

## SWEETS

## FRUIT SALAD • \$12

the prettiest market fruit  
+ add ricotta salata • \$2

## GRANOLA • \$9

cacao nibs, sunflower seeds,  
toasted coconut, coconut oil  
choose: maple-orange yogurt,  
cashew-date milk or cow's milk

## STRAWBERRY GRAIN BOWL • \$12

wheatberries, black rice & quinoa,  
coconut milk, roasted & fresh strawberries

GHEE-TOASTED BANANA BUCKWHEAT  
POPPYSEED BREAD • \$12

citrus-ginger-cardamom yogurt,  
roasted spring fruit (gf)

## CAKE FOR BREAKFAST! • \$11

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

## SALADS

## A SIMPLE GREEN SALAD • \$9

the prettiest soft lettuces, shaved fennel  
& shallot vinaigrette

## FATTOUSH-Y SALAD • \$15

chopped spring vegetables, sumac  
breadcrumbs, roasted garlic labne  
& za'atar vinaigrette  
+ add caramelized spiced lamb • \$5

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

miso-turmeric-coconut sauce, fennel,  
cucumbers, peanuts, fried shallots & garlic

## 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 • \$16.5

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

## OUR FAVORITE ROMESCO • \$15.5

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

## SMOKED BLACK COD TARTINE • \$15

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

## 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

*Everything we serve is chosen with care: We source vegetables, fruit & eggs from local farms and dairy & olive oil from California. We use wild Pacific seafood and heritage/sustainably raised meat. A general note: Consuming raw or undercooked eggs may increase your risk of foodborne illness*

*Please note that there is a 3% kitchen appreciation service charge on your bill to help pay our kitchen staff a living wage. Thank you for supporting fair wages in CA! (This service charge is elective.)*

**MARINATED OLIVES • \$7**

spices, citrus, herbs & olive oil; served warm

**CRUDITÉS & DIPS • \$14.5**

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

**ROASTED CARROTS & ZHOUG • \$13**

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

**OUR FAVORITE ROMESCO • \$15.5**

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

**ROASTED BEETS & BURRATA • \$16**

beet-top chimichurri, pickled beet stems & puffed wild rice

**FATTOUSH-Y SALAD • \$15**

chopped spring vegetables, sumac breadcrumbs, roasted garlic labne & za'atar vinaigrette

+ add caramelized spiced lamb • \$5

**SUNGOLD TOMATO & RICOTTA TARTINE • \$14**

the first tiny tomatoes of the year (!) with marjoram & fresh ricotta on Bub & Grandma's bread

**CASSOULET VERT • \$25**

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

**CAST-IRON PIMENTON CLAMS • \$26**

smoked paprika-white wine broth, red fife wheatberries, hearty greens + add house-made chorizo • \$5

**SEARED PACIFIC BLACK COD & SUGAR SNAP PEAS • \$29**

spring pea broth, sugar snaps, meyer lemon & smoked ricotta salata

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

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

**GRILLED LAMB KABOBS • \$28**

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

**SIDES****A SIMPLE GREEN SALAD • \$9****GARLICKY TOAST • \$5****SEARED JAPANESE SWEET POTATOES & SALSA VERDE • \$10****CONFIT SUNCHOKES + CALABRIAN CHILE AIOLI • \$11**

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