

olive + gourmando

Breakfast

available all day

<u>Granola</u>	15,50	<u>Sweet Ricotta</u>	18,95
Seasonal fruits, yogurt, housemade granola.		housemade ricotta, honey, orange zest, Maldon salt. Served with brioche bread.	
<u>Cha-Cha-Chia Bowl</u>	14,50	<u>Toasts</u>	6,50
coconut+almond vegan chia pudding, banana, seasonal fruits, nutty quinoa muesli.		(Boulangerie Miette)	
peanut		+ Cheddar +5,25	
		+ Jam or Peanut Butter +2,50	
<u>Panini</u>	26,00	<u>Raisin + cinnamon toasts</u>	7,50
"Poached egg on your face"		(Boulangerie Miette)	
spicy poached egg salad panini, Clos des Roches raw milk cheese, speck (smoked prosciutto), confit tomatoes. Served on our panini bread.		<u>Smashed Potato Salad</u>	8,75
spicy		side of smashed grelot, everything spice mix, creamy dressing, and fresh herbs. Served warm.	
<u>Tex-Mex Baked Egg</u>	24,95	*vegan*	
Frittata and chorizo sausage in our tex-mex tomato sauce. Garnished with avocado, watercress and crumbled feta + tomatillo salsa. Served with garlic rubbed grilled bread.		<u>Sconewich</u>	11,95
		buttermilk biscuit garnished with cultured butter, 2 years old cheddar, natural ham and peach jam.	

Pastries Viennoiseries



CROISSANT	5,50
CHOCOLATINE	5,95
ALMOND CROISSANT	5,95
SEASONAL MUFFIN	5,95
CINNAMON BRIOCHE	5,95

Weekend Specials (Friday, Saturday + Sunday)

<u>"Banoffee" French toast</u>	23,95
Warm french toast with toffee sauce, maple syrup, "bananas foster", Graham cracker crumbles, whipped labneh and fresh mint.	

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE ADVISE YOUR WAITER

Only one bill for groups of 5 or more.

THANK YOU!

Eat real food.

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Daily plates

Soup of the moment 13,95

Green Salad 12,95

mixed greens, herbs, red onions, toasted almonds with our house vinaigrette.

gluten free

#24 Salad 25,95

mixed vegetables, pickled daikon, peanuts, fried shallots, roasted marinated tofu, fresh herbs, and soba noodles. Served with a sweet and sour dressing.

gluten free, vegan, peanut

Salty Ricotta 27,95

housemade ricotta with steamed rapini, parmesan, currants, toasted pine nuts, roasted garlic vinaigrette. Served with garlic rubbed grilled bread.

Salmon + rice bowl 33,00

organic short grain brown rice, glazed salmon, avocado, cashew savory granola, mixed greens, pickled red onions, cucumbers, beets, with a mustardy buttermilk dressing.

gluten free, vegan option

The Deluxe 21,95

chopped kale, endives, shaved kohlrabi, cauliflower, spicy rye croutons, crispy pumpkin seeds with vegan tahini Caesar dressing.

- Add cheese +1,95

- Add grilled chicken +7,50

Mac + Cheese 28,50

gnocchetti, deluxe cheese sauce, roasted mushrooms, truffle tapenade, crispy breadcrumbs. Served with green salad.

Without the green salad 19,95

Smashed potato salad 8,75

side of smashed grelot, everything spice mix, creamy dressing, and fresh herbs. Served warm.

vegan, gluten free

Hot Sandwiches

O+G Grilled Cheese 20,95

Swiss emmental, Beemster and caramelized onions on challah bread. Served with our housemade ketchup.

For kids-without the terrible onions 12,50

The Cuban 26,00

pancetta, roasted pork, raw milk gruyère, and our delicious lime, cilantro, chipotle, and pickle mayo. Served on our famous panini bread.

spicy

The Chicken Melt 25,95

grilled chicken marinated in a creamy sauce, provolone, chive coleslaw, and dill pickles. Served on a potato roll.

Extras

6 minutes egg 1,95

Marinated tofu 2,95

Cheddar 5,25

Avocado 4,95

Roasted Salmon 8,00

Grilled chicken 7,50

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