

MENU

BREAKFAST

HOUSE TOASTS

EGG	\$14
<i>Schaner Farm scrambled eggs, whipped ricotta, chives, micro greens, toasted country batard</i>	
AVOCADO	\$16
<i>Hass smashed avocado, radish, lemon, micro greens, dill, toasted country batard</i>	
BANANA & HONEY	\$14
<i>Banana, whipped ricotta, Hapa Honey Farm local honey, toasted country batard</i>	
SMOKED SALMON	\$20
<i>Alaskan king smoked salmon, whipped cream cheese, dill, capers, lemon, micro greens, toasted country batard</i>	
BREAKFAST CROISSANT	\$16
<i>Schaner Farm eggs, New School american cheese, freshly baked croissant, choice of cured ham or applewood smoked bacon</i>	
FRENCH OMLETTE	\$14
<i>Schaner Farm eggs, cultured butter, fresh herbs, served with side of seasonal salad greens</i>	
HANGER STEAK & EGGS	\$24
<i>Autonomy Farms Hanger steak, Schaner Farm eggs, cooked your way</i>	
BACON & EGGS	\$14
<i>Applewood smoked bacon, Schaner Farm eggs, cooked your way</i>	
YOGURT PARFAIT	\$14
<i>Yogurt, seasonal fruits, farmstead granola, Hapa Honey farm local honey</i>	
FRESHLY BAKED PASTRIES	
AVAILABE DAILY	

ORGANIC

LOCALLY SOURCED

NO SEED OILS

LUNCH

CAESAR SALAD

\$15
<i>Romaine lettuce, homemade dressing, grated Reggiano</i>
<i>add: roasted chicken \$8</i>
<i>add: hanger steak, 8 oz \$14</i>

WEDGE SALAD

\$16
<i>Iceberg lettuce, bacon, red onion, cherry tomatoes, Point Reyes bleu cheese, homemade dressing</i>

CHICKEN SALAD SANDWICH

\$14
<i>Autonomy Farms chicken, celery, toasted pan loaf, served with olive oil potato chips</i>

TUNA SALAD SANDWICH

\$14
<i>Wild, pole-caught albacore tuna, sprouts, club chimichurri, toasted pan loaf, served with olive oil potato chips</i>

GRILLED CHEESE

\$12
<i>New School american cheese, brioche pan loaf, served with olive oil potato chips</i>
<i>add: short rib \$6</i>
<i>add: roasted tomato soup, cup \$7</i>

HEIRLOOM BLT

\$18
<i>Applewood smoked bacon, butter lettuce, heirloom tomatoes, olive oil mayo, toasted pan loaf, served with olive oil potato chips</i>

BRATWURST

\$12
<i>German bratwurst, sautéed onions & peppers, toasted brioche bun</i>

BISON SERRANO CHILI

\$14
<i>Pasture raised bison, serrano, anaheim, green bell peppers, mint, cilantro, cheddar cheese, sour cream, green onion, served with organic corn chips</i>

SHAREABLES

CLUB CHARCUTERIE	\$32
CHIPS & SALSA	\$10
CAVIAR SERVICE	MP
TINNED FISH TRAY	\$47



DESSERT

GELATO SANDWICHES	\$6
<i>Vanilla bean gelato w/ chocolate chip Sea salt caramel gelato w/ snickerdoodle</i>	
SEASONAL PIE, SLICE	\$6
<i>with house made creme</i>	

LOCALLY SOURCED