

# CHALAIT

## HUDSON MENU

### all day menu

#### BREAKFAST

##### BIRCHER MUESLI \$8

rolled oats, chia, flaxseed, dried apricot, granny smith apple, walnuts, almonds, greek yogurt, berries

##### MIXED GRAIN PORRIDGE \$9

mixed whole grains, almond milk, dates, toasted hazelnuts, ghee

##### PB&J \$6

strawberry chia jam, natural peanut butter, banana on multigrain

##### MISO BUTTER TOAST \$9

soft boiled egg, avocado, pickled red onion, miso butter levain toast

##### BREAKFAST PLATE \$13

lapsang souchong cured salmon, soft boiled egg, pickled red onion, capers, tomato, herbed labneh, multigrain toast (avocado +\$2)

##### BREAKFAST SANDWICH \$9

soft scrambled eggs, avocado, arugula, chipotle aioli on brioche (cheddar +\$2 / ham +\$4 / cured salmon +\$4)

#### SANDWICHES

##### CLASSIC AVOCADO TARTINE \$10

avocado smash, hard boiled egg, radish, bagna cauda vinaigrette on multigrain (cured salmon +\$4)

##### EGGPLANT TARTINE \$8

marinated eggplant, feta, fresh herbs on multigrain (egg +\$2)

##### GREENWICH SANDWICH \$11

black bean mash, avocado, radish, tomato, pickled red onion, feta, cilantro, chipotle aioli on multigrain

##### FARMHOUSE CRUNCH SANDWICH \$12

country ham, cheddar, sweet pickled onion, kettle chips, arugula, lemon aioli on levain

##### SALMON & EGG SANDWICH \$13

house-cured salmon, egg salad, cucumber, dill butter on multigrain

##### HARISSA TURKEY SANDWICH \$12

roasted turkey, fontina, arugula, green harissa on levain

#### GREENS & GRAINS

##### CAULIFLOWER SQUASH QUINOA BOWL \$13

quinoa, butternut squash, cauliflower, avocado, black bean, tomato, arugula, soft boiled egg, sriracha tahini dressing (cured salmon +\$4)

##### KYOTO SALMON BOWL \$14

lapsang souchong cured salmon, cucumber, pickled onions, quinoa, farro brown rice, nori, ponzu vinaigrette (avocado +\$2)

##### KIMCHI BOWL \$13

kimchi, farro brown rice, poached eggs, toasted sesame, gochujang (avocado +\$2)

##### MARKET SALAD PLATE

Small - choice of two sides \$11

Large - choice of three sides \$14

### drinks

#### MATCHA

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

#### COFFEE

Drip	\$3	Latte	\$4.5
Espresso	\$3.25	Mocha	\$5.5
Americano	\$3.25	Iced Coffee	\$4
Macchiato	\$3.5	Hot Chocolate	\$4.5
Cappuccino	\$4	Pour Over	\$MP

#### DAIRY ALTERNATIVES

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

#### TEA

Herbal Tea	mint or chamomile	\$3.5
White Tea	white peony	\$4.5
Green Tea	sencha	\$4.5
Oolong Tea	nantou four seasons	\$4.5
Black Tea	ceylon orange pekoe or earl grey	\$4

#### SIGNATURE DRINKS

THE NOURISH	matcha, ashwagandha, ghee, honey, almond-cashew milk	\$7
MATCHA ARNOLD PALMER	matcha, lemon cordial, sparkling water	\$5
SEASONAL SHRUB		\$5
ESPRESSO TONIC	matcha, lemon cordial, sparkling water	\$5
HOJICHA HOT CHOCOLATE	hojicha, chocolate ganache, steamed milk	\$5
GOLDEN ALMOND CHAI	house-made turmeric chai, almond-cashew milk	\$6