

TOAST

Avocado \$7.50

Organic olive oil, lime juice, goat cheese, red pepper flakes

Add greens on top +\$2

Apple & Brie \$8.50

Arugula, balsamic reduction, local honey

Smoked Salmon \$9.50

Dill and caper cream cheese, cucumber, Arugula, local egg, pickled red onion

SALAD

Quinoa \$11.50

Organic quinoa, seasonal vegetables and greens tossed with house dressing and topped with goat cheese and balsamic glaze

Green Machine \$10.50

Arugula, avocado, kale, green beans, cucumber, mixed greens, and tomato with house dressing and local eggs

Mixed Green \$8.75

Mixed greens, cucumber, tomato, carrots, red onion, house made croutons, ginger dressing

ADD: grilled chicken + \$5.00; Smoked salmon + \$4.00; Local eggs + \$3.00

SANDWICHES

Grilled Cheese \$6.50

Jarlsberg, Cheddar and Munster on Fairfield Bread Company sourdough

Add Tomato +\$0.50 Add Bacon +\$1.50 Add Avocado +\$1.50

Morning Rush \$7.50

Baked local eggs, bacon, cheddar and munster on Fairfield Bread Company Sourdough bread

Brunch On A Bagel \$10.50

Smoked salmon, dill and caper cream cheese, red onion, sliced tomato, greens, served on a bagel

Add local egg +1.50 Avocado +\$1.50

Avocado BLT \$8.75

Thick cut bacon, sliced tomato, arugula, sliced avocado, mayo

Chicken Salad \$8.75

Our house made chicken salad with greens, sliced tomato, and mayo

French Beef \$8.99

Roast Beef, shredded lettuce, sliced tomato, tarragon mayo on ciabatta

Veggie Burger \$11

house made veggie burger, sliced tomato, greens, mayo, served on a brioche roll with a house made dill pickle on the side

Gluten free bread or burger buns are available upon request for any of our toasts and sandwiches +\$2.00

Add to any sandwich: Tomato +\$0.50 Bacon +\$1.50 Avocado +\$1.50

SOUP

Kale & Sweet Potato \$7.50

Organic, vegan, gluten free, fat free and a good source of fiber. Served with choice of gluten free or sourdough toast.

Chicken Noodle \$7.50

Organic, antibiotic free chicken with vegetables and pasta in a nourishing broth. Served with sourdough toast.

SIDES AND SMALL PLATES

Yogurt & Granola \$5.50

Cinnamon Toast \$2.50

Toast With Butter or Jam \$2.50

Side Salad \$4.50

Sliced apple with local honey \$4.00

Cucumbers and Carrots with Hummus \$6.50

Sweet & Spicy Nuts \$3.75

Marinated Olives \$4.00

Cheese or Charcuterie Plate MP

PRESSED JUICE

Green Glow \$9.50

Greens, Cucumber, Celery, Apple, Ginger, Lemon

Red Reboot \$9.50

Beet root, Carrots, Grapefruit, Apple, Lemon, Ginger

SMOOTHIES

The Reinvigorater \$9.50

Hard session at the gym? Long hike? Late night? This electrolyte rich, b-vitamin bringin', protein packed powerhouse of a smoothie is a great way to get your groove back! Made with mango, coconut water, non-dairy golden milk, dark greens, local honey, Greek yogurt (or vegan protein), and an electrolyte and a vitamin booster.

Smoothie Of The Day \$8.50

We love to try new things and hoe you do too. Ask about today's special smoothie.

COLD DRINKS

Boxed Water \$2.50

Pellegrino \$2.75

Soda \$2.75

Mexican Coke \$3.00

Dona Spice Soda \$5.00

Juice Box \$2.00

Pomegranate Spritzer \$3.75

Iced Tea/Coffee \$3.50

Bubble Tea \$4.00

Iced Matcha \$5.25

Iced Golden Milk \$5.25

Cold Brew \$4.95

Red Eye \$4.50

Iced Americano \$3.75

Iced Latte \$4.75

Iced Mocha \$4.95

Iced Chai \$4.95

Iced Dirty Chai \$5.25

Thai Iced Coffee \$4.25

HOT DRINKS

Daily Brew \$2.25/2.95

Daily Decaf \$2.50/3.15

Hot Tea \$2.15/2.75

Hot Coco \$2.95/\$3.95

Pour Over \$2.50/3.15

Red Eye \$3.25/3.95

Espresso \$2.50

Macchiato \$2.75

Americano \$2.75/3.75

Cappuccino \$4.25

Latte \$4.25/4.75

Golden Milk Latte \$4.50/4.95

Matcha \$4.50/4.95

Mocha \$4.50/4.95

Chai \$4.50/4.95

Dirty Chai \$4.95/5.50

TREATS

Brownies & Blondies \$3.50

Gluten-free Brownies \$3.75

Decorated Cookies \$2.50 to \$3.50

Slice of Pie \$4.50

Slice of Cake \$4.50 to \$5.50

And, check out the pastry case for more!

Want Something that you don't see here?

Just ask, we are happy to accommodate when possible

