



BRUNCH Sunday 11am to 4pm

SIPS

- MIMOSAS FOR 2 30.
Bianca Vigna, Prosecco Brut / carafe organic orange and grapefruit juices
- 2016, Nomadica, Pink River Rosé, California 12.
- 2016, Nomadica, Sparkling White, California 12.

BOARDS

- ARTISAN CHEESE 26.5
Served with artisanal crackers & levain bread / Brûléed Humboldt Fog / Clothbound Cheddar / Manchego / Brie fresh berries / dried fruits and nuts
- BUTCHER 28.5
Served with ciabatta & levain breads / Molinari aged salami / herbs de provence dry salami cold-smoked gravlox-style salmon / Manchego cheese / basil jalapeño pesto / garlic aioli mustard / dill pickle mustard
- VEGGIE MEZZE 25.
Served with artisanal crackers & ciabatta bread / basil jalapeño pesto / roasted truffle mushroom mix beet hummus / oven roasted yellow tomatoes / local and organic vegetables

SPREADS

- TRADITIONAL HUMMUS 10.95
Organic chickpeas / tahini / garlic / olive oil / pine nuts / onion / za'tar spices / bread trio
- MATCHA PESTO 10.95
Organic kale & basil / matcha / almonds / sunflower & pumpkin seeds / parmesan cheese / garlic / bread trio
- OLD FASHIONED ONION DIP 11.95
Organic caramelized onions / sour cream / cream cheese / cayenne pepper / sea salt kettle chips

SOUP & SALAD

- CREAMY TOMATO BASIL 8.95
Tomato / fine herbs / cream / croutons / shaved parmesan cheese / fresh basil
- CREAMY VEGAN CAESAR 14.95
Baby romaine / heirloom cherry tomatoes / tempeh bacon / homemade crouton
- BERRY MIXED GREENS 14.95
Organic greens & butter leaf lettuce / seasonal berries / French feta / toasted pistachios / raspberry vinaigrette
- SOCAL KALE 14.95
Organic kale & strawberries / avocado / organic dates / organic tahini dressing
- CLASSIC CAESAR 14.95
Organic romaine hearts / parmesano reggiano / homemade garlic croutons / white anchovies
- FARMER'S MARKET 14.95
Organic greens & seasonal vegetables / hard-boiled egg / avocado / parmesano reggiano / green goddess dressing

PANINI & GRILLED CHEESE

- TURKEY BREAST 13.95
Diestel free-range hormone free turkey / smoked mozzarella / cranberry mayonnaise / organic butter leaf lettuce
- IMPORTED ITALIAN TUNA 13.95
White cheddar / garlic aioli / artichoke truffle tapenade
- SMOKED SALMON 13.95
Cold-smoked gravlox style salmon / avocado / tomato / miso mayonnaise / lime
- TOFU CLUB 13.75
Organic sprouted tofu / tempeh bacon / vegan provolone / avocado / tomato / organic caramelized onions / spicy chipotle aioli
- MUSHROOM MELT 13.95 *Available vegan
Black Truffle Gouda / roasted mushroom mix
- BLT 14.95 *Available vegetarian
Bread & Cie sourdough / mahon cheese / organic hickory smoked bacon* / tomato / avocado / red onion / spicy chipotle aioli
- Gluten-free baquette additional \$3.50

SWEETS

- 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, coconut, or almond milk
Goddess: Crunchy 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 11.95
Choose from our daily selection of strudel with your choice of ice cream

SIDES

- Bread & Cie bread with unsalted butter 1.95
- 3.95 each
Organic Cucumber / Tomato / Avocado / Organic Butter Leaf Lettuce
- 4.95 each
Cheddar / Mahon / Smoked Mozzarella / Artichoke Tapenade / Roasted Portobello / Pair of Hard-Boiled Eggs
- 6.95 each
Molinari Aged Salami / Diestel Free-Range Hormone Free Turkey / Imported Italian Tuna / Wild Caught Albacore Tuna Salad
Cold Smoked Gravlox Style Salmon / Organic Sprouted Tofu / Organic Hickory Smoked Bacon

THANK YOU FOR UNDERSTANDING WE DO NOT OFFER 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. Our food is prepared on shared equipment which may contain peanuts, tree nuts, wheat, soy, egg and dairy