Eat 2019 SEASONAL

(Grab & Go> VIGF sausages & eggs 13 + bacon 3 overnight oats cold / hot 2 hr sous-vide eggs, 12 hr organic rolled oats, chia seeds, sous-vide fennel italian sausage, almond milk, coconut milk, agave, buttered sourdough cinnamon, vanilla, fresh berries 11 mash up V ⟨Sandos / Toasts⟩ + bacon / sausage 2 hr sous-vide eggs, creamy truffle 9 breakfast sandwich parmesan potato purée, togarashi, + ham 2 | bacon 3 | avo 2 chives, buttered sourdough everything bagel, herb schmear, togarashi, egg salad, prosciutto, grilled cheese V 9 mixed greens + ham 2 | bacon 3 muenster, colby jack, sharp cheddar salmon sandwich 11 on sourdough + avo 2 everything bagel, herb schmear, (Salads) GE norwegian smoked salmon, honey wasabi aioli, capers, red chicken caesar salad 13.5 onions, mixed greens chicken breast, mixed greens, onions, chives, egg-free asiago caesar, aged turkey & pastrami 11 parmesan, house-made croutons + bacon 3 | avo 2 everything bagel, herb schmear, 13.5 salmon miso salad turkey, pastrami, organic white miso, norwegian smoked salmon, organic red onions, mixed greens white miso, heirloom tomatoes, red onions, chives, mixed greens almond butter toast V 7.5 + berries .75 <Waffles> V almond organic almond butter, triple berry preserves, maldon salt, on japanese blueberry mochi waffle 8.5 sourdough emulsified blueberries, whole toast & eggs V 8.5 blueberries, mochi waffle served with + bacon / sausage 3 organic grade a maple syrup

V: vegetarian | GF:gluten free

sourdough

2 hr sous-vide eggs on buttered

