

SWEETS

DAILY PASTRIES • ask your server!

FRUIT SALAD • \$12

a bountiful array of market fruit  
+ add ricotta salata • \$2

STONE FRUIT PARFAIT • \$10

layers of peach jam & cashew cream  
topped with seedy granola

SUMMER FRUIT CHIA BOWL • \$12

coconut milk, stone fruit & berries,  
seedy pistachio-sumac-coriander crumble

CAKE FOR BREAKFAST • \$11

orange-almond teacake, roasted fruit  
& whipped organic cream (gf)

TOASTS

MAPLE TAHINI TOAST • \$11

a ghee-toasted slice of Bub & Grandma's  
bread topped with maple-orange tahini,  
cinnamon pecans & market fruit

SMOKED BEET TARTINE • \$10

fromage blanc, pickled onions & smoked  
beets on Bub & Grandma's bread with  
arugula, herbs, pistachios & puffed wild rice

SALADS

A SIMPLE GREEN SALAD • \$9

Garden Of lettuces, shaved  
fennel & shallot vinaigrette

FATTOUSH-Y SALAD • \$15

raw summer veg, stone fruit, herbs,  
sumac croutons & tomato vinaigrette  
+ add caramelized spiced lamb • \$5

RICE NOODLES, HERBS & GREENS • \$15

fennel, cucumbers, pickled daikon, radish  
kimchi, peanuts, fried shallots & garlic,  
coconut-turmeric sauce & chile-garlic  
vinaigrette

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 • \$19

almond-red pepper romesco; smashed potatoes  
& caramelized leeks; heirloom tomatoes &  
cucumbers; six-minute egg & salsa verde;  
marinated olives; Bub & Grandma's bread  
+ add ricotta salata • \$2

SPICE-BRAISED CHICKPEAS • \$14

stewy garam masala chickpeas with currants,  
garlicky yogurt and a carrot & herb salad with  
cured lemon vinaigrette  
+ add a poached farm egg • \$3

SUMMER CHICKEN CONGEE • \$13

braised Autonomy Farms chicken & herb  
salad, with gingery rice, scallions, chile oil  
& chicken cracklins  
+ add a poached farm egg • \$3

CALI SMOKED FISH PLATE • \$15

house-smoked wild Pacific cod, soft lettuces,  
turmeric bread & butter pickles, fried capers  
& charred scallion fromage blanc

SIDES

GARLICKY TOAST • \$5

A FRIED FARM EGG • \$3

A 6-MINUTE FARM EGG • \$3

JOHN'S MAPLE BACON • \$5

chile oil + house-made hot sauce  
available by request

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 4% 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.)

SUMMER MENU

**MARINATED OLIVES • \$7**

spices, citrus, herbs & olive oil; served warm

**CRUDITÉS & DIPS • \$14.5**

beet-walnut muhammara, whipped tahini & dukkah with market veg & cornmeal focaccia

**BLISTERED SHISHITO PEPPERS • \$10**

espelette & shiso creme fraiche

**SEARED LITTLE GEMS • \$14**

gem lettuces with ginger-miso green goddess & California raw cheddar

**BEETS & BURRATA • \$16**

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

**FATTOUSH-Y SALAD • \$15**

raw summer veg, stone fruit, herbs, sumac croutons & tomato vinaigrette  
*+ add caramelized spiced lamb • \$5*

**SMOKY EGGPLANT & HARISSA TARTINE • \$14**

eggplant puree, shaved hazelnuts & mint on Bub & Grandma's bread

**ROASTED CARROTS • \$13**

pickled radicchio, blackberries, almond aillade

**CHINESE LONG BEANS • \$14**

garlicky yogurt & red chermoula

**CALIFORNIA SQUID & SMOKED CHICKPEAS • \$15**

saffron aioli, roasted tomatoes, basil, chard & garlicky breadcrumbs

**STUFFED ZUCCHINI • \$16**

walnuts, almonds, roasted mushrooms & ras el hanout, with a raw zucchini, yogurt & herb salad

**BLACK BARLEY RISOTTO • \$24**

pickled mushrooms, pepita puree, fennel fronds & arugula

**SEARED WILD PACIFIC COD & SUMMER SQUASH • \$29**

vermillion rock cod, smoked tomato broth, sweet corn, red onion vinaigrette

**CAST-IRON CLAMS • \$28**

manila clams, market tomatoes, fennel pollen & garlicky bread  
*+ add house-made chorizo • \$5*

**POZOLE VERDE CHICKEN • \$29**

seared Autonomy Farms chicken breast, cilantro-hominy broth, sweet corn, radishes & poblano puree

**GRILLED LAMB KABOBS • \$28**

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

SIDES

**A SIMPLE GREEN SALAD • \$9**

**GARLICKY TOAST • \$5**

**SEARED JAPANESE SWEET POTATOES & SALSA VERDE • \$10**

EVENING

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## DESSERTS!

### FLOURLESS CHOCOLATE CAKE

black cardamom, espresso anglaise, whipped  
creme fraiche, candied espresso beans & cacao nibs,  
espelette pepper (gf) • \$12

### HONEY MOUSSE

golden beet sponge cake, rosewater,  
pistachio-sesame-coriander crumble • \$12

### BERRY BASIL TART

berry custard, almond-walnut-sunflower  
seed & date crust & coconut cream (v + gf) • \$12

### MARKET FRUIT & RICOTTA

stone fruit, local orange blossom  
honey & bee pollen, herbs (gf) • \$12

### DATES, TAHINI, OLIVE OIL, SEA SALT

a variety of market dates with Soom  
tahini; so simple, so good (v + gf) • \$6

### COOKIES

oat, date, smoked cinnamon & walnut (v + gf) • \$3.5  
cacao-almond butter (gf) • \$3.5  
seedy tahini bars (v + gf) • \$3.5  
sesame-maple crisps (v + gf) • \$2

