

## all day menu

### BREAKFAST

#### PB&J TOAST

crunchy peanut butter, strawberry chia jam, banana on multigrain  
\$6

#### PUMPKIN & ALMOND BUTTER TOAST

almond butter, house-made pumpkin butter, pepitas, sea salt on multigrain  
\$7

#### BREAKFAST SANDWICH

soft scrambled eggs, avocado, chipotle aioli on a brioche  
\$8

#### BIRCHER MUESLI

oats, chia & flax seeds, apricot, apple, mixed nuts, greek yogurt, berries  
\$8

#### MATCHA YOGURT & GRANOLA

greek yogurt, matcha, honey, granola, berries  
\$7

#### MATCHA SMOOTHIE BOWL

kale, banana, almond, bee pollen, cacao nibs, coconut, berries, peanut butter  
\$9 (add granola \$2)

### LUNCH

#### CLASSIC AVOCADO

hard boiled egg, radish, house vinaigrette on multigrain  
\$10 (add prosciutto \$2, add salmon \$3)

#### SMOKED SALMON TOAST

smoked salmon, orange matcha cream cheese, capers, black sesame on multigrain  
\$10 (add avocado \$2, add egg \$1.5)

#### GREENWICH SANDWICH

black bean mash, avocado, radish, tomato, feta, cilantro, chipotle aioli on multigrain  
\$10

#### PROSCIUTTO PANINI

fontina, arugula, basil pesto, balsamic vinaigrette on levain  
\$11

#### FARMHOUSE CRUNCH SANDWICH

ham, cheddar, pickled onions, kettle chips, arugula, lemon aioli on levain  
\$12

#### KALE SALAD

butternut, apple, fennel, pomegranate, walnuts, citrus vinaigrette  
\$12 (add avocado \$2, add egg \$1.5)

#### QUINOA BOWL

butternut, cauliflower, avocado, black bean, tomato, arugula, soy sauce egg, sriracha tahini dressing  
\$12 (extra egg \$1.5)

## drinks

### MATCHA

Top Grade Ceremonial Shot	\$5
Matcha Americano	\$4
Matcha Cappuccino	\$4.75
Matcha Latte	\$5.25
Matcha Hot Chocolate	\$5.75
Chalait Arnold Palmer	\$5
Matcha Iced Tea	\$4
Iced Matcha Latte	\$5.25

### COFFEE

Drip	\$3
Espresso	\$3.25
Latte	\$4.5
Iced Coffee	\$4

### TEA

Herbal Tea	\$3.5	Seasonal Shrub	\$5
White Tea	\$4.5	Golden Chai	\$5
Green Tea	\$4	Cascara	\$4
Oolong Tea	\$4.5	Hot Chocolate	\$4.5
Black Tea	\$4		
Infused Black	\$4		
Iced Tea	\$4		

### DAIRY ALTERNATIVES

house-made almond cashew milk \$1  
soy milk \$0.75

## wine, beer & cider

### WINE

#### SPARKLING

Primaterra, Prosecco \$9

#### WHITES

Stadlmann, Zierfandler \$11

Albert Seltz, Sylvaner de Mittelbergheim \$12

Domaine de Reuilly, Reuilly Les Pierres Plates \$13

#### REDS

Quinta de Chocalpa, Lisboa Castelão \$10

Domaine Sainte-Eugénie, Corbières La Réserve \$11

Anita & Hans Nittnaus, Blaufrankish Kalk und Schiefer \$13

### BEER & CIDER

Ballast Point Grapefruit Sculpin \$8

Empire Brewery White Aphro \$7

Two Roads Brewery Workers Comp Saison \$8

Keegan Ales Mother's Milk Stout \$7

Descendant Cider Succession \$14

### HAPPY HOUR (5-8PM DAILY)

WINE \$9 / BEER \$6 / CIDER \$12