



## BREAKFAST

### HOUSEMADE GRANOLA \$6

with greek yogurt, berries, dried dates & figs

### SEASONAL FRUIT SALAD \$5.25

with mint (v) (df) (gf)

### FOLDED EGG, HAM, GRUYÈRE & CARAMELIZED ONION \$6.50

on an english muffin

### MAPLE BACON, FRIED EGG & CHEDDAR \$7.00

on a Black Seed bagel

### BREAKFAST BURRITO \$9

with eggs, black beans, avocado, cheddar, cilantro and housemade salsa

### STEEL CUT OATMEAL \$6

with coconut milk (v) (df)

add berries +2\$ / banana +\$1.50 / coconut flakes +\$.50

### MOROCCAN PANCAKE \$9

Seasonal fruit compote, pistachio honey, housemade ricotta

### OVERNIGHT OATS \$6

cranberry compote, toasted almonds (v) (df)

## SOUPS

### BONE BROTH

\$4/\$6/\$8

+.50 : Add chili oil / ginger / shiitake tea

### DAILY SPECIAL

## ENTRÉES

served with two market items

\$14

### ROTISSERIE CHICKEN

### DAILY SPECIAL

## MARKET ITEMS

check our [website](#) for daily menu.

small -- 1 for \$5.75 / medium -- up to 2 for \$9.50 / large -- up to 3 for \$14

### LITTLE GEM, HARICOTS VERTS, FINGERLING POTATOES, RADISH & PICKLED ONION

mustard caper vinaigrette (V) (DF) (GF)

### GREEN KALE, RED PLUM & ALMONDS

tahini turmeric dressing (V) (DF) (GF)

### GREEN BEANS & MELTED LEEKS

dill & bocconcini (GF)

### ROASTED BEETS & SWEET POTATOES

(V) (DF) (GF)

### MOROCCAN CARROTS & TOASTED ALMONDS

coriander cinnamon vinaigrette (DF) (GF)

### QUINOA WITH PEAS, FRESH HERBS & SPRING ONIONS

(V) (DF) (GF)

### FARFALLE WITH BROCCOLI RABE & PARMESAN

### ROTISSERIE ROASTED POTATOES

## SANDWICHES

Half/Whole

**TURKEY & CHEDDAR \$6.50 / \$12**

with apple, spouts, mayo & grainy mustard on multigrain

**ROTISSERIE CHICKEN SALAD \$6 / \$11**

with dried cranberries & arugula on ciabatta (DF)

**HAM & GRUYÈRE \$6.50 / \$12**

with cornichons, salted butter & grainy mustard on baguette

**MANOURI CHEESE & PEAR \$5.50 / \$10**

with truffle oil & fig jam on sourdough

**PROSCIUTTO & BRIE \$6.50 / \$12**

with aleppo honey & pickled fennel

**SEASONAL ROASTED VEGETABLES \$6.00 / \$11**

Roasted red pepper aioli & rainbow microgreens on multigrain (V) (DF)

# PASTRIES

## LOAVES/BREADS/CAKES

BANANA BUCKWHEAT BREAD (V) (GF)  
CHOCOLATE RUM LOAF  
STICKY LEMON COCONUT LOAF (V) (GF)  
COFFEE CAKE  
OLIVE OIL LOAF WITH HIBISCUS GLAZE  
STRAWBERRY ALMOND BREAD  
ALMOND PECAN BREAD

## MUFFINS

LEMON POPPY MUFFIN  
PLUM MILLET MUFFIN  
QUINOA MUFFINS (N) (GF) (V)  
CARDAMOM MORNING BUN  
STICKY PECAN BUN

## SCONES/BISCUITS

RASPBERRY JAM SCONES  
CHOCOLATE SCONE  
POPPY SEED SCONE WITH GRAPEFRUIT CURD  
CHEDDAR SCALLION BISCUIT  
HONEY & THYME BUTTERMILK BISCUIT  
JALAPENO CHEDDAR BISCUITS:

## BARS

RHUBARB BROWN BUTTER BLONDIE  
GF COCONUT BROWNIES (GF)  
STRAWBERRY POPTARTS

## COOKIES

CHOCOLATE CHIP SEA SALT  
PEANUT BUTTER AND JELLY COOKIE (GF) (V)  
CHOCOLATE HALVA COOKIES  
LEMON & THYME GOAT CHEESE COOKIES  
GF OREO (GF)

## BEVERAGES

### COFFEE

COUNTER CULTURE

\$2.50 / \$3 / \$3.50

ESPRESSO \$3.50

MACCHIATO / AMERICANO \$3.75

CORTADO \$4.00

CAPPUCCINO / FLAT WHITE \$4.50

LATTE \$5.00

MOCHA \$5.50

ICED COFFEE \$4.25

#### ADD-ONS:

EXTRA SHOT \$1.50

ALMOND/OAT MILK \$.50

ICE \$.50

### HOT DRINKS

IN PURSUIT OF TEA \$3.50

english breakfast, earl grey, genmaicha,  
chamomile, mint

MATCHA \$5.50

SPICY CHAI \$5.25

LEMON TURMERIC TEA \$3.00

HOT CHOCOLATE \$5.25

### COLD DRINKS

LEMONADE \$4.00

old fashioned, turmeric

ICED TEA \$3.50

ARNOLD PALMER \$3.75

LAURA PALMER \$3.75

## WINE & BEER

### WINE

Glass | Carafe | Bottle

BUBBLES / WHITE / ROSÉ / RED

\$9 / \$29 / \$42

### BEER

LAGER \$6

IPA \$8

SEASONAL \$8