

MORNING

8AM-11AM WEEKDAYS
8AM-12PM WEEKENDS
FALL '26 • REV. 10/23

SIGNATURE

AVOCADO TOAST

V VGO GFO

Avocado spread on multigrain toast, with cherry tomatoes, feta, radish microgreens, a drizzle of hot honey, and everything bagel seasoning, served with mixed greens.

Add a Hard-Boiled Egg* +1.5

13



BUBBLY BOOST

ADD A MIMOSA TO ANY SIGNATURE BREAKFAST ITEM

\$5

BREAKFAST SANDWICH*

VGO GFO

Egg soufflé, mozzarella, mixed greens, confit tomato, avocado, pickled peppers, aioli.

Bread

Buttermilk Biscuit (+2)
Herbed Focaccia
Plain Bagel (+1)
GF Bread

Meat

House Breakfast Sausage
Peppered Bacon
Turkey Sausage
House Plant "Sausage"

VGO

Make it Vegan:
Vegan Aoli
Vegan Cheese
House Plant "Sausage"

13

BREAKFAST FLATBREAD*

V

A delightfully crispy flatbread with seasoned homemade fresh ricotta, mozzarella, confit tomato, diced onions, and two eggs finished with a garlic olive oil drizzle.

Add Housemade Sausage*, Prosciutto*, Peppered Bacon*, or Turkey Sausage +2

17

BAGEL & LOX*

New York-style bagel layered high with flaky smoked salmon, scallion cream cheese, confit tomatoes, red onion, capers, and dill.

16

HARVEST BREAKFAST HASH*

V GF

Roasted sweet potato, butternut squash, red bell pepper, and broccoli, topped with an oven-baked egg, sliced avocado, romesco sauce, Maldon sea salt, and parsley.

14

BERRYLICIOUS WAFFLE

V

A housemade malt-style waffle topped with roasted berries, mascarpone whipped cream, and served with maple miso butter, berry syrup, and pure maple syrup.

14

NUTELLA WAFFLE

V N

A housemade malt-style waffle topped with mascarpone whipped cream, drizzles of Nutella and dark chocolate, and served with pure maple syrup.

13.5

LIGHTER

SEASONAL QUICHE*

V

Chermoula-spiced portobello mushrooms, butternut squash, broccoli, parmesan, and Gruyère in a savory custard baked in a flaky wheat crust served with mixed greens.

11

SOUTHERN STYLE BISCUIT

V

Our signature buttermilk biscuit, buttery, flaky, baked fresh daily, served with spreads.

6.5

YOGURT & GRANOLA BOWL

V GF N

Orange honey and vanilla yogurt with blueberries, roasted strawberries, banana, and housemade granola, topped with a honey drizzle and toasted flaked coconut.

10

BAGEL & CREAM CHEESE

V

New York-style bagel with a thick schmear of scallion or plain cream cheese.

5.5

SIDES

BREAKFAST SAUSAGE *Pork, Turkey* 3.5

PEPPERED BACON 4

TOAST & SPREAD *Sourdough or Multigrain* 3

V

VEGETARIAN

GF

GLUTEN-FRIENDLY

VGO

VEGAN

GFO

GF OPTION

VGO

VEGAN OPTION

N

CONTAINS NUTS

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

**Our food is prepared in a common kitchen with a risk of gluten exposure and nut cross-contamination.

COFFEE & TEA

LIMITED SEASONAL DRINKS

BROWN BUTTER MISO CARAMEL LATTE

espresso + milk + brown butter (dairy-free) +
caramel + white miso paste

CARROT CAKE LATTE

espresso + milk + carrots + raisins + maple +
baking spices + cream cheese cold foam (dairy)

PUMPKIN SPICE LATTE

espresso + milk + pumpkin purée + brown sugar +
cinnamon + nutmeg + ginger + clove + vanilla

ROSEMARY LATTE WITH A CARAMELIZED HONEY CLOUD

espresso + milk + rosemary + salted
caramelized honey whipped cloud topping (dairy)

COOKIE BUTTER LATTE

espresso + milk + biscoff cookies + brown sugar + vanilla

CINNAMON ROLL LATTE

espresso + milk + white chocolate sauce (dairy) + brown sugar +
cinnamon + cream cheese cold foam

CHAIER

minor figures chai + local apple cider + cinnamon

ESPRESSO

Macchiato
Cortado
Flat White
Cappuccino

Latte
Mocha
Shaken Espresso
Espresso Tonic

MATCHA, CHAI, & TEA

Matcha Latte	English Breakfast, Earl Grey
Chai Latte	
Hot Tea	Jasmine
Iced Tea	Citrus Mint, Chamomile
	Black, Green, Elderberry Hibiscus

FLAVORS

Vanilla
Brown Sugar
Maple
Pistachio
Hazelnut

Honey
Lavender
Dark Chocolate
White Chocolate
Sugar Free Vanilla

MILKS

Whole
1%
Oat
Almond
Half & Half

BEGIN BUBBLY

CARAMEL APPLE SPRITZ | 12 | N/A Option
apple cider + caramel + prosecco + ginger beer

AUTUMN HUGO SPRITZ | 12 | N/A Option
elderflower + rosemary + fig + prosecco

BLUEBERRY POBLANO SANGRIA | 12
blueberry poblano shrub + chilled red wine

MIMOSA | 8
orange, pineapple, mango, cranberry

BOTTOMLESS MIMOSA | 30
orange, pineapple, mango, cranberry

PROSECCO | 12

ODD BIRD BLANC DE BLANC (N/A) | 12

BAKED EVERY DAY JUST FOR YOU FRESH

Butter Croissant

Chocolate Croissant

Almond Croissant (Nuts)

Banana Chocolate Chip Muffin

Coffee Crumb Cake

Buttermilk Biscuit

Pumpkin Bread [VG]

Apricot Rosemary & Pistachio Scone [VG] (Nuts)

Apple Allspice Bread [GF]

Pickled Jalapeño Cheddar Scone [GF]

Brown Butter Chocolate Chip Cookie

Chai Spiced Sandwich Cookie [VG/GF]

Brown Sugar Cookie