95

Choose from our daily selection of strudel with your choice of ice cream

WE ARE UNABLE TO ACCOMMODATE ANY SUBSTITUTIONS

PLEASE NOTIFY YOUR SERVER OF ANY NUT OR FOOD ALLERGIES

Our mayonnaise and aioli contain raw or undercooked ingredients. Please ask your server for menu items containing either.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.