

free range organic omelet 14

wild mushrooms | manchego | salsa verde | grilled onion crema | local mixed greens

skillet baked organic eggs 16

spring roasted vegetables | smoked tomato sauce | queso fresco | almond picada | fingerling

hot organic oatmeal brûlée 8

cinnamon | seasonal compote | crème fraîche

organic açai bowl 12

almond milk | chia | roasted almonds | house-made granola | banana | seasonal compote

gaufre de jour 12

petite waffle of the day | seasonal toppings | wild flower honey butter | organic syrup

mandocas 8

plantain donuts | dos lunas cheese | house-made nata

local organic market salad 14

best of the organic market produce

queso fresco arepa 10

optional virginia ham + 2

breads


buttermilk rhubarb cornmeal scone 6

coffee cake, cinnamon pumpkin seed streusel 6

warm buttered pain de miel, house jam 6

basket of all 16

Note: We are cash-free, accepting all major credit cards and Apple Pay. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. No substitutions please.



Blend 111 offers a collection of authentic food from Spain, France, and Venezuela. We seek transparency from our providers and personally visit winemakers, local farmers and producers to ensure that we receive the highest quality and best products.

 vegetarian

 vegan

 gluten-friendly