

Brunch Cocktails

Dark Cherry Margarita	11
Sabe blanco tequila, dark cherry liquor, lime, agave	
Mimosa	9
Cava, Voila organic orange juice, Fee's peach bitters	
Red Hot One	10
Lagunitas IPA, Sabe blanco tequila, tomato veggie juice, tapatio, lime	
Sangria	8/28 pitcher
red & white wine, port, fruits, Southern Fruit tea	
Pimms Cup	11/42pitcher
market fruits, house pimms mix, lime juice, ginger beer, angostura bitters	

Ritual Roasters Coffee

soy & almond milk available + \$0.5

Spiced Honey Latte	5.25
Bourbon Vanilla Honey Mocha	5.25
Macchiato, Gibraltar, Cappuccino	3.5
Latte	4.5
Siphon Drip Coffee	3
Cold Brew	4

Loose Leaf Tea

Breakfast Blend	keemun, ceylon, dried berries	5
Rooibos Blend	goji berry, cinamon, licorice	5
Japanese Green	gyokuro stem, matcha	5

Juice & More

Sunrise Spritzer	oj, grenadine, sparkling water	5
Southern Fruit Tea	with orange & pineapple juice	4
Mint Infused Iced Black Tea		4
Organic Orange Juice by Voila		4
Apple+Pear+Carrot+Celery Mix Juice		5.75



Weekday Breakfast

8:30am - 11:30am

our soft shell-poached egg is done in only one temperature. if you are not a fan of runny egg, please request a well done fried egg instead. please advise us of your dietary restrictions to serve you safely.

Continental Breakfast	11
our yoghurt and granola (contains nuts), berries & stone fruits, honey, toasted croissant, soft shell-poached egg	
Breakfast Croissant Sandwich	9
pork shoulder, eggs, tomatoes, arugula, Vermont white cheddar, chipotle aioli	
Granola Yogurt Bowl	7
our granola and yoghurt, market fruits, honey (contains nuts)	
Open Face Avocado Egg Sandwich	10
sliced avocado, fried egg, house chipotle aioli, arugula on rustic levain wheat toast	
Japanese Breakfast	16
Add House Natto +2	
koshihikari rice, our miso soup, cured smoked salmon, bean sprouts "kimchi", simmered root vegetable, fermented cauliflower leaves, soft shell-poached egg in broth	

Sides

available as an addition to your meal

Market Fruit Cup	4
Half Avocado	4
sea salt, olive oil	
Rancho Ilano Seco Bacon	4
2 strips	

Weekday Lunch

11am - 2:30pm

Slow Braised Leg of Lamb Salad	13
Shredded leg of lamb, mint-yogurt dressing, persimmons, rye croutons, Grana padano cheese, pickled red onion	
Roasted Veggie Rice Bowl	13
Add soft poached egg +2	
broccoli, cauliflower, summer squash, tomatoes avocado, basil walnut pesto	
Slow Braised Barbecue Pork Ribs Hash	16
roasted potatoes, summer squash, tomatoes, pickled red onion *contains garlic, onion	
Roasted Cornish Hen + Savory Bread Pudding	18
half of roasted cornish hen, arugula salad, citrus vinaigrette (please allow 15 min)	
Fried Chicken Sandwich	16
on Semifreddi's challah buns, panko breaded thighs in buttermilk, coleslaw, chipotle aioli	
Meatballs in Curry with Rice	13
Add soft poached egg +2	
beef & tofu meatballs, paneer, tomato cream curry gravy	
Baked Burrata & Poached Egg	13
Early girl tomatoes, delicata squash walnut pesto, cauliflower, rye croutons, pickled red onions, toast	

Dessert

Lemon Posset	8
almond streusel, berries	
Sweet Pastry Bread Pudding	9
spiced honey, whipped cream, berries	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions
There is a \$7 charge per menu modification requested other than the substitutions we offer.

A 4.95% surcharge for SF Mandates will be added.

A 19% service charge may be added for ease of transaction on any parties during busy period.

We are not responsible for items left in the restaurant.

We accept up to 2 cards per table.