



BRUNCH Sunday 11am to 4pm

SIPS

MIMOSAS FOR TWO 30.
Bianca Vigna, Prosecco Brut / carafe organic orange & grapefruit juices

BOARDS

ARTISAN CHEESE 26.5
Served with artisanal crackers & levain bread / Brûléed Humboldt Fog / Brie Torta / Tres Leches 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

HUMMUS TRIO 15.5
Classic - organic chickpeas / tahini / olive oil / pine nuts / onion / za'tar spices
Beet - organic chickpeas & beets / tahini / garlic / olive oil / walnuts / mint
White Bean - cannelloni beans / almond milk ricotta / lemon / garlic / olive oil

OLD FASHIONED ONION DIP 12.5
Organic caramelized onions / sour cream / cream cheese / cayenne pepper / sea salt kettle chips

SOUP & SALAD

CREAMY TOMATO BASIL 9. Bread & Cie bread with unsalted butter 2.5
Tomato / fine herbs / cream / croutons / shaved parmesan cheese / fresh basil

COBB 20. serves two
Organic greens / diestel free-range hormone free turkey / organic hickory smoked bacon / avocado / hearts of palm / artichoke hearts / hard-boiled egg / Point Reyes blue cheese / creamy aged balsamic vinaigrette or blue cheese dressing

CREAMY VEGAN CAESAR 14.95
Baby romaine / heirloom cherry tomatoes / tempeh bacon / homemade crouton / vegan parmesan

CLASSIC CAESAR 14.95
Organic romaine hearts / parmesano reggiano / homemade garlic croutons / white anchovies

FARMER'S MARKET 15.5
Organic greens & seasonal vegetables / hard-boiled egg / avocado / parmesano reggiano / green goddess dressing

TOAST

AVOCADO 12.95
Watermelon radish / micro greens / Japanese togarashi spice / fleur de sel

HEIRLOOM TOMATO 12.5
Garlic aioli / black sesame seed / micro greens / scallion / smoked olive oil

BERRY BANANA ALMOND BUTTER 12.
Strawberry / blackberry / blueberry / banana / vanilla bean honey

SMOKED SALMON 13.5
Cold smoked gravlox style salmon / tzatziki / scallion / chive / organic lemon

PANINI & GRILLED CHEESE

TURKEY BREAST 14.5
Diestel free-range hormone free turkey / smoked mozzarella / cranberry mayonnaise / organic butter leaf lettuce

IMPORTED ITALIAN TUNA 14.95
White cheddar / garlic aioli / artichoke truffle tapenade

SMOKED SALMON 14.95
Cold-smoked gravlox style salmon / avocado / tomato / miso mayonnaise / lime

TOFU CLUB 14.95
Organic sprouted tofu / tempeh bacon / vegan provolone / avocado / tomato / organic caramelized onions / spicy chipotle aioli

SIMPLY GRILLED CHEESE 13.95
Mahon (mild white cheese)

BLT MELT 14.95 *Available vegetarian
Mahon cheese / organic hickory smoked bacon* / tomato / avocado / red onion / spicy chipotle aioli

Gluten-free baquette additional 3.5

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, 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

SIDES

4. each
Organic Cucumber / Artichoke Tapenade
Organic Butter Leaf Lettuce / Tomato

6. each
Pair of Hard-Boiled Eggs / Half of Avocado / Organic Sprouted Tofu
Roasted Portobello / 2 year aged Grafton Cheddar
Spanish Mahon / Smoked Mozzarella

7.5 each
Diestel Free-Range Hormone Free Turkey / Molinari Aged Salami
Imported Italian Tuna / Organic Hickory Smoked Bacon
Cold Smoked Gravlox Style Salmon

THANK YOU FOR UNDERSTANDING WE DO NOT OFFER SUBSTITUTIONS

Please notify your server of any nut or food allergies
Our food is prepared on shared equipment which may contain peanuts, tree nuts, wheat, soy, egg and dairy.

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.