## croissant 5

pain au chacolat 6 almond croissant 6 vanilla danut 7
hazelnut danut 7 blueberry muffin 7 (ug) Iemon louf 7 (gf)

egg, theese on a craissant w/ medium sperialty coffee 9.5
egg, theese on a croissant w/ medium drip coffee 8.5 croissunt \& coffee 7 pustry \& coffee 8

## FOR THE TABLE

burrata confit tomatoes, basil, garlic, sour dough, olive oil (v)
shishito peppers lemon pepper aioli $(v, g f)$
broccoli rube charred dates, chili flakes, parmesan (gf, v can be made vg )

## 


ceasur grapes, candied sunflower seeds, caesar dressing (v, gf)
14
5hopsku feta cheese, cucumbers, roasted peppers, tomatoes, olives, citrus vinaigrette (v can be made)
thitken liftle gem, black beans, roasted com, beef bacon, pangrattato (gf, can be made vg) ..... 14
MAIN EVENT
entrees comes with side salad except flatbread
Dugny amelet freerange scrambled eggs, spinach, heirloom tomato $(v)$ ..... 15
 ..... 12
breakfust wrap freerange scrambled eggs, sesame soy glaze mushrooms, spinach, whole wheat wrap (v) ..... 16
smashed auacado taust sesame soy glaze mushroom, micro greens, sourdough (vg) $\$ 2.00$ suny side egg ..... 15
garden 5andwith tomato, arugula, balsamic glaze, vegan pesto, focaccia (vg) ..... 16
turkey sandwith smoked turkey, beef bacon, garlic aioli, spinach, provolone, sourdough ..... 18
thicken on a bun arugula, sunomono pickles, provolone, beef bacon, spicy mayo ..... 20
grilled theese sundried tomato spread, white cheddar, provolone, gruyere, white bread (v) ..... 13
onion flathread carmelized onion, red onion, scallions, gruyere, olive oil (v can be made vg) $\$ 3.00$ prosciutto ..... 20

## SIDES

seasonal fruits (v) 10 yogurt \& homemade granola (v) 11 focaccia (v) 4 chips \& dip (v) 9

