

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 & 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 & 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 & 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-shallot 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

