

SWEETS

FRUIT SALAD • \$12

the prettiest market fruit
+ add *manouri* cheese • \$2

GRANOLA • \$9

pick one: date-pumpkinseed-caraway
(mulberries, maple, olive oil) ... *OR* ...
cacao-coconut (cacao nibs, honey,
coconut oil) & choose: *maple-orange sheep's*
milk yogurt, cashew-date milk or cow's milk

BERRY + STONE FRUIT BREAKFAST
BOWL • \$11

wheatberries, black rice & quinoa,
coconut milk, summer fruit three ways

GHEE-TOASTED BANANA BUCKWHEAT
POPPYSEED BREAD • \$10

citrus-ginger-cardamom yogurt,
macerated fruit (gf)

CAKE FOR BREAKFAST! • \$10

almond-orange-honey breakfast cake
& roasted fruit (gf)

SALADS

A SIMPLE GREEN SALAD • \$8

the prettiest soft lettuces, shaved fennel &
shallot vinaigrette

FATTOUSH-Y SALAD • \$15

grilled & raw summer veg, stone fruit,
sumac-crisped focaccia, garlic labne
& za'atar vinaigrette
+ add *caramelized spiced lamb* • \$4

HOT-SMOKED KING SALMON • \$18

house-smoked wild Pacific salmon,
heirloom tomatoes & cucumbers,
melted alliums, arugula, herbs & a
6-minute farm egg

RICE NOODLES, HERBS & GREENS • \$15

soy-honey roasted vegetables, pickled
vegetables, fried shallots & garlic,
nuoc cham

EGGS

SUMMER SCRAMBLE • \$13

soft-scrambled farm eggs, corn, summer
squash, tomatoes & basil with sautéed
greens on the side
+ add *house-made chorizo* • \$3.5

TURKISH EGGS • \$16

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

SMALL PLATES

GAZPACHO • \$11

heirloom tomatoes, peaches, nectarines
& basil oil

ROASTED TOMATO TARTINE • \$15

seared summer squash, sweet corn,
ricotta salata, arugula pesto & mint on
Bub & Grandma's crusty bread

OUR FAVORITE ROMESCO • \$14

seared summer vegetables, charred leeks,
smashed peewee potatoes, cilantro
+ add *a fried farm egg* • \$3.5

SIDES

GARLICKY TOAST • \$5

FRIED EGG (chile oil, olive oil, ghee) • \$3.5

6-MINUTE FARM EGG • \$3.5

HEIRLOOM TOMATOES + BASIL OIL • \$6

JOHN'S MAPLE BACON • \$5

BANANA BUCKWHEAT BREAD • \$5

MARINATED OLIVES • \$7

spices, citrus, herbs, olive oil

CRUDITÉS & DIPS • \$13

beet muhammara, lemony labne & dukkah
with market veg & cornmeal focaccia

GAZPACHO • \$11

heirloom tomatoes, peaches, nectarines
& basil oil

SHIRAZI SALAD • \$13

heirloom tomatoes, peppers, cucumbers &
melon, cilantro, lime & spices

OUR FAVORITE ROMESCO • \$14

seared summer vegetables, charred leeks,
smashed potatoes, cilantro

ROASTED TINY TOMATOES • \$15

seared summer squash, sweet corn, ricotta
salata, arugula pesto & mint

FATTOUSH-Y SALAD • \$15

grilled & raw summer veg, stone fruit,
sumac-crisped focaccia, garlic labne
& za'atar vinaigrette

+ add caramelized spiced lamb • \$5

**COAL-ROASTED EGGPLANT & SUNGOLD
TOMATO TARTINE • \$14**

with whipped tahini, dill & mint on
Bub & Grandma's crusty bread

SHAVED ROOTS & FRUIT • \$14

all the root vegetables, orchard fruit,
citrus-almond-pumpkin seed aillade
& manouri cheese

ODE TO LARB • \$19

grilled mushrooms, sweet corn, herbs,
sweet peppers, toasted rice powder &
citrus-chile-fish sauce vinaigrette

CASSOULET VERDE • \$24

heirloom beans, fire-roasted chile verde,
tomatillos, sweet corn, cilantro pistou,
fresh summer veg

**SPICE-BRAISED CHICKEN, CHICKPEAS
& STONE FRUIT • \$26**

tagine-ish braised chicken legs with
chickpeas, fresh plums & dried apricots,
spinach, cilantro & yogurt

**LOW & SLOW KING SALMON, SEARED
RADICCHIO, CITRUS & HERBS • \$29**

melted shallots, beluga lentils with
vadouvan & olive-mandarin relish

GRILLED LAMB KABOBS • \$28

kofte-style, with spices galore & a
giant herb salad

S I D E S**A SIMPLE GREEN SALAD • \$8****GARLICKY TOAST • \$5****HEIRLOOM TOMATOES & BASIL OIL • \$6****SEARED JAPANESE SWEET POTATOES
& SALSA VERDE • \$10**