

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

mulberries, olive oil, orange zest

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 • \$8**

citrus-ginger yogurt, macerated fruit

GRAINS, COCONUT & BERRIES • \$10

wheatberry, black rice & quinoa cereal,
coconut milk & strawberries three ways

TURKISH EGGS • \$13

poached eggs, aleppo-urfa butter, garlicky
sheep's milk yogurt, charred scallions,
lemony salad & cornmeal foccacia

SOFT SCRAMBLED EGGS • \$12

caramelized leeks & wilted hearty greens
+ add house-made chorizo • \$3.5

**ASPARAGUS TORTILLA
ESPAÑOLA • \$10**

potato & onion confit, farm eggs,
pimentón aioli, a simple green salad

HOT-SMOKED KING SALMON • \$14

spring alliums, arugula, herbs & a
6-minute egg

OUR FAVORITE ROMESCO • \$12

grilled broccolini, charred leeks,
smashed potatoes & cilantro flowers

SHAVED ROOTS & FRUIT • \$13

all the root vegetables, orchard fruit,
citrus-almond-pumpkinseed aillade
& manouri

FATTOUSH-Y SALAD • \$14

grilled & raw spring veg, fava tendrils,
sumac-crisped focaccia, smoked labne
& za'atar vinaigrette
+ add caramelized spiced lamb • \$4

RICE NOODLE SALAD • \$15

herbs, sprouts, pickles, fried shallots &
nuoc cham

S I D E S

A SIMPLE GREEN SALAD • \$8

GARLICKY TOAST • \$4.5

FRIED EGG (olive oil or ghee) • \$4

6-MINUTE EGG • \$3

JOHN'S BACON • \$4

WARM MARINATED OLIVES • \$6.5

spices, citrus, herbs

ASPARAGUS TORTILLA**ESPAÑOLA • \$10**potato & onion confit, farm eggs,
pimentón aioli, a simple green salad**OUR FAVORITE ROMESCO • \$12**grilled broccolini, charred leeks,
smashed potatoes, cilantro flowers**FATTOUSH-Y SALAD • \$14**grilled & raw spring veg, fava tendrils,
sumac-crisped focaccia, smoked labne
& za'atar vinaigrette*+ add caramelized spiced lamb • \$4***CARAMELIZED LEEK & FAVA****TARTINE • \$13**with lemon, rosemary & aleppo on
garlicky toast**SHAVED ROOTS & FRUIT • \$13**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 • \$20**red fife wheatberries, hearty greens
& white wine*+ add house-made chorizo • \$5***CASSOULET VERT • \$24**heirloom beans, pistou, pea tendrils
& green garlic gremolata**GRILLED LAMB KABOBS • \$25**spices galore, a giant herb salad
& sumac yogurt**SIDES****A SIMPLE GREEN SALAD • \$8****GARLICKY TOAST • \$4.5**