

BREAKFAST

Full Bike Shed Breakfast (Vegan Option) \$21

Breakfast sausage, black pudding, shed-made beans, mushrooms, grilled tomatoes, sourdough toast, two eggs, bacon, hash browns

Sub pork belly bacon +\$1

Sub vegan Just Egg, vegan sausage, etc

Pork Belly & Egg Sandwich \$11

Slow-cooked pork-belly bacon & two fried eggs in toasted brioche bun, with hash browns

Add Avocado +\$2

Huevos Rancheros (Vegan Option) \$17

White corn tortilla, shed-made beans, avocado, salsa, chorizo, cheese & two sunny side eggs

Sub vegan "Just Egg", vegan cheese, etc

Breakfast Burrito (Vegan Option) \$17

Choice of bacon or sausage, scrambled eggs, pico, hash browns, crushed avocado, chipotle crema

Sub vegan "Just Egg", vegan sausage, vegan cheese, etc

Steak & Eggs \$27

10 oz Grilled New York Strip, Over-Easy Eggs, Hash Browns

Californian Omelette (Veg or Vegan Option) \$15

Onion, spinach, mushroom, goat cheese, avocado

Add Sausage or Bacon +\$2.50

Sub vegan "Just Egg"

Eggs Benedict \$17

Two poached eggs, shed-made ham hock, toasted English muffin, hollandaise sauce

Eggs Florentine (Vegetarian) \$15

Two poached eggs, sauteed spinach, English muffin, hollandaise

Avocado Toast (Vegan Option) \$16

Marinated cherry tomatoes, red onion & chili oil on multi-grain seeded rustic toast

Add tofu or vegan "Just Egg" scramble +\$2

Add poached eggs (non-vegan) +\$2

House-Made Granola (Vegan Option) \$12

Greek yoghurt, mixed berries & maple syrup

Sub Vegan coconut yoghurt

Chicken & Waffle \$21

Buttermilk fried chicken, jalapeño cheddar waffle, maple syrup, whipped butter

Pancake Stack (Vegetarian) \$14

House-made blueberry jam, maple syrup

French Toast (Vegetarian or Vegan Option) \$17

Brioche bread, mixed berries and maple syrup

Add bacon +\$2.50

Sub egg for "Just Egg" vegan egg-soaked

Buddha Bowl (Vegan) \$17

Quinoa, chopped tomato, cashew nuts, roasted beets, mushrooms, kale, avo, curried cauliflower

Add tofu or vegan "Just Egg" scramble +\$2

Add eggs any style (non-vegan) +\$2

BREAKFAST DRINKS

Michelada \$10

House Michelada Mix, Lemon, Tajin

Choice of Mexican Lager, Pilsner, IPA, or Non-Alcoholic IPA

Classic Bloody Mary \$12

House Bloody Mary Mix, Celery, Pimento Stuffed Olives,

Choice of Vodka, Tequila, Mezcal, Gin (Virgin Option \$8)

Pork Belly Bloody Mary \$16

Pork Belly, Celery, Blue Cheese Stuffed Olives, Lime,

Choice of Vodka, Tequila, Mezcal, Gin (Virgin Option \$10)

Mimosa \$12

Ca'Del Sarto Prosecco, Choice of Orange, Pineapple, Peach

Prosecco Spritz 12

Choice of Aperol, Chambord, or Giffard Elderflower

PASTRIES

Butter Croissant \$5

Pain Au Chocolat | Almond Croissant \$5.50

Pain Au Raisin | Apricot Croissant \$5.50

20% GRATUITY WILL BE ADDED TO PARTIES OF SEVEN OR MORE GUESTS

Consuming raw or undercooked meats, poultry, seafood, eggs, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLEASE TELL YOUR SERVER IF YOU HAVE ANY ALLERGIES OR SPECIAL REQUIREMENTS