

Overnight Oats < Cold / Hot >  GF					6
Organic Rolled Oats, Chia seeds, Almond Milk, Agave, Cinnamon, Vanilla, Fresh Berries					
Housemade Cookies 					3
<ul style="list-style-type: none"> • Brown Butter, 70% Cacao, Maldon Salted Chocolate Chip • Ceremonial Matcha Green Tea, Belgian White Chocolate 					
Almond Butter Toast 		+Berries .75			7
Organic Almond Butter, Triple Berry Preserve, Maldon on Sourdough					
Toast & Eggs 		+Bacon 3	+Sausage 3		8
2 HR Sousvide Eggs on Buttered Sourdough					
Sausages & Eggs		+Bacon 3			12.5
2 HR Sousvide Eggs, 12 HR Sousvide Fennel Italian Sausage on Buttered Sourdough					
Mash Up 		+Bacon 3	+Sausage 3		10.5
2 HR Sousvide Eggs, Creamy Truffle Parmesan Potato Purée, Togarashi, Chives, on Buttered Sourdough					
Boeuf Bourguignon (French Classic Beef Stew) GF					15
8 HR Stewed, Grass Fed All Natural Beef, Bacon Lardon Bordeaux, Garlic Thyme Herbs, Roasted Carrots, Onions, Crimini Mushrooms, Braised Pearl Onions, served with Creamy Truffle Parmesan Potato Purée, Side Toast (optional)					
Duck Confit GF					15
36 HR Sousvide Duck Breast, Garlic Thyme Herbs, served with French Le Puy Lentils					
Chicken Caesar Salad GF					13.5
4 HR Sousvide Tender Chicken Breast, Hearts Romaine, Onions, Chives, Egg-Free Asiago Caesar, Aged Parmesan, House-made Croutons (optional)					
Salmon Miso Salad GF					13.5
Norwegian Smoked Salmon, Organic White Miso, Heirloom Tomatoes, Red Onions, Chives, Mixed Greens					
Grilled Cheese 		+Ham 2	+Bacon 3	+Soup 5	9
Triple Cheese (Muenster, Colby Jack, Sharp Cheddar) on Sourdough					
French Tomato Bisque  GF					7.5
4 HR Simmered Sweet Onions, Garlic Thyme Herbs, Roma Tomatoes, Creamed					
Japanese Blueberry Mochi Waffle 					8.5
Emulsified Blueberries, Whole Blueberries, Mochi Waffle served with Organic Grade A Maple Syrup					