

## SWEETS

## FRUIT SALAD • \$12

the prettiest market fruit

+ add ricotta salata • \$2

## GRANOLA • \$9

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

## MARKET FRUIT &amp; GRAINS

## BREAKFAST BOWL • \$11

wheatberries, black rice & quinoa, coconut milk, roasted & fresh market fruit

## GHEE-TOASTED BANANA BUCKWHEAT POPPYSEED BREAD • \$11

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

## CAKE FOR BREAKFAST! • \$11

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

## SALADS

## A SIMPLE GREEN SALAD • \$9

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

## WHEATBERRY &amp; HERB SALAD • \$13

pomegranates, roasted lemons, pistachios & cilantro-honey vinaigrette

+ add a fried farm egg • \$3.5

*A general note: consuming raw or undercooked eggs may increase your risk of foodborne illness*

## RICE NOODLES, HERBS &amp; GREENS • \$15

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

## EGGS

## SOFT SCRAMBLE • \$13

farm eggs with caramelized leeks & wilted hearty greens on the side

+ add house-made chorizo • \$4

## TURKISH EGGS • \$16

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

## PLATES

## MORNING MEZZE • \$16

roasted squash hummus; market vegetable salad with dukkah (nuts, seeds, spices); six-minute egg with salsa verde; marinated olives; Bub & Grandma's bread  
+ add ricotta salata • \$2

## SMOKED BLACK COD TARTINE • \$15

garlicky yogurt, beet-walnut muhammara, roasted beets, cucumbers, arugula & dill on Bub & Grandma's focaccia

## OUR FAVORITE ROMESCO • \$14.5

seared winter vegetables, charred leeks, peewee potatoes, almonds, cilantro  
+ add a fried farm egg • \$3.5

## SO-CAL CHEESE PLATE • \$16

bounty from the farmers' market: three local cheeses, nuts, fresh & dried fruit, dates with tahini, sea salt & olive oil

## SIDES

## GARLICKY TOAST • \$5

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

## 6-MINUTE FARM EGG • \$3

## JOHN'S MAPLE BACON • \$5

## BANANA BUCKWHEAT BREAD • \$5

**MARINATED OLIVES • \$7**

spices, citrus, herbs & olive oil; served warm

**CRUDITÉS & DIPS • \$14**

beet-walnut muhammara, lemony labne & dukkah (nuts, seeds, spices) with market veg & cornmeal focaccia

**ROASTED CARROTS & ZHOUG • \$13**

pimentón carrots & garlicky yogurt with zhoug (spices, herbs & green chile)

**SHAVED BUTTERNUT SQUASH • \$12**

dill, parsley, pomegranates, crispy quinoa & whey-shalot vinaigrette

**OUR FAVORITE ROMESCO • \$14.5**

seared vegetables, charred leeks, smashed potatoes, almonds, cilantro

**ROASTED RED KURI SQUASH & BURRATA • \$16**

pecan-pistachio aillade, brown butter, lemony chicories & fried sage

**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

**MAITAKE MUSHROOM TARTINE • \$16**

whipped tahini, olive tapenade, fried sunchoke, dill & mint on Bub & Grandma's crusty bread

**CASSOULET VERT • \$24.5**

heirloom cannellini beans, herbal pistou, fried garlic gremolata & a salad of herbs & greens

**PACIFIC BLACK COD, WINTRY TOMATO SAUCE & SPIGARELLO • \$30**

citrus, capers, heirloom cannellini beans, ricotta salata & mint

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

tagine-ish braised chicken legs with chickpeas, persimmons & dried apricots, spinach, almonds, cilantro & yogurt

**GRILLED LAMB KABOBS • \$28**

kofte-style, with spices galore, a giant herb salad, winter fruit & dill-sumac yogurt

**SIDES****A SIMPLE GREEN SALAD • \$9****GARLICKY TOAST • \$5****SEARED JAPANESE SWEET POTATOES & SALSA VERDE • \$10**

## DESSERTS!

### CHOCOLATE OLIVE OIL TART

dark chocolate-honey-olive oil ganache,  
pecan-almond-date crust, whipped Strauss  
cream, sea salt (gluten-free) • \$12

### ORANGE ALMOND CAKE

roasted fruit, whipped Strauss  
cream (gluten-free) • \$11

### SoCal CHEESE PLATE

A celebration of the market! California  
cheeses + the season's most delicious fruit  
(fresh, dried, dehydrated) & nuts + dates with  
tahini, olive oil & sea salt • \$16

### COOKIES!

cacao-almond / oat-date-walnut-smoked  
cinnamon / sesame maple crisps  
(all gluten-free) • \$8

vegan edition: oat-date-walnut-  
smoked cinnamon /  
sesame-maple crisps / coconut hemp bars

### FRESH FRUIT

the season's finest (with whipped  
Strauss cream, if you fancy) • \$12

DATES, TAHINI, OLIVE OIL, SEA SALT • \$6

## DRINKABLE DESSERT

### CHOCOLATE

date-cacao mocha, cashew milk, green Chartreuse;  
shaken & served up • \$14



\*consuming raw or undercooked eggs can result in foodborne illness

## AFTER - DINNER SIPS!

### CALVADOS + COGNAC

Chateau du Breuil Calvados • \$18

Domaine Dupont Pays d'Auge Calvados • \$19

Jean Cosperrin Cognac Petite Champagne • \$18

### AMARI

Nardini • \$11

Meletti • \$8

Sfumato • \$10

Montenegro • \$10

Angeleno • \$12

Averna • \$11

Fernet Branca • \$8

### SHERRY

Gutierrez Colosia 'Sangre y Trabajadero' Oloroso • \$10

### VERMOUTH

Cocchi Dopo Teatro Vermouth Amaro • \$11

Cocchi Rosa • \$9

Cocchi Americano • \$9

Carpano Antica • \$12

Del Professore Bianco • \$10

Del Professore Rosso • \$10

### COFFEE MANUFACTORY

Daily Brew (hot) • \$3.5

Daily Brew (iced) • \$4

### LEAVES & FLOWERS TEA

Fresh Mint Tisane (hot/iced) • \$3

Sweet Rush (lemongrass, ginger, rose) (hot/iced) • \$4

Rosella Mint (hibiscus, mint, stevia leaf) • \$4

High Mountain green (hot/iced) • \$4.5

Hojicha • \$4

Matcha Genmaicha (hot/iced) • \$4.5

Ringling Bell oolong • \$4

Bon Dia black (hot/iced) • \$3.5

Matcha Latté (hot/iced) • \$4.5

