

## SWEETS

DAILY PASTRIES • ask your server!

## FRUIT SALAD • \$12

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

## STRAWBERRY GRAIN BOWL • \$12

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

## ROASTED APPLE OVERNIGHT OATS • \$10

coconut milk, apple compote, almond butter &  
oat-honey brittle

## CAKE FOR BREAKFAST! • \$11

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

## TOASTS

## MAPLE TAHINI TOAST • \$14

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

soft lettuces, shaved  
fennel & shallot vinaigrette

## FALL FATTOUSH-Y SALAD • \$13

raw fall veg & fruit, roasted turnips,  
herbs & za'atar vinaigrette

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

market veg, fresh herbs, seasonal pickle,  
peanuts, fried shallots & garlic,  
coconut-turmeric sauce

## EGGS

## SOFT SCRAMBLE • \$13

farm eggs with caramelized leeks & wilted  
hearty greens on the side

## TURKISH EGGS • \$16

poached farm eggs, aleppo-urfa butter, garlicky  
yogurt, charred scallions, lemony salad  
& cornmeal focaccia

## PLATES

## MORNING MEZZE • \$19

sweet potato hummus; marinated scarlet runner  
beans; early fall salad; six-minute egg & salsa  
verde; marinated olives; Bub & Grandma's bread  
+ ricotta salata • \$2

## SPICE-BRAISED CHICKPEAS • \$14

stewy garam masala chickpeas with currants,  
garlicky yogurt and a carrot & herb salad with  
cured lemon vinaigrette

## CHICKEN CONGEE • \$17

braised Autonomy Farms chicken & herb  
salad with gingery rice, scallions & chile oil

## CALI SMOKED FISH PLATE • \$15

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

## ADD . . .

GARLICKY TOAST • \$5

AUTONOMY FARMS CHICKEN BREAST • \$6

SEARED PACIFIC BASS • \$5

CARAMELIZED SPICED LAMB • \$5

HOUSE-MADE CHORIZO • \$5

JOHN'S MAPLE BACON • \$5

RICK'S FARM EGG • \$3

...*poached, fried or 6-minute*

*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 sustainably sourced 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.)*

**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

**RADISHES & MISO BUTTER • \$10**

**SIMPLE GREEN SALAD • \$9**  
soft lettuces, shaved fennel  
& shallot vinaigrette

**FALL FATTOUSH-Y SALAD • \$13**  
raw fall veg & fruit, roasted turnips,  
herbs & za'atar vinaigrette  
*+ caramelized spiced lamb • \$5*

**LITTLE GEM SALAD • \$15**  
pistachio puree, pistachio-mulberry  
gremolata, balsamic vinaigrette & smoked  
California cheddar

**BEETS & BURRATA • \$16**  
beet-top chimichurri, pickled beet  
stems & puffed wild rice

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

**GREEN BEANS & RED CHERMOULA • \$14**  
garlicky yogurt, fried garlic & herbs

**ROASTED SUNCHOKES • \$14**  
burnt sunchoke-apple puree, chile-mint  
vinaigrette & sunchoke chips

**CALIFORNIA SQUID & SMOKED  
CHICKPEAS • \$15**  
saffron aioli, roasted tomatoes, basil,  
chard & garlicky breadcrumbs

**WEISER FARMS BRAISED SQUASH • \$18**  
seared broccolini, pecan-seed crumble,  
pickled sunchoke, sage, mint & almond  
blossom honey

**BAHARAT-ROASTED CAULIFLOWER • \$19**  
caramelized onion soubise, fall citrus salad  
& roasted ginger vinaigrette

**SEARED STRIPED BASS • \$29**  
spiced lentils, fingerling potatoes, sesame  
yogurt & fermented jalapeño zhoug

**ZA'ATAR CHICKEN • \$30**  
Autonomy Farms chicken thigh roulade,  
carrot-apple puree, caramelized carrots,  
wilted radicchio & za'atar vinaigrette

**GRILLED LAMB KABOBS • \$28**  
kofte-style, with spices galore, herb salad  
& dill-sumac yogurt

*+ GARLICKY TOAST • \$5*  
*Bub & Grandma's 30% rye boule toasted  
in olive oil & rubbed with garlic*

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## DESSERTS!

### DARK CHOCOLATE MOUSSE

tahini brownie & sesame-whiskey caramel • \$12

### PASSION FRUIT CURD

lemon-poppysseed cake, Pudwill Farms berries  
& unsweetened whipped cream • \$12

### MARKET FRUIT & RICOTTA

candied lovage & bee pollen (gf) • \$12

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

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

### COOKIES

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



## AFTER-DINNER SIPS!

### WHISKEY & BOURBON

- Akashi White Oak • \$15
- Blanton's • \$16
- Booker's • \$14
- Buffalo Trace • \$10
- Hibiki Harmony • \$16
- Johnny Drum • \$16
- Leopold Bourbon • \$13
- Navazos Palo Cortado Single Cask Whisky • \$24
- WhistlePig Rye • \$18

### TEQUILA

- 123 Reposado Tequila • \$16
- Fortaleza Blanco • \$13
- Fortaleza Añejo Tequila • \$18
- Gran Dovejo Blanco • \$14
- Gran Dovejo Reposado • \$15
- Rancho Tepua • \$14

### MEZCAL

- Del Maguey Vida • \$12
- Gem & Bolt Damaina Mezcal • \$13
- Yola • \$16
- Yuu Baal Madrecuixe • \$19

### RUM

- Diplomatico • \$14
- Smith & Cross • \$14

### EAU DE VIE

- Distillerie Laurent Cazotte Goutte de Poire Williams pear brandy • \$22

### CALVADOS & COGNAC

- Chateau du Breuil Calvados • \$18
- Domaine Dupont Fine Reserve Calvados • \$12
- Jean Gersperrin Petite Champagne Cognac • \$18

### SCOTCH

- Kilchoman Machir Bay • \$14
- Laphroaig 10 yr • \$16
- Pig Nose • \$10
- Springbank 10 yr • \$17
- Stronachie Highland 10 yr • \$14

### SHERRY & MADEIRA

- Gutierrez Colosia 'Sangre y Trabajadero' Oloroso • \$10
- H & H 'Boal' Madeira 10 yr • \$22

### AMARI

- Angeleno California citrus amaro • \$12
- Averna • \$11
- Cocchi Dopo Teatro vermouth amaro • \$8
- Fernet Branca • \$8
- Fernet Vallet • \$9
- Meletti • \$8
- Montenegro • \$10
- Nardini • \$11
- Sfumato Rabarbaro • \$10

### COFFEE MANUFACTORY

- Daily Brew (hot/iced) • \$3.5/\$4

### LEAVES & FLOWERS TEA

- Fresh Mint Tisane (hot/iced) • \$3
- Van Van (lemongrass, ginger, orange, cinnamon) (hot/iced) • \$4
- Silver Leaf green (hot/iced) • \$4.5
- Matcha Genmaicha • \$4.5
- Mountain Spring oolong • \$4
- Breakfast black (hot/iced) • \$3.5

