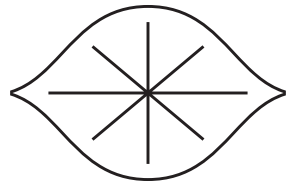


BRUNCH



COLD PRESSED JUICES	7	ORANGE	7	GRAPEFRUIT	GETTING STARTED	18	PASTRY BASKET buttermilk butter and apple butter	14	REGENERATE BOWL granola, dried fruits and oat milk
						14	CHIA SEED BOWL cacao, brazil nuts and dried fruits	14	BEAUTY BOWL beet yogurt, honeycrisp apple, grapes, pistachio and bee pollen
COFFEE	4.5	DRIP COFFEE	5.5	MACCHIATTO					
	4.5	ESPRESSO	5.5	CAPPUCCINO					
	5	CORTADO	4.5	LATTE					
TEA	9	JASMINE	9	DECAF ENGLISH BREAKFAST	BRUNCH & FARM EGGS	19	AVOCADO TOAST two poached eggs and crunchy seeds	22	TWO EGGS ANY STYLE spelt toast, chicken sausage and market fruit
	9	EARL GREY							
	9	GENMAI MATCHA	9	BLUE NILE CHAMOMILE		18	BREAKFAST SANDWICH scrambled eggs, chicken sausage and pickled jalapeño	22	EGGS BENEDICT smoked ham and black lime hollandaise
	9	JAPAN SENCHA MIKADO							
						16	FARM EGG OMELET ny state cheddar and radical farm greens	17	FLAXSEED PANCAKE ny state maple syrup, fresh fruit and whipped butter
COLD & RAW	24	NEW-FASHIONED DEVILED CRAB creamy ginger dressing, crunchy celery and ginger crumb	21	CHILLED OYSTERS shallot mignonette and toasted black pepper	SANDWICHES	26	ELECTRIC LEMON CHEESEBURGER avocado, cheddar and dijon aioli	15	GRILLED CARROT BANH MI cilantro, pickled daikon and jalapeño
	22	FLUKE TARTARE yuzo kosho, daikon, green apple							
					ADDITIONAL	9	SMOKED NIMAN RANCH PORK BACON	7	SMASHED AND FRIED FINGERLING POTATOES smoked pimento aioli
FROM THE GARDEN	20	LITTLE GEM LETTUCES cucumber, crunchy seeds and yogurt dressing	16	FANCY VEGETABLES AND DIP carrot juice and fermented soy bean		9	MAPLE GLAZED TURKEY BACON with black pepper	12	ASSORTMENT OF SEASONAL FRUITS
						9	DUFOUR HERBED CHICKEN SAUSAGE	11	POLENTA FRIES romesco
								6	ESS-A-BAGEL philadelphia cream cheese

PLEASE NOTE, MENU OFFERINGS ARE SUBJECT TO CHANGE BASED ON INGREDIENT AVAILABILITY

*CONSUMING RAW OR UNDERCOOKED MEALS, POULTRY, SEAFOOD,
SHELL-FISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
11.14.20