

SWEET

chia seed pudding 14 GF/V/N almond milk, coconut, fruit, local honey

almond butter toast 10 VEG/N grilled sourdough, condor hazelnut butter

belgian waffles 17 veg vanilla chantilly, Vermont maple syrup, whipped butter

overnight oat bowl 16 vEG/N labneh, Georgia Grinders almond butter, seasonal fruit, housemade granola

yogurt & granola 14 VEG/N greek yogurt, house made granola, local honey

SAVORY

avocado toast 15 v

grilled sourdough, avocado oil, everything bagel seasoning

savory power bowl 18

bone broth, oats, sautéed greens, bacon, avocado, soft-boiled egg, radish, fermented peppers

smoked salmon 20

tzatziki, soft-boiled eggs, pickled red onion, herb salad, house made seed bread

shakshouka 18 veg

oven-baked tomatoes, farm fresh eggs, feta, cilantro, baguette

breakfast sandwich 15 egg, bacon, cheddar, chipotle aioli, greens, brioche

bread & butter 9 veg

fresh sourdough, Plugrá butter, seasonal jam

GLUTEN-FRIENDLY BREAD AVAILABLE (CONTAINS NUTS)

GF - GLUTEN-FRIENDLY / VEG - VEGETARIAN / V - VEGAN / N - NUTS

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

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SERVED 8 AM — 11 AM