

served until 3 pm

breakfast

FRUIT CUP

locally grown and seasonal 5

QUICHE

buttery crust, custard filling with meat or vegetarian 6.50
with house salad 10

HOUSEMADE GRANOLA

served with yogurt and seasonal fruit 8

BREAKFAST SANDWICH

herbed scrambled eggs, gruyere, and onion marmalade on sourdough 7.50

FRIED EGG SANDWICH

fried egg, tomato, and applewood smoked bacon on sourdough 7.50

BREAKFAST PLATE

two eggs, roasted potatoes, toast, and preserves 9

FRENCH TOAST

with berries and maple syrup 10

BREAKFAST BOWL

roasted potatoes, roasted tomato, pickled jalapeno, monterey jack and parmesan cheeses, creme fraiche, bacon, and two fried eggs 11

BREAKFAST BANH MI

two scrambled or fried eggs, daikon pickle, jalapeno, persian cucumber, red pepper, mint, cilantro, and spicy mayonaise on ciabatta 11

tartines & sandwiches

served with house salad

AVOCADO & EGG TARTINE

avocado, pickles, fresh herbs, seven minute egg, caperberry, and aioli 12

GRILLED CHEESE SANDWICH

gruyere cheese, onion marmalade, dijon mustard on sourdough 10

SMOKED SALMON BANH MI

smoked salmon, daikon pickle, jalapeno, persian cucumber, red pepper, mint, cilantro, and spicy mayonaise on ciabatta 12

salads

CHINESE CHICKEN

lettuces, free range chicken, carrots, cabbage, and cashews, in ginger soy dressing 12

COBB

free range chicken, bacon, avocado, tomatoes, pickled red onions, and seven minute egg, in blue cheese vinaigrette 13

kids menu (12 and under only)

FRENCH TOAST

with maple syrup 6

BREAKFAST PLATE

scrambled or fried egg, roasted potatoes, toast 6

GRILLED CHEESE SANDWICH

gruyere cheese on sourdough 6

served all day

coffee & espresso drinks

double shots, unless you prefer to single

COFFEE hot or iced 3

ESPRESSO 3

AMERICANO 3

GIBRALTAR 3.50

CAPPUCCINO 3.75

LATTE 4/4.50

VANILLA LATTE 5

CARAMEL LATTE 5

LIVERPOOL LATTE hot only 5

MOCHA 5

ESPRESSO SODA iced only 5

MATCHA LATTE 5

HOT CHOCOLATE 5

add a double shot 1.50

switch to almond milk .75

add housemade caramel .75

add housemade vanilla syrup .75

teas

served hot 4

ENGLISH BREAKFAST EARL GREY
MOROCCAN MINT JASMINE
CHAI CHAMOMILE

cold drinks

FLAT WATER 2

SPARKLING WATER 2.50

ICED TEA 3

LEMONADE 3

LEMONADE & ICED TEA 3

DIET COKE 2

COKE IN A BOTTLE 3

ORANGE JUICE 5

desserts

changes daily, and includes a selection of the following:

PETITS FOURS
assorted flavors - rose petal, chocolate, lemon, lavender, orange, champagne 4-4.50 each

SEASONAL PIE
locally grown fruit 6 per slice

CHOCOLATE PUDDING
rich pudding topped with whipped cream 6.50

BLUM'S COFFEE CRUNCH CAKE
chiffon cake layered with coffee whipped cream and crunch 6.50 per slice

SALTED CARAMEL BREAD PUDDING
brioche, caramel, fleur de sel 6.50

TIRAMISU
lady fingers, coffee syrup, mascarpone 6.50

PANNA COTTA
seasonal fruit or tea infused flavors 6.50