

S W E E T S

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)

E G G S

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

T O A S T S

MAPLE TAHINI TOAST • \$14

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

WHIPPED RICOTTA TARTINE • \$16

Maru persimmons, spigarello, fruity olive
oil & pear purée on Bub & Grandma's bread

S A L A D S

A SIMPLE GREEN SALAD • \$9

RICE NOODLES, HERBS & GREENS • \$15
market veg, fresh herbs, seasonal pickle,
peanuts, fried shallots & garlic,
coconut-turmeric sauce

P L A T E S

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
+ garlicky toast • \$5

CHICKEN CONGEE • \$17

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

CALI SMOKED FISH PLATE • \$16

house-smoked Pacific black cod, soft
lettuces, turmeric pickles, fried capers,
charred scallion fromage blanc & cornmeal
focaccia

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GARLICKY TOAST • \$5

JOHN'S MAPLE BACON • \$5

HOUSE-MADE CHORIZO • \$5

CARAMELIZED SPICED LAMB • \$5

RICOTTA SALATA • \$2

RICK'S FARM EGG • \$3

...poached, fried or 6-minute

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

WINTER SALAD • \$14
chicories, citrus, sunchokes, mint, fermented honey vinaigrette

SHAVED CELERY & APPLE SALAD • \$15
whipped herbed goat cheese, pickled currants, sprouted walnuts, mint & lemon vinaigrette

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

CAULIFLOWER SOUP • \$14
charred purple brussels sprouts, sprouted cauliflower, persimmon & thyme oil

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

MUSHROOM CONSERVA • \$16
housemade almond ricotta, Shinko pears, spigarello & dehydrated plums on toasted Bub & Grandma's cornmeal focaccia

POLENTA WITH BRAISED GREENS • \$15
Anson Mills polenta, whey, pickled fresnos

ROASTED KABOCHA SQUASH • \$18
fresh ricotta, mulato chile vinaigrette, brown butter, apple purée, pomegranate

CAST IRON CELERY ROOT • \$16
housemade crème fraîche, walnut & celery leaf gremolata, braised cabbage, apple

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

CACIO E PEPE • \$24
hand-rolled pici pasta, pecorino romano, black pepper

WILD LOCAL OIL-POACHED HALIBUT • \$33
preserved lemon chermoula, roasted thumbelina carrots, green almonds & smoked plum-wood 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 arugula, currants, pine nuts & roasted fruit. Served with charred 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!

WARM PERSIMMON PUDDING CAKE

housemade hazelnut milk, Hachiya persimmon purée • \$14

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

