

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

CAKE FOR BREAKFAST! • \$11

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

SALADS

A SIMPLE GREEN SALAD • \$9

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  
+ house-made chorizo • \$5

TURKISH EGGS • \$16

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

TOASTS

MAPLE TAHINI TOAST • \$14

ghee-toasted Bub & Grandma's bread, maple-  
orange tahini, cinnamon pecans & berries

WHIPPED RICOTTA TARTINE • \$16

heirloom tomatoes, lemon-basil purée & basil  
oil on Bub & Grandma's bread

PLATES

BURRATA • \$17

Puglian burrata, apricot jam, charred stone fruit,  
heirloom tomatoes & arugula

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, hearty greens, 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 Pacific bass, soft lettuces,  
turmeric pickles, fried capers & charred  
scallion fromage blanc

ADD . . .

GARLICKY TOAST • \$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 • \$15**  
beet-walnut muhammara, whipped tahini & dukkah with market veg & cornmeal focaccia

**BASIL-SUMMER SQUASH SOUP • \$14**  
Sungold tomatoes, lemon-basil purée, pine nuts & soft croutons; served chilled

**SIMPLE GREEN SALAD • \$9**

**BURRATA • \$17**  
Puglian burrata, apricot jam, charred stone fruit, heirloom tomatoes & arugula

**HEIRLOOM MELON & CUCUMBER • \$16**  
whipped almond ricotta, pickled fresnos, flowering watercress & mulato chile vinaigrette

**CONFIT FILIPINO EGGPLANT • \$15**  
charred onion jam, blistered shishitos, preserved lemon & garlic oil

**LOCAL SARDINES A LA PLANCHA • \$14**  
toasted pine nuts, currants, parsley, marjoram breadcrumbs & Sicilian olive oil

**MARINATED BEETS • \$15**  
kumquats, sprouted lentils, toasted pistachios, avocado purée & lovage oil

**SALT-BRINED POTATOES • \$14**  
Charred Spanish onions, hazelnut-almond romesco & aioli

**CHINESE LONG BEANS • \$12**  
Calabrian peppers, miso vinaigrette, herbs & fresno chiles

**SPANISH-STYLE ROCKFISH • \$17**  
marinated wild local rockfish, shaved rainbow carrots, aioli & pimentón

**WHIPPED RICOTTA TARTINE • \$16**  
heirloom tomatoes, lemon-basil purée & basil oil on Bub & Grandma's bread

**WILD PACIFIC BASS • \$32**  
charred eggplant, Momotaro tomato jus, salmoriglio & marjoram oil

**SPICED LAMB KABOBS • \$29**  
kofte-style, with spices galore, an herb salad & dill-sumac yogurt

**WHOLE ROASTED CHICKEN • \$78**  
Autonomy Farms chicken, deboned and stuffed with spinach, currants, pine nuts & roasted stone fruit. Served with charred spring onions, herb salad & chicken jus. Serves 2-5.

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

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## DESSERTS!

### BROWN SUGAR BUDINO

crushed raspberries, fermented buckwheat honey,  
roasted figs, toasted pistachios (gf) • \$12

### BURNT STRAWBERRY TART

market berries, lemon & almond cream,  
spelt crust & CA bee pollen (v) • \$12

### BUCKWHEAT BROWNIE & TAHINI MOUSSE

cacao nib-sea salt crumble (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) • \$4.5  
oat, date & walnut (v) • \$3.5  
sesame-maple crisps (v + gf) • \$2  
seedy tahini bars (v + gf) • \$3.5

