

SWEETS

FRUIT SALAD • \$12

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

GRANOLA • \$9

pick one: date-pumpkinseed-caraway (mul-berries, 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

MARKET FRUIT & GRAINS

BREAKFAST BOWL • \$11

wheatberries, black rice & quinoa,
coconut milk, early fall fruit three ways

GHEE-TOASTED BANANA BUCKWHEAT POPPYSEED BREAD • \$10

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

CAKE FOR BREAKFAST! • \$10

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

SALADS

A SIMPLE GREEN SALAD • \$8

the prettiest soft lettuces, shaved fennel &
shallot vinaigrette

FATTOUSH-Y SALAD • \$15

seared & raw market veg, orchard fruit,
sumac-crisped focaccia, garlic labne
& za'atar vinaigrette
+ add caramelized spiced lamb • \$5

RICE NOODLES, HERBS & GREENS • \$15

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

EGGS

SUMMER SCRAMBLE • \$13

soft-scrambled farm eggs, corn, summer
squash, tiny 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

PLATES

MORNING MEZZE • \$15

roasted tomato-shallot-white bean hummus;
heirloom tomato & cucumber salad with
dukkah; six-minute egg with salsa verde;
marinated olives; Bub & Grandma's bread
+ add manouri cheese • \$2

HOT-SMOKED SALMON TARTINE • \$12

garlicky yogurt, beet muhammara, roasted
beets, cucumbers, arugula + dill on Bub &
Grandma's foccacia

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 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 • \$13beet muhammara, lemony labne & dukkah
with market veg & cornmeal focaccia**ROASTED CARROTS & ZHOUG • \$10**pimentón carrots & garlicky sheep's milk
yogurt with zhoug (a spice, herb & green chile
sauce)**SHIRAZI SALAD • \$13**heirloom tomatoes, peppers, cucumbers &
melon, cilantro, lime & spices**SHAVED BUTTERNUT SQUASH • \$12**dill, parsley, pomegranates, crispy quinoa
& whey-shallot vinaigrette**OUR FAVORITE ROMESCO • \$14**seared 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 market veg, orchard fruit,
sumac-crisped focaccia, garlic labne
& za'atar vinaigrette*+ add caramelized spiced lamb • \$5***WHEATBERRY & HERB SALAD • \$13**pomegranates, roasted lemons, pistachios
& cilantro-honey vinaigrette**COAL-ROASTED EGGPLANT &
SUNGOLD TOMATO TARTINE • \$14**with whipped tahini, dill & mint on
Bub & Grandma's crusty bread**CASSOULET VERT • \$24**heirloom beans, parsley pistou, gremolata
& a salad of herbs & greens**SPICE-BRAISED CHICKEN, CHICKPEAS
& STONE FRUIT • \$26**tagine-ish braised chicken legs with
chickpeas, fresh plums & dried apricots,
spinach, cilantro & yogurt**WILD PACIFIC KING SALMON, SEARED
RADICCHIO, CITRUS & HERBS • \$29**melted shallots, beluga lentils, vadouvan
& olive-citrus relish**GRILLED LAMB KABOBS • \$28**kofte-style, with spices galore, a giant
herb salad, pomegranates, & sumac yogurt**SIDES****A SIMPLE GREEN SALAD • \$8****GARLICKY TOAST • \$5****HEIRLOOM TOMATOES & BASIL OIL • \$6****SEARED JAPANESE SWEET POTATOES
& SALSA VERDE • \$10**