

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 (gf)

CAKE FOR BREAKFAST! • \$11

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

TOASTS

MAPLE TAHINI TOAST • \$14

ghee-toasted Bub & Grandma's bread, 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

FATTOUSH-Y SALAD • \$13

seasonal veg & fruit, roasted turnips,
herbs & za'atar vinaigrette

RICE NOODLES, HERBS & 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 • \$20

sweet potato hummus; marinated Rancho Gordo
beans; market salad; six-minute egg & salsa
verde; marinated olives; Bub & Grandma's bread
+ ricotta salata • \$2

TOMATILLO SHAKSHUKA • \$15

Rancho Gordo beans, spigarello,
coconut-lime crema, sheep's milk feta & a
fried egg

CHICKEN CONGEE • \$17

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

CALI SMOKED FISH PLATE • \$16

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

ADD . . .

GARLICKY TOAST • \$5

AUTONOMY FARMS CHICKEN BREAST • \$6

SEARED PACIFIC BASS • \$5

SMOKED 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 & California olive oil

CRUDITÉS & DIPS • \$14.5
beet-walnut muhammara, whipped
tahini & dukkah with market veg
& cornmeal focaccia

RADISHES & MISO-LIME BUTTER • \$10

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

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

CHICORIES! • \$14
fennel, dates, radishes, citrus & garlicky
pecan vinaigrette

LITTLE GEM SALAD • \$15
pistachios, balsamic vinaigrette
& smoked California cheddar

**JAPANESE SWEET POTATOES
& SALSA VERDE • \$11**

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

BROCCOLI DI CICCO • \$12
Calabrian peppers, miso, basil, mint
& fresno chiles

SEARED BRUSSELS SPROUTS • \$14
creamy caper vinaigrette, pecorino
& garlicky breadcrumbs

ROASTED CAULIFLOWER • \$15
vadouvan butter, turmeric yogurt
& candied pepitas

CLAMS & TOAST • \$18
Manila clams, white wine & ras el
hanout with a fennel-leek tartine on
Bub & Grandma's bread

CASSOULET VERT • \$25
heirloom cannellini beans, herbal pistou,
fried garlic gremolata & a salad of
herbs & greens

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

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

GRILLED LAMB KABOBS • \$29
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

WINE-ROASTED APPLES

red wine, sweet vermouth, cashew-date puree
& oat crisp (v + gf) • \$12

PANNA COTTA + BLUEBERRIES

whipped honey panna cotta with matcha
genmaicha-braised blueberries & black
sesame shortbread (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

