Breakfast & Lunch served all day

Everyday I'm Brusselin' \$8

biscuit, melty white cheddar, apple butter, roast brussels sprouts, honey mustard, house breakfast sausage, farm egg*

Turkish Eggs and Avocado \$8.50

focaccia, za'atar butter, lemon-garlic yogurt, avocado, kale all dressed up in zhug, fried hard egg, honey harissa

Bacon & Guac Breakfast Burrito \$9 WEEKDAYS ONLY

flour tortilla, queso fresco, scrambled eggs, guacamole, applewood smoked bacon, maple sriracha home fries

Chicken and Pickle Biscuit \$7.50

biscuit, ranch, bread and butter pickles, chili infused honey, crispy fried chicken *Add a farm egg** \$1.50

Bagel Banh Mi \$7

bagel, seven minute egg*, cucumbers, Vietnamese-style pickled veggies, avocado, cilantro, sriracha aioli*

Add applewood smoked bacon \$2.00

Lox of Love \$10

Bagel or Biscuit \$1.50

toasted bagel, house cured gravlax*, cream cheese, tomatoes, cucumbers, capers, red onion, black pepper

Crispy Rice Salad & Fried Egg \$10

Bagel Varieties: Plain, Salted, Everything, Sesame

Egg: Local Farm Egg* (\$1.50), Local Egg White (\$1.50)

crispy brown rice, cauliflower-kale salad, lemon, pecorino, $\,$ avocado, farm egg*, Aleppo pepper $\,$

BUILD YOUR OWN sandwich

Cheese: White Cheddar (\$1.50), Chèvre Cream Cheese (\$1), Cream Cheese (\$0.75), Tofutti (\$0.75), Scallion-Chive Cream Cheese (\$1.25), Honey Rosemary Cream Cheese(\$1.25) Veggies: Salad Greens (free), Red Onion (free), Tomato (\$0.50), Avocado (\$1) Meat: Applewood Smoked Bacon (\$2.50), Housemade Breakfast Sausage (\$2.50) Condiments:: Housemade Jam (\$0.75), Maple Sriracha (\$0.50), Aioli* (\$0.25), PB (\$1)

Bengali Chicken & Chutney \$8.50

focaccia, roast chicken, fig jam, coconut-golden raisin chutney, arugula, curried aioli*

Turkey, Avocado & Bacon \$8.50

multigrain bread, roast turkey, applewood smoked bacon, aioli*, sharp cheddar, tomato, green leaf lettuce, avocado mash

Purple Goat \$8.50

focaccia, Italian salsa verde, pickled beets, avocado, bacon, cucumbers, pickled fresno chilies, chèvre cream cheese

Chicken, Avocado & Jalapeno-Honey Salad \$10

arugula, roast chicken, queso fresco, cucumbers, avocado, roasted pecans, jalapeno-honey-basil vinaigrette

The Usual \$9

make your own breakfast or lunch plate by selecting 3 sides!

Seasonal Granola Bowl \$4.50

greek yogurt, maple-pecan granola, oranges, raspberry compote

Quiche with Side Salad or Soup \$7

changes daily--ask your server for details!

SIDES

\$3.50
\$4.00/\$8.00
\$3.00
\$4.50
\$3.00
\$3.00
\$3.00
\$4.00
\$3.00

Coffee

DRIP COFFEE

Good Ole' Drip \$2.00 Japanese Method Iced Coffee \$2.50

Sorry, but refills are unavailable while we are take-out only

ESPRESSO

Cappuccino \$3.25
Café Americano (Hot/Iced) \$2.75
Latte (Hot/Iced) \$3.50
Mocha Latte (Hot/Iced) \$4.00
Also available in DECAF!

Winter Drinks

Queen George's Golden Milk \$4.00

Lil' Farm's Queen George candied ginger + turmeric syrup, warming spices, honey, milk

Cardamalt Latte (contains gluten) \$4.50

latte featuring a housemade cardamom-malt syrup, espresso, and steamed milk

Raspberry White Chocolate \$4.50

latte made with raspberry puree, white chocolate syrup, espresso, and steamed milk.

Drinks

Natalie's Fresh Squeezed Orange Juice	\$2.00
Homeland Creamery Whole or Chocolate Milk	\$2.00
Unsweetened House Iced Tea	\$2.50
Spindrift / Coke / Diet Coke / Sprite	\$1.50
Bottled Water	\$1.00
Chai Latte	\$4.00
Tea Pigs Hot Tea	\$2.00
Hot Chocolate & Whipped Cream	\$3.00

^{*}Eating raw or undercooked eggs, seafood, or shellfish may be harmful to your health. Our aioli contains raw egg yolk.

Please inform staff of **any** allergies or aversions when ordering. Not all ingredients are listed on this menu. Substitutions politely declined.