

Drink FRENCH PRESS CUP OF ECCO COFFEE - 2. REFILL - 1.
ALL ESPRESSO DRINKS AVAILABLE - PV
HERBAL OR BLACK ICED TEA - 3. HIBISCUS AGUA FRESCA 3.
FRESH SQUEEZED ORANGE JUICE - 3.5
GRAVENSTEIN APPLE JUICE - 3.5 MIMOSA - 9

eggs BASIC BREAKFAST-CHOOSE 4- Two eggs/ potatoes/
warm greens/ fresh greens/ toast/ bacon/ house sausage 8.5

EGGS IN BOCA - Two homegrown organic, eggs fried inside
Sebastopol Sourdough. Served over hearty greens with a
tomato ragu 10 add Prosciutto 2.5 add Pork Sausage 2.5

FRIATTA OF THE DAY - Fava Tip Pesto, Caramelized Onion, Calabrian Chili
and Fresh Chevre with Tomato Ragu, Valley Ford Potatoes and Hearty greens 9

DA HASH - Two Poached eggs over a potato, escarole and
smoked Salmon hash with Sebastopol Toast 11.5

POACHED EGGS - over Polenta with braised greens, bread crumbs
and Parmigiano Reggiano 10.5

THE MORNING SCRAMBLE - House Pork Sausage, Piquillo Peppers
and Fontina with Toast and roasted Valley Ford Potatoes 10

THE TUMMY WARMER - Our beans and greens with two baked
eggs, bread crumbs and parmigiano reggiano 11

On the Other Hand TOASTED SEBASTOPOL BREADS -
with organic house made jams and butter 5.5

SCONE PLATE - Fresh baked Scone served toasted with butter,
House Made Jam, fresh fruit and cream 7

CHALLAH FRENCH TOAST - with Local and Seasonal fruits, butter
and Organic Mapple Syrup 8

TEMPEH SCRAMBLE - Curried Tempeh scramble with escarole,
shaved red onion and cannellini beans. Served with toast 10.5

GRANOLA WITH FRESH FRUIT - Our housemade oat, nut and
dried fruit granola with Strauss yogurt and seasonal fruit 9

TOASTED HOUSEMADE BAGEL AND WITH HOUSE CURED LOX -
served open faced with herbed cream cheese, capers, spring onions,
hearty greens and Lox 12.5

Seasonal Soup *cup 5 bowl 7*
MINISTRONE with sofrito, beans, tomato, seasonal greens
and parmigiano Add Bread: Fifty Cents

Inquire about our Seasonal Soup of the Day - price varies

Macro Bowl One of our signature dishes, we offer it from
morning till night for all who desire that perfect piping hot bowl of food
created in the Macrobiotic Tradition.

11 includes

daily beans, seasonal greens, brown rice, roasted root vegetables One
vegetarian protien of your choice: **Tofu, Tempeh, Seitan**
One sauce of your choice: **Miso Ginger or Lemon Tahini**

Additional Sauce or Protein 1.5

Anti Pasti A true representation of time and place,
our sampler plate is built from seasonal vegetables marinated
and roasted, caramelized Garlic, local cheeses and Italian Olives **14.**

Salads

side salad 6 family 11

CAESAR - Crispy lettuces, house-made croutons, Parmigiano Reggiano
and our classic caesar dressing

GEMISCHTER SALAT - Hearty and Spicy greens, root veggies, toasted
pepitats and roasted beet vinaigrette **Add goat cheese for one buck**

WINTER LETTUCES - Tender Greens, Mizuna, Shaved Pears, Point Reyes
Blue Cheese, Pickled Onions, Spiced Almonds, Balsamic Vinaigrette

LOCAL RUSTIC GREENS - Braised with whole garlic, chile and anchovy
finished with Parmigiano Reggiano and bread crumbs

BEANS AND GREENS - Daily bean with rotating braised green,
Parmigiano Reggiano and bread crumbs

CLASSIC NICOISE - A sustainably caught local tuna salad over spicy greens
with potatoes, oven roasted beets, olives and a six minute egg **13**

Pizza

one size

LOCAL ORGANIC EGG: TWO BUCK - PROSCIUTTO: TWO POINT FIVE BUCKS

CIPOLLA: Marinara, Shaved Red Onion, Parmigiano Reggiano
and Rustic Arugula **14**

WILD NETTLES & MUSHROOM PIZZA: Roasted Wild Stinging Nettles,
Foraged Mushrooms, Caramelized Onion, Calabrian Chilies, Fontina **16**

PIZZA 'SCAROLE: Escarole, Caramelized Onions, Housemade Pork
Sausage and Val d'Aosta Fontina **15**

NEAPOLITAN: Fresh Marinara, fresh Mozzarella, fresh Basil **14**

PIZZA SALSICCIA: Marinara, Broccollette, Shaved Onion,
House Pork Sausage and Val d'Aosta Fontina **15**

PETER *Jonell's*
west county 🍷 organic



BRUNCH