

M E N U

BREAKFAST

HOUSE TOASTS

EGG \$14
Schaner Farm scrambled eggs, whipped ricotta, chives, micro greens, toasted country batard

AVOCADO \$16
Hass smashed avocado, radish, lemon, micro greens, dill, toasted country batard

BANANA & HONEY \$14
Banana, whipped ricotta, Hapa Honey Farm local honey, toasted country batard

SMOKED SALMON \$20
Alaskan king smoked salmon, whipped cream cheese, dill, capers, lemon, micro greens, toasted country batard

BREAKFAST CROISSANT \$16
Schaner Farm eggs, New School american cheese, freshly baked croissant, choice of cured ham or applewood smoked bacon

FRENCH OMLETTE \$14
Schaner Farm eggs, cultured butter, fresh herbs, served with side of seasonal salad greens

HANGER STEAK & EGGS \$24
Autonomy Farms Hanger steak, Schaner Farm eggs, cooked your way

BACON & EGGS \$14
Applewood smoked bacon, Schaner Farm eggs, cooked your way

YOGURT PARFAIT \$14
Yogurt, seasonal fruits, farmstead granola, Hapa Honey farm local honey

FRESHLY BAKED PASTRIES
AVAILABLE DAILY

SIDES

BACON, TWO SLICES \$6
EGGS, SCRAMBLED \$8
SEASONAL FRUIT BOWL \$10
SMOKED SALMON \$9
TOAST, TWO SLICES \$3
SQIRL SEASONAL JAM \$3
PISTAKIO SPREAD \$4

KIDS

GRILLED CHEESE \$6
HOT DOG \$8



DESSERT

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

LUNCH

CAESAR SALAD \$15
Romaine lettuce, homemade dressing, grated Reggiano
add: roasted chicken \$8
add: hanger steak, 8 oz \$14

WEDGE SALAD \$16
Iceberg lettuce, bacon, red onion, cherry tomatoes, Point Reyes bleu cheese, homemade dressing

CHICKEN SALAD SANDWICH \$14
Autonomy Farms chicken, celery, toasted pan loaf, served with olive oil potato chips

TUNA SALAD SANDWICH \$14
Wild, pole-caught albacore tuna, sprouts, club chimichurri, toasted pan loaf, served with olive oil potato chips

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

HEIRLOOM BLT \$18
Applewood smoked bacon, butter lettuce, heirloom tomatoes, olive oil mayo, toasted pan loaf, served with olive oil potato chips

BRATWURST \$12
German bratwurst, sautéed onions & peppers, toasted brioche bun

BISON SERRANO CHILI \$14
Pasture raised bison, serrano, anaheim, green bell peppers, mint, cilantro, cheddar cheese, sour cream, green onion, served with organic corn chips

SHAREABLES

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

ORGANIC

LOCALLY SOURCED

NO SEED OILS