

**DATE PUMPKINSEED CARAWAY
GRANOLA • \$9**

mulberries, olive oil, orange zest

*Choose: maple-orange sheep's milk yogurt,
cashew-date milk or cow's milk***CACAO COCONUT GRANOLA • \$9**

sunflower seeds, cacao nibs, honey

*Choose: maple-orange sheep's milk yogurt,
cashew-date milk or cow's milk***GHEE-TOASTED BANANA BUCKWHEAT
POPPYSEED BREAD • \$10**citrus-ginger yogurt, macerated fruit
(gluten-free)**STRAWBERRY GRAIN BOWL • \$10**wheatberries, black rice & quinoa, coco-
nut milk & roasted, raw and dehydrated
strawberries**SOFT SCRAMBLED EGGS • \$13**caramelized leeks & wilted hearty greens
*+ add house-made chorizo • \$3.5***TURKISH EGGS • \$15**poached farm eggs, aleppo-urfa butter,
garlicky sheep's milk yogurt, charred scal-
lions, lemony salad & cornmeal focaccia**ASPARAGUS TORTILLA
ESPAÑOLA • \$12**potato & onion confit, farm eggs,
pimentón aioli, roasted red peppers,
greens**HOT-SMOKED KING SALMON • \$17**house-smoked Columbia River salmon,
spring alliums, arugula, herbs & a
6-minute farm egg**OUR FAVORITE ROMESCO • \$14**grilled broccolini, charred leeks,
smashed potatoes & cilantro flowers
*+ add a fried farm egg • \$3.5***SHAVED ROOTS & FRUIT • \$14**all the root vegetables, orchard fruit,
citrus-almond-pumpkinseed aillade
& manouri cheese**FATTOUSH-Y SALAD • \$15**grilled & raw spring veg, pea tendrils,
sumac-crisped focaccia, smoked labne
& za'atar vinaigrette
*+ add caramelized spiced lamb • \$4***RICE NOODLE SALAD • \$14**herbs, sprouts, pickled vegetables, greens,
fried shallots & nuoc cham**S I D E S****A SIMPLE GREEN SALAD • \$8****GARLICKY TOAST • \$4.5****FRIED EGG (olive oil or ghee) • \$3.5****6-MINUTE FARM EGG • \$3.5****JOHN'S MAPLE BACON • \$5**

WARM MARINATED OLIVES • \$6.5

spices, citrus, herbs

ASPARAGUS TORTILLA**ESPAÑOLA • \$12**potato & onion confit, farm eggs,
pimentón aioli, roasted red peppers,
greens**OUR FAVORITE ROMESCO • \$14**grilled broccolini, charred leeks,
smashed potatoes, cilantro flowers**FATTOUSH-Y SALAD • \$15**grilled & raw spring veg, fava tendrils,
sumac-crisped focaccia, garlic labne
& za'atar vinaigrette*+ add caramelized spiced lamb • \$4***CARAMELIZED LEEK & FAVA****TARTINE • \$14**with lemon, rosemary & aleppo on
garlicky toast**SHAVED ROOTS & FRUIT • \$14**all the root vegetables, orchard fruit,
citrus-almond-pumpkin seed aillade
& manouri cheese**ODE TO LARB • \$19**grilled & roasted mushrooms, herbs, spring
peas, toasted rice powder & citrus-chile-
fish sauce vinaigrette**CAST-IRON PIMENTON CLAMS • \$23**red fife wheatberries, hearty greens
& white wine*+ add house-made chorizo • \$5***CASSOULET VERT • \$24**heirloom beans, pistou, pea tendrils
& green garlic gremolata**WILD CALIFORNIA HALIBUT, SEARED
RADICCHIO, CITRUS & HERBS • \$28**melted shallots, beluga lentils with
vadouvan & cerignola olive-blood orange
relish**GRILLED LAMB KABOBS • \$27**spices galore, a giant herb salad
& sumac yogurt**S I D E S****A SIMPLE GREEN SALAD • \$8****GARLICKY TOAST • \$4.5****SEARED JAPANESE SWEET
POTATOES & SALSA VERDE • \$10**