Breakfast & Lunch

served all day

SANDWICHES

Everyday I'm Brusselin' \$8

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

Bacon, Egg, and Chimichurri \$8

bagel, jalapeno-cheddar cream cheese, applewood smoked bacon, farm egg*, avocado, chimichurri

Bacon & Guac Breakfast Burrito \$8

flour tortilla, queso fresco, scrambled eggs, quacamole, applewood smoked bacon, maple sriracha home fries Make it a bowl – replace the flour tortilla with guinoa for \$2

Chicken and Pickle Biscuit \$6.50

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

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, sharp cheddar, tomato, sprouts, avocado mash, aioli*

Purple Goat \$8.50

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

BUILD YOUR OWN sandwich

Bagel or Biscuit \$1.50

Bagel Varieties: Plain, Salted, Everything, Sesame

Cheese: White Cheddar (\$1.50), Chèvre Cream Cheese (\$1), Cream Cheese (\$0.75), Tofutti (\$0.75)

Veggies: Salad Greens (free), Red Onion (free), Tomato (\$0.50), Avocado (\$1) **Meat:** Applewood Smoked Bacon (\$2), Housemade Breakfast Sausage (\$2.50)

Condiments:: Housemade Jam (\$0.75), Maple Sriracha (\$0.50), Mayo* (\$0.25), PB (\$1)

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

PLATES & SALADS

Turkish Eggs \$9

lemon-garlic yogurt, green zhug (parsley & cilantro hot sauce), Aleppo pepper chili oil, two farm eggs*, side of za'atar toast

Winter Farm Plate \$10

creamed kale & cheddar gratin, buttered multigrain toast, two farm eggs* Add bacon strips or sausage links for \$2.50

Bagel and Lox Plate \$12

house gravlax*, toasted bagel, dill-black pepper cream cheese, tomatoes, cucumbers, capers, red onion, lemon, seven minute egg*

Crispy Rice Salad & Fried Egg \$10

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

Chicken, Avocado & Jalapeno-Honey Salad \$10

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

Quiche with Side Salad or Soup \$7

changes daily--ask your server for details!

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

SIDES

Housemade Soup	\$3.50
House Salad	\$4.00/\$8.00
Curly Fries	\$4.00
Two Farm Eggs*	\$3.00
Avocado Toast	\$4.50
House Sausage Links (2)	\$3.00
Applewood Smoked Bacon (2)	\$3.00
Maple Sriracha Home Fries	\$3.00
Fruit Salad	\$4.00
Buttered Multigrain Toast (2)	\$3.00

Coffee

DRIP COFFEE

Good Ole' Drip (1 refill included) \$2.50 Japanese Method Iced Coffee \$2.50

POUR OVER/Hot or Iced Damian Espinoza (single origin) – Peru \$4.00 Intango – Rwanda \$4.00

Please check the board for our barista's rotating selection of seasonal and single origin coffees

ESPRESSO

Espresso	\$2.50
Macchiato	\$2.75
Cortado	\$3.00
Cappuccino	\$3.25
Café Americano (Hot/Iced)	\$2.75
Latte (Hot/Iced)	\$3.50
Mocha Latte (Hot/Iced)	\$4.00
Cardamalt Latte (Hot)	\$4.50
Also available in DECAF!	

Beer & Cocktails

Founder's Centennial IPA \$5

Hardywood Singel Belgian Blonde Ale \$5

Foothills Hoppyum IPA \$4

Stem Hibiscus Cider \$5

Ommegang Hennepin Saison \$5

Mimosa \$6

cava, fresh squeezed orange juice

Bloody Mary \$8

tito's vodka, house bloody mix, beer back

Drinks

Natalie's Fresh Squeezed Orange Juice	\$2.00
Homeland Creamery Whole or Chocolate Milk	\$2.00
Queen George's Golden Milk	\$3.75
Unsweetened House Iced Tea (free refills)	\$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.