



BRUNCH MENU

SUNDAY, 11AM - 4PM

{ BOTTLE SERVICE 40. }

Paul Bara, Grand Cru Brut NV, France / carafe organic orange juice / carafe organic grapefruit juice

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 almonds / 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.