

BREAKFAST

AVAILABLE: MON-FRI 8AM — 11AM  
SAT + SUN 8AM — 1PM

<b>EGG SANDWICH</b> [VEG]	<b>12.00</b>
scrambled eggs, cooper's american cheese, chili aioli + arugula on your choice of portuguese muffin or housemade biscuit [add sausage +2.50] [add bacon +3.50]	
<b>LIL CHICK</b> [VEG]	<b>10.00</b>
scrambled eggs + cooper's american cheese on your choice of portuguese muffin or housemade biscuit [add sausage +2.50] [add bacon +3.50]	
<b>BREAKFAST WRAP</b>	<b>12.00</b>
scrambled eggs, cooked garlicky greens, pickled red onions, feta + tahini sauce on a lavash wrap [add sausage +2.50] [add bacon +3.50] MAKE IT A BOWL [GF]	
<b>SEASONAL FRITTATA</b> [VEG] [GF]	<b>8.50</b>
broccoli, spinach, feta, parsley, scallions, dill, aleppo pepper	
<b>PB + J OVERNIGHT OATS</b> [V] [GF] [NUTS]	<b>8.00</b>
oats, peanut butter, chia seeds, oat milk, maple syrup, vanilla, maldon, peanuts, cacao nibs + seasonal jam	

[GF] GLUTEN FREE  
[VEG] VEGETARIAN  
[V] VEGAN  
[NUTS] HAS NUTS

\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

BREADS + PASTRIES

SEE THE COUNTER FOR SEASONAL INGREDIENTS

<b>SEASONAL FOCACCIA</b> [VEG]	<b>7.00</b>
sweet potato, ricotta, caramelized onions, rosemary, parmesan	
<b>BUTTERMILK BISCUIT</b>	<b>6.00</b>
add jam [+0.75] add butter [+ 0.75]	
<b>RHUBARB SCONE</b>	<b>6.00</b>
<b>FIG LEAF + CARDAMOM MORNING BUN</b>	<b>8.00</b>
<b>HONEY BUTTERMILK CORN MUFFIN</b>	<b>5.25</b>
<b>RHUBARB CREME FRAICHE CAKE</b>	<b>5.00</b>
<b>CARROT PISTACHIO CAKE W/ CREAM CHEESE FROSTING</b> [GF] [NUTS]	<b>8.50</b>
<b>BANANA BREAD</b> [V]	<b>5.50</b>
<b>LEMON POPPY SEMOLINA LOAF</b>	<b>5.50</b>
<b>SEA SALT CHOCOLATE CHIP COOKIE</b>	<b>4.50</b>
<b>CHOCOLATE TAHINI BROWNIE</b> [GF]	<b>5.50</b>
<b>LEMON BAR</b> [GF] [NUTS]	<b>6.50</b>

CAFE + MARKET · CATERING · EVENT SPACE

LUNCH

AVAILABLE DAILY: 11AM — 3PM

<b>CHICKEN CUTLET SANDWICH*</b>	<b>16.00</b>
chicken cutlet with rosemary aioli, fennel, cabbage + red onion slaw on housemade focaccia	
<b>TURKEY SANDWICH</b>	<b>16.00</b>
housemade turkey, little gems, grafton cheddar cheese, pickled cucumber + banana peppers, shaved sweet onion + green goddess aioli on housemade focaccia	
<b>ARTICHOKE + MOZZARELLA SANDWISH</b> [VEG] [NUTS]	<b>16.00</b>
marinated grilled artichokes, arugula pesto with almonds + mozzarella on laurel bakery baguette	
<b>SEASONAL GREEN SALAD</b> [VEG] [SESAME]	<b>16.00</b>
little gem, english peas, radishes, mint, farro, sunflower-sesmae seed crumble (sunflower seeds, sesame seeds, butter, maple syrup), ricotta salata, lemon thyme vinaigrette (lemon juice, dijon mustard, maple syrup, garlic, thyme, grapeseed oil, olive oil, salt, pepper)	
<b>CHICKEN MARKET BOX</b> [NUTS]	<b>20.00</b>
grilled + marinated chicken thighs with spring orocchettiette + sauteed green beans	

PLUS EVEN MORE PREPARED FOOD IN OUR FRIDGE!