



B R E A K F A S T

AVAILABLE UNTIL 2PM

Spiced Pumpkin Cinnamon Roll <i>classic cinnamon roll topped with spiced pumpkin cream cheese frosting & candied pepitas</i> VEGAN, NUT-FREE, SESAME-FREE	12
Breakfast Platter <i>eggs* or seasoned tofu, garlicky greens, served with breakfast potatoes or cheesy grits</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18
Biscuits & Gravy <i>housemade mushroom country gravy served over either vegan rosemary biscuits or buttermilk biscuits (add a side of eggs* or seasoned tofu for \$6)</i> SESAME-FREE, CONTAINS NUTS, AVAILABLE VEGAN	10/17
Southern Platter <i>eggs* or seasoned tofu, garlicky greens & either a vegan rosemary biscuit or a buttermilk biscuit, topped with mushroom country gravy</i> CONTAINS NUTS, AVAILABLE VEGAN & SESAME-FREE	19
Garlic Ginger Noodle Bowl <i>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)</i> VEGAN, GLUTEN-FREE, AVAILABLE NUT-FREE	19

S T A R T E R S

Yam Fries <i>served with cayenne aioli</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	9
Warm Kale Artichoke Dip <i>housemade kale artichoke dip topped with vegan mozzarella, served with grilled bakehouse sourdough</i> VEGAN, NUT-FREE, SESAME-FREE, AVAILABLE GLUTEN-FREE	16
Seasonal Soup <i>ask for today's selection</i>	7/9

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 Dip <i>grilled portobello mushrooms, caramelized onions & swiss cheese on a bakehouse seeded baguette with mushroom-garlic au jus</i> NUT-FREE, AVAILABLE VEGAN & GLUTEN-FREE	21
Kimchi Black Bean Burger <i>grilled black bean burger, kimchi-spiced cabbage slaw, barbecue sauce, cheddar & cilantro aioli on a potato roll (add avocado for \$1.5)</i> CONTAINS NUTS, AVAILABLE VEGAN, GLUTEN-FREE & SESAME-FREE	20

D E S S E R T

Pear Almond Clafoutis <i>roasted pears in a crustless almond tart with cardamom-rose crème anglaise</i> VEGAN, GLUTEN-FREE, SESAME-FREE	14
Croissant Bread Pudding <i>warm bakehouse croissant, chocolate & whipped caramel crème fraîche</i> NUT-FREE, SESAME-FREE	14
Coconut Cake <i>four layers of coconut cake & cream cheese frosting with pomegranate coulis</i> VEGAN, NUT-FREE, SESAME-FREE	14

*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

Classic Cinnamon Roll <i>topped with cream cheese frosting & maple toasted pecans</i> VEGAN, SESAME-FREE, AVAILABLE NUT-FREE	12
Forager Scramble <i>eggs* or seasoned tofu scrambled with butternut squash, cremini & king oyster mushrooms, lacinato kale & herbed chevre, served with breakfast potatoes or cheesy grits</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18.5
Rancho Colorado Scramble <i>eggs* or seasoned tofu with slow cooked pinto beans, tomatillos, fresh chilis & sweet corn, topped with cotija cheese & corn tortilla strips, served with breakfast potatoes or cheesy grits</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN & SESAME-FREE	18.5
Bakehouse Sourdough <i>served with seasonal housemade jam</i> VEGAN, NUT-FREE, SESAME-FREE	6.5
Bakehouse Buttermilk Biscuit <i>served with seasonal housemade jam</i> NUT-FREE, SESAME-FREE	7

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

Kale Caesar Salad <i>baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers</i> SESAME-FREE, AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE	9/16
Warm Kale & Farro Salad <i>warm lacinato kale & farro, blood oranges, pecorino romano & marcona almonds with black garlic vinaigrette</i> SESAME-FREE, AVAILABLE VEGAN & NUT-FREE	16
Avocado & Pickled Beet Tartine <i>toasted bakehouse sourdough with mashed avocado, pickled beets & almond-nigella-pistachio-sesame oil drizzle, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)</i> VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE & SESAME-FREE	18
Poached Pear Tartine <i>toasted bakehouse sourdough with herbed ricotta, red wine-poached pears, honey & toasted hazelnuts, served with spring mix salad in lemon vinaigrette (add fried egg* for \$3)</i> SESAME-FREE, AVAILABLE GLUTEN-FREE & NUT-FREE	18

Salted Maple Caramel Profiteroles <i>choux buns, sweet alchemy triple vanilla ice cream, salted maple caramel sauce, cocoa nibs</i> NUT-FREE, SESAME-FREE	14
Plum Blackberry Pie <i>ginger-roasted plum and blackberry pie with sweet alchemy triple vanilla ice cream</i> NUT-FREE, SESAME-FREE	14
Dark Chocolate Raspberry Brownie Sundae <i>warm dark chocolate brownie, sweet alchemy raspberry chocolate chip ice cream, housemade fudge sauce & cacao nibs</i> VEGAN, GLUTEN-FREE, NUT-FREE, SESAME-FREE	14

Local Farms We Are Currently Working With:
hayton farms, collins family orchards, alvarez farms, martin family orchards, foraged & found