

18

12

B R E A K F A S T

AVAILABLE UNTIL 2PM

Cinnamon Roll
topped with cream cheese frosting & maple toasted pecans
VEGAN, SESAME-FREE, AVAILABLE NUT-FREE

Biscuits & Gravy 10/17

housemade mushroom country gravy served over either vegan rosemary biscuits or buttermilk biscuits (add a side of eggs* or seasoned tofu for \$6)

SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN

Southern Platter 19

eggs* or seasoned tofu, garlicky greens & either a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy

CONTAINS NUTS, AVAILABLE VEGAN & SESAME-FREE

Garlic Ginger Noodle Bowl

sweet potato glass noodles, edamame, kimchi slaw, green beans, red pepper & scallion in a garlic-ginger paste, with sesame-tamari sauce & togarashi cashews (add fried egg* or crispy tofu for \$3)

VEGAN, GLUTEN-FREE, AVAILABLE NUT-FREE

STARTERS

Yam Fries 9

served with cayenne aioli

VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

Warm Kale Artichoke Dip

housemade kale artichoke dip topped with vegan mozzarella, served with grilled bakehouse sourdough

VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE

Seasonal Soup 7/9

ask for today's selection

S A N D W I C H E S

served with yam fries, substitute kale caesar salad or cup of soup for \$2

grilled portobello mushrooms, caramelized onions & swiss cheese on a bakehouse seeded baguette with mushroom-garlic au jus

NUT-FREE, AVAILABLE VEGAN & GLUTEN-FREE

Kimchi Black Bean Burger 20

grilled black bean burger, kimchi slaw, barbecue sauce, cheddar & cilantro aioli on a potato roll (add avocado for \$1.5)

CONTAINS NUTS, AVAILABLE VEGAN, GLUTEN-FREE & SESAME-FREE

Butternut Squash & Mushroom Scramble 18.5

eggs* or seasoned tofu scrambled with roasted butternut squash, foraged & found's mushrooms, lacinato kale, sage and herbed chevre, served with roasted potatoes or cheesy grits

GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE

Rancho Colorado Scramble 18.5

eggs* or seasoned tofu with slow cooked pinto beans, tomatillos, fresh chilis & sweet corn, topped with cotija cheese & corn tortilla strips, served with roasted potatoes or cheesy grits

GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE

Breakfast Platter

eggs* or seasoned tofu & garlicky greens, served with roasted potatoes or cheesy grits

GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE

Bakehouse Sourdough 6.5

served with seasonal housemade jam
VEGAN, NUT-FREE, SESAME-FREE

19

16

21

12

Bakehouse Buttermilk Biscuit 7

served with seasonal housemade jam
NUT-FREE, SESAME-FREE

SALADS & TARTINES

Kale Caesar Salad 9/16

baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers

SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE

Superfood Salad 16

lacinato kale, broccoli, carrots, red cabbage & brussels sprouts in a creamy apple cider dressing with chia seeds, pickled sultanas & sliced almonds

VEGAN, GLUTEN-FREE, SESAME-FREE, AVAILABLE NUT-FREE

Carrot Lox Tartine 18

toasted bakehouse sourdough with smoky carrots, cream cheese, pickled red onion, cucumber & fresh dill, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)

VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE

Poached Pear Tartine toasted bakehouse sourdough with poached pear, fresh

herb ricotta, toasted hazelnuts & honey, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)

SESAME-FREE, AVAILABLE GLUTEN-FREE & NUT-FREE

 $D \quad E \quad S \quad S \quad E \quad R \quad T$

Fennel Spiced Crème Brûlée

rich custard, fennel seeds, star anise, coriander, crispy caramelized sugar

GLUTEN-FREE, NUT-FREE, SESAME-FREE

Dark Chocolate Mint Chip Brownie Sundae 12

warm dark chocolate brownie with mint chip ice cream, housemade fudge sauce & cacao nibs VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE Apple-Pomegranate Crisp

roasted apples & pomegranate, with spiced oat crumble & horchata ice cream

VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE

Coconut Cake 12

four layers of coconut cake with coconut filling & cream cheese frosting

VEGAN, NUT-FREE, SESAME-FREE