



B R E A K F A S T

AVAILABLE UNTIL 2PM

Cinnamon Roll12

topped with cream cheese frosting & maple toasted pecans

VEGAN, SESAME-FREE, AVAILABLE NUT-FREE

\$1 from every Cinnamon Roll benefits Trans Justice Funding Project, Queer the Land & the GSBA Scholarship Fund

Biscuits & Gravy10/17

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 Platter19

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 Bowl19

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

S T A R T E R S

Yam Fries9

served with cayenne aioli

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

Warm Kale Artichoke Dip16

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

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

Seasonal Soup7/9

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

French Dip21

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 Burger20

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

D E S S E R T

Rainbow Cake14

six layers of vanilla cake with rainbow buttercream frosting

VEGAN, NUT-FREE, SESAME-FREE

100% of Rainbow Cake proceeds benefit Trans Justice Funding Project, Queer the Land & the GSBA Scholarship Fund

Cherry Almond Clafoutis14

collins family orchards cherries in a crustless almond tart with cardamom rose crème anglaise

VEGAN, GLUTEN-FREE, SESAME-FREE

Eton Mess14

hayton farms strawberries layered with lemon curd, meringue and whipped crème fraîche

GLUTEN-FREE, NUT-FREE, SESAME-FREE

Asparagus & Leek Scramble18.5

eggs\* or seasoned tofu scrambled with asparagus, roasted leeks, arugula & pecorino romano, served with roasted potatoes or cheesy grits

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

Rancho Colorado Scramble18.5

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 Platter18

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

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

Bakehouse Sourdough6.5

served with seasonal housemade jam

VEGAN, NUT-FREE, SESAME-FREE

Bakehouse Buttermilk Biscuit7

served with seasonal housemade jam

NUT-FREE, SESAME-FREE

S A L A D S & T A R T I N E S

Kale Caesar Salad9/16

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

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

Strawberry Watercress Salad16

hayton farms strawberries, watercress & arugula, mint, watermelon radish, basil vinaigrette

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

Cobb Salad17

romaine, roasted cherry tomatoes, avocado, hard boiled egg, smoked crispy rice paper, rogue river blue cheese, red onion, red wine vinaigrette

GLUTEN-FREE, NUT-FREE, SESAME-FREE

Carrot Lox Tartine18

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

Fava Bean Hummus Tartine18

toasted bakehouse sourdough with fava bean hummus, pickled radish & crispy fava beans, served with spring mix salad in lemon vinaigrette (add fried egg\* for \$3)

VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE

Strawberry Shortcake14

hayton farms strawberries with honey cornbread, basil, bee pollen & whipped crème fraîche

NUT-FREE, SESAME-FREE

Dark Chocolate Raspberry Brownie Sundae14

warm dark chocolate brownie with raspberry chocolate chip ice cream, housemade fudge sauce & cacao nibs

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

\*eggs are cooked to order; consuming raw or undercooked eggs may increase your risk of food borne illness

please inform your server of food allergies & dietary restrictions before ordering; our food is prepared in kitchens that contain dairy, gluten, nuts & soy