15

12

14

BAKED GOODS baked good comes with side fruit

DAY SPECIAL

croissant 5 pain au chocolat 6 almond croissant 6 vanilla donut 7 hazelnut donut 7 blueberry muffin 7 (vg) lemon loaf 7 (gf)



egg, cheese on a croissant w/ medium specialty coffee 9.5 egg, cheese on a croissant w/ medium drip coffee 8.5 croissant & coffee 7 pastry & coffee 8

FOR THE TABLE

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



FROM THE GARDEN \$3.00 avocado/ beef bacon \$ 4.00 chicken

ceasar grapes, candied sunflower seeds, caesar dressing (v, af) 15 **shapska** feta cheese, cucumbers, roasted peppers, tomatoes, olives, citrus vinaigrette (v can be made) 14 **chicken** little gem, black beans, roasted corn, beef bacon, pangrattato (af, can be made vg) 14

MAIN EVENT entrees comes with side salad except flatbread

Dagny omelet free-range scrambled eggs, spinach, heirloom tomato (v) \$3.00 avocado/ beef bacon/ ham/ turkey \$2.00 goat cheese/ cheddar cheese/ provolone 15 egg on a bun free-range scrambled eggs, cheddar, spicy mayo, brioche bun (v) \$3.00 avocado/ beef bacon/ ham/ turkey 12 breakfast wrap free-range scrambled eggs, sesame soy glaze mushrooms, spinach, whole wheat wrap (v) 16 **smashed avocado toast** sesame soy glaze mushroom, micro greens, sourdough (vg) \$2.00 sunny side egg 15 **parden sandwith** tomato, arugula, balsamic glaze, vegan pesto, focaccia (vg) 16 **turkey sandwich** smoked turkey, beef bacon, garlic aioli, spinach, provolone, sourdough 18 **chicken on a bun** arugula, sunomono pickles, provolone, beef bacon, spicy mayo 20 arilled cheese sundried tomato spread, white cheddar, provolone, gruyere, white bread (v) 13 onion flatbread 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