

WINES BY THE GLASS



SPARKLING

BLANC DE BLANCS 14

François Montand Brut, Jura, FR NV
lemon curd, apple crisp, hazelnut

WHITE

SAUVIGNON BLANC 13

Domaine Foucher-Lebrun 'Petit Le Mont',
Loire Valley, FR 2023
grapefruit, passion fruit, white flowers

CHARDONNAY 16

House of Brown, Lodi, CA 2022
tropical guava, lychee, key lime

ROSÉ

GRENACHE 12

Bernard et Olivier Coste 'Mont Rose',
Languedoc-Roussillon, FR, 2023
peach, raspberry, grapefruit

RED

PINOT NOIR 14

Domaine Géraud, Pays d'Oc IGP, FR, 2022
berry, cherry, currant

CABERNET SAUVIGNON 17

Hedges Family Estate 'CMS',
Columbia Valley, WA 2021
blackberry, fig, cardamom

CAFÉ MENU

4PM - CLOSE

CHICKEN MATZO BALL SOUP 7

housemade chicken broth, parsley

LEMONY KALE LENTIL SOUP **V+**, **GF** 7

sweet potato, onion, cilantro, vegetable broth

WARM MARINATED OLIVES **V+** 8

rosemary, garlic, orange zest, red chiles,
grilled sourdough

BABY GEM WEDGE SALAD **V+**, **GF** 13

radish, persian cucumbers, pickled red onions,
green tahini dressing

CAESAR SALAD 13

romaine, red cabbage, shaved parmesan,
cracked black pepper, sourdough croutons,
caesar dressing

add panko breaded chicken +6

ROASTED CAULIFLOWER 17

STEAK **V+**, **GF**

harissa, whipped white bean hummus,
olive salsa, sumac, fresh herbs

ROASTED BABY BEETS 14

AND BURRATA **GF**

glazed baby carrots, rosemary vinaigrette,
herbs, maldon sea salt

WILD MUSHROOM AND 15

GRUYÈRE TARTINE

caramelized onions, black garlic butter,
chives, sourdough toast

MEDITERRANEAN 19

CHICKEN THIGHS **GF**

feta, red pepper, fennel, fingerling potatoes,
marinated olives, preserved lemon,
green tahini

BUBBLING SHRIMP 18

calabrian chili, garlic butter, basil,
white wine, grilled sourdough



DESSERT

A SLICE OF THE ICONIC RAINBOW CAKE 8

CRÈME BRÛLÉE 8 take it home 12

EARL GREY STICKY TOFFEE DATE CAKE 7

butterscotch sauce, maldon

GODDESS SPRING WATER 4
SAN PELLEGRINO 4

NATALIE'S ORANGE JUICE OR LEMONADE 4
SPINDRIFT SPARKLING WATER 3

V = vegetarian **V+** = vegan **GF** = gluten free

DRINK SPECIALS



PINEAPPLE COCONUT COLD BREW 6.50
cold brew, pineapple, coconut cold foam, basil

PASSION FRUIT LYCHEE MATCHA SPRITZ 6.95
matcha, passionfruit, lychee, lemon sparkling water

HONEY LAVENDER BAKLAVA LATTE 6.50
espresso, lavender, turmeric, pistachio, oat milk



BREAKFAST

GODDESS CUSTOM BREAKFAST 8.95
fried egg, cheddar cheese on an english muffin, bagel or croissant
choice of bacon, ham, chicken or veggie sausage

MAPLE BACON SANDWICH 9.95
maple chili bacon, fried egg, swiss cheese, slow roasted tomato jam, arugula, lemon herb aioli, toasted brioche roll

BREAKFAST QUESADILLA 10.95
scrambled eggs, chicken sausage, cheddar, pepper jack, spinach, tomato, spinach tortilla

SMOKED SALMON BREAKFAST CLUB SANDWICH 14.95
crispy bacon, fried egg, tomato, leafy greens, capers, pickled red onions, lemon herb aioli, toasted multigrain bread

LOX AND BAGEL 14.95
Abe's smoked salmon, cream cheese, tomato, cucumber, red onions, capers, lemon squeeze
add avocado +3

VEGGIE BAGEL SANDWICH V 7.95
avocado, tomato, persian cucumber, red onions, cream cheese
gluten free bagel +2

SIDES

CRISPY SMASHED BRUSSELS SPROUTS V 6.95
red peppers, onions, balsamic, parmesan, parsley, chili

BUFFALO CAULIFLOWER FLORETS V+ 6.95
green tahini dipping sauce

FRENCH FRIES OR SWEET POTATO FRIES V 5.50
lemon herb aioli

EVERY DAY UNTIL 2PM

CROISSANT SANDWICH 9.95
scrambled eggs, applewood smoked bacon, roasted tomatoes, fresh mozzarella, basil

KETO BREAKFAST PLATE GF 10.95
scrambled eggs, avocado, pickled red onions, cucumbers, green goddess sauce, EBTB spice
choice of bacon or chicken sausage

WRAPS

BREAKFAST BURRITO 10.95
scrambled eggs, bacon, pepper jack, black beans, pico de gallo, sour cream, wheat tortilla, seared on the plancha, side of roasted tomato salsa

GODDESS BREAKFAST V 10.95
veggie sausage, scrambled eggs, spinach, feta, avocado, spinach tortilla, side of roasted tomato salsa

CRISPY BREAKFAST POTATOES 5.50
lemon herb aioli

HOT SOUPS

CHICKEN MATZO BALL
BEEF BRISKET AND CABBAGE
CHICKEN TORTILLA GF
LEMONY KALE AND LENTIL V+



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. While our facilities are not dedicated allergen-free, we do everything we can to minimize cross contact. Products may contain common allergens, including peanuts, tree nuts, milk, eggs, wheat, soy, sesame, fish and shellfish.

SANDWICHES



SPECIALS

VODKA CHICKEN PARMESAN 13.95

chicken parmesan, mozzarella, pesto, arugula, spicy vodka tomato sauce, tuscan roll

BEEF BRISKET ELOTES 14.95

herb roasted brisket, grilled street corn, alabama white bbq sauce, spicy pickles, pretzel bun

HOT HONEY BUTTER CHICKEN 13.95

crispy chicken thigh, hot honey, lemon herb aioli, kale slaw, pickles, brioche bun

TURKEY, APPLE AND BRIE 13.95

roasted turkey, brie, granny smith apple, arugula, fig jam, dijon, pretzel bun

GRILLED CHICKEN CLUB 13.95

grilled herbed chicken, avocado, applewood smoked bacon, lettuce, tomato, lemon herb aioli, tuscan roll

ITALIAN SLAM 13.95

salami, ham, capicola, provolone, lettuce, tomato, red onions, giardiniera, olives, artichokes, roasted red peppers, garlic aioli, tuscan roll

SMASH BURGER **beef or veggie** 12.95

cheddar, spicy pickles, onion, lettuce, Goddess special sauce, brioche bun
add bacon +3

CORNED BEEF AND SWISS 14.95

Manny's corned beef, swiss cheese, sauerkraut, 1000 island, marble rye

TUNA MELT 12.95

tuna salad, cheddar cheese, tomato, kale slaw, multigrain

AVOCADO TOAST **V** 12.95

feta, radish, cherry tomatoes, arugula, pickled red onions, pumpkin seeds, lemon vinaigrette, grilled sourdough

add smoked salmon +4.50 | fried egg +2

CALIFORNIA DREAMING 12.95

roasted turkey breast, swiss cheese, avocado, arugula, tomato, lemon herb aioli, multigrain

WICKER PARK **V** 12.95

fresh mozzarella, artichokes, olives, tomatoes, pesto mayo, spinach, tuscan roll

GODDESS CHICKEN SALAD 12.95

roasted chicken, grapes, celery, scallions, almonds, lemon herb aioli, arugula, croissant

DEVEILED EGG SALAD **V** 10.95

egg salad, devil spices, arugula, sliced cucumbers, multigrain

WRAPS & SALADS **GF +2**

SPECIALS

SESAME MISO CHICKEN SALAD 13.95

grilled chicken, napa cabbage, almonds, oranges, snap peas, red pepper, carrots, scallions, crispy wontons, sesame miso vinaigrette



SOUTHWEST CAESAR 13.95

southwest chicken, romaine, jalapeño corn, black beans, pico de gallo, caesar dressing, croutons, wheat tortilla

GARDEN GODDESS **V+** 12.95

avocado, cucumber, hummus, lettuce, carrots, tomato, beets, spinach, Goddess dressing, spinach tortilla

SHAWARMA STYLE CHICKEN 13.95

shawarma spiced chicken thigh, tahini, Israeli couscous, tomato, cucumber, red onions, spicy pickles, romaine, sundried tomato tortilla

BUFFALO CHICKEN 13.95

panko chicken, Frank's hot sauce, celery, lettuce, tomato, blue cheese dressing, wheat tortilla

GRAB AND GO SALADS

MADE FRESH DAILY 

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