



Daily selection of pastries and bread from Butcher & Bee Bakery

Kitchen closes at 3pm



ON BREAD

BEPC ON EVERYTHING BUN 7

Nueske's Bacon, Smoked Onion Jam, Pimento Cheese, Fried Egg*

SAUSAGE BISCUIT 8

Keegan Filion Pork Sausage, Red Pepper Jam, Fried Egg*

GLUTEN FREE TOAST 8

GF Seed Loaf, Roasted Butternut Squash, Greens, Grilled Halloumi Cheese, Special Sauce, Fried Egg and Chives

*IMPOSSIBLE MEAT v

Substitute 3 Add 4

AVOCADO TOAST 6 v

Za'atar, Sea Salt, EVOO, Sourdough

SMOKED SALMON TOAST 8

Lemon-Caper Schmeat, Cucumber, Chives, Sourdough

WHIPPED FETA TOAST 6

Local Honey, Cracked Pepper, Chives, Sourdough

SOFT SCRAMBLED EGG TOAST 6

Soft Scrambled Eggs*, Chives, Sourdough

ADD-ONS/SUBSTITUTIONS
<i>Avocado 2, Tomato 1.5, Fried or Scrambled Egg* 1.5, Bacon 2, GF Seed loaf 1.5</i>



IN A BOWL

SEASONAL FRUIT AND YOGURT BOWL 9

Greek Yogurt, Lil' Coconut Milk, Seasonal Fruit, Chia Seeds, Pumpkin Seeds, Dark Chocolate Chips and Golden Raisins

FARMERS HASH 8 GF

Chili Roasted Spaghetti Squash and Greens, Romesco, Over Easy Egg

FALL HALLOUMI SALAD 11

Arugula, Roasted Squash, Grilled Halloumi Cheese, Pepitas, Dried Cherries, Pickled Onions, SD Croutons and Lemon Vinaigrette

GREENS & EGGS 7 GF

Spiced Tomatoes, Sauteed Greens, Fried Eggs*, Pickled Onions

HUMMUS BOWL 8 v

Israeli Salad, Tahini, Schug, Cabbage, Pita

* Add Joyce Farms Chicken Shawarma or Seasonal Squash(V)



WRAPPED UP

BREAKFAST BURRITO 9

Home Fries, Scrambled Eggs, Salsa Verde, Cilantro, Cheddar, Pickled Onion, Mitla Tortilla
GF Corn Tortillas Available

BREAKFAST PITA 8

Soft Scrambled Eggs*, Israeli Salad, Tahini, Schug, Hummus, Cabbage

PITA SANDWICH 10

Joyce Farms Chicken Shawarma *or* Roasted Seasonal Squash (V)
Israeli Salad, Tahini, Schug, Hummus, Cabbage

ADD-ONS
<i>Bacon 2, Sausage 4, Avocado 2, Greens 2.5, Veggies 3</i>

SIDES

2 EGGS.....	3
NUESKE'S BACON.....	4
KEEGAN FILION SAUSAGE PATTY.....	4
MARKET GREENS.....	3
HALF AVOCADO Za'atar, Sea Salt, EVOO.....	2

(GF) Gluten Free / (V) Vegan

* Contains undercooked eggs. Consuming raw or undercooked eggs may increase your risk of foodborn illness.

A Healthy Hospitality charge of two percent is added to every check to allow us to continue to provide health insurance and benefits to our staff.

COFFEE & TEA

DRIP COFFEE	3
COLD BREW COFFEE	
Black	3.5
Shaken with Cream and Sugar	4.5
ESPRESSO	2.75
AMERICANO ^{C/H}	2.75
3 OZ. MACCHIATO	3.5
CORTADO	3.5
CAPPUCCINO	4
LATTE ^{C/H}	5
MOCHA ^{C/H}	5.75

^{C/H} CAN BE SERVED HOT OR COLD

ADD-INS

SHOT OF ESPRESSO	1.5
HOUSEMADE VANILLA BEAN OR COCONUT SYRUP50¢
HOUSEMADE HONEY LAVENDER SYRUP75¢
HOUSEMADE CHOCOLATE SYRUP75¢
SUB ALMOND OR OAT MILK75¢

CHAI LATTE ^{C/H}	5.5
MATCHA LATTE ^{C/H}	5.5
HOT TEA <i>Rishi</i>	3
Turmeric Ginger, Moroccan Mint, China Breakfast, Earl Grey	
ICED BLACK TEA	3
TANGERINE GINGER ICED TEA	3
Rishi Tangerine Turmeric Ginger tea	

^{C/H} CAN BE SERVED HOT OR COLD

SEASONAL

CHOCOLATE CHAI ^{C/H}	6
Dona Chai, Housemade Chocolate Syrup, Steamed Whole Milk	
HONEY LAVENDER LATTE ^{C/H}	5
Espresso, Housemade Honey Lavender Syrup, Whole Milk	
ALMOND JOY COLD BREW	5
Cold Brew shaken with Housemade Chocolate, Coconut Syrup, and Almond Milk	
CHERRY LIMEADE	2.5
Homemade Limeade with Cherry Syrup	

SMOOTHIES

POWER PROTEIN 9

Vegan Vanilla or Chocolate Protein Powder, Banana, Almond Butter, Chia Seeds, Dates

BERRY ACAI 9

Coconut Water, Strawberries, Blueberries, Acai Berries, Agave, Flax Seeds and Chia Seeds

TURMERIC WELLNESS 9

Turmeric, Citrus, Pineapple, Banana, Oat Milk, Flax, Chia Seeds, Dates

SUPER GREEN 9

Spinach, Pineapple, Apple, Avocado, Coconut Water

SMOOTHIE ADD-INS

Strawberries, Chia Seeds, Spinach, Banana, Almond Butter... 1 Espresso Shot... 1.5 Vegan Vanilla Protein Powder... 2

ON TAP

COLD BREW COFFEE <i>Springbok</i>	3.5
16 oz. Growler + Coffee	7
16 oz. Growler Refill	5
32 oz. Growler + Coffee	12
32 oz. Growler Refill	10

ALCOHOL

MIMOSA TO STAY	8
Bubbles & OJ	
MIMOSA TO GO	15
Bottle of Bubbles & OJ	