

S W E E T S

DAILY PASTRIES • ask your server!

FRUIT SALAD • \$12

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

DATE-CARAWAY GRANOLA • \$9

dried mulberries, pumpkin seeds,
olive oil & maple choose: maple-citrus yogurt,
cashew-date milk or cow's milk

ORANGE ALMOND TEACAKE • \$11

roasted fruit & whipped organic cream (gf)

MAPLE TAHINI TOAST • \$11

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

SUMMER FRUIT CHIA BOWL • \$14

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

S A L A D S

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

E G G S

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

P L A T E S

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

CALI SMOKED FISH PLATE • \$15

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

S I D E S

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, 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 (gluten-free) • \$12

HONEY MOUSSE

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

BERRY BASIL TART (v)

berry custard, almond-walnut-sunflower
seed & date crust & coconut cream • \$12

MARKET FRUIT & RICOTTA

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

DATES, TAHINI, OLIVE OIL, SEA SALT

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

