

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 lettuces from Garden Of,
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 & 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

CALI SMOKED FISH PLATE • \$15

house-smoked Pacific black cod, Garden
Of lettuces, turmeric bread & butter
pickles, fried capers & charred scallion
fromage blanc

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

ANCIENT GRAINS, PICKLED MUSHROOMS, HERBED KALE PUREE • \$26

emmer, kamut, wild rice & black barley, sherry vinegar-pickled west coast mushrooms, kale-chervil-parsley puree & pepitas

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

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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DESSERTS!

CHOCOLATE OLIVE OIL GANACHE

dark chocolate-honey-olive oil ganache,
pecan & cacao nib crumble, cacao nib
cream (gluten-free) • \$12

ORANGE ALMOND CAKE

citrus curd & whipped Strauss
cream (gluten-free) • \$11

SoCal CHEESE PLATE

A bountiful celebration of the market!
California cheeses & the season's most delicious
fruit (fresh, dried, dehydrated) & nuts • \$16

COOKIE PLATE

cacao-almond / oat-date-walnut-smoked
cinnamon / sesame maple crisps

vegan edition: oat-date-walnut-smoked cinnamon /
sesame maple crisps / honey-tahini seed bars
(all gluten-free) • \$8

ROASTED FRUIT & CREAM

white wine-roasted strawberries & rhubarb with
whipped Strauss cream & candied seeds • \$10

DATES, TAHINI, OLIVE OIL, SEA SALT

a variety of market dates with Soom
tahini; so simple, so good • \$6



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

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

Hojicha • \$4

Matcha Genmaicha • \$4.5

Black Dragon oolong • \$4

Breakfast black (hot/iced) • \$3.5

