

BLOODY BEER 9
Communal Beer on Ice,
Lime Juice, Splash Tabasco,
Worcestershire & Soy Sauce,
Sea Salt Rim

COMMUNAL BRUNCH

MIMOSA & BELLINI 9
BOTTOMLESS 17

WICKED CROISSANT 4

House-Baked w/ Whole Wheat & Real Butter,
Berry-Chia Jam

MORNING TOAST 6

Raw Almond Butter, Banana, Grapes
On House-Baked Mutigrain Toast

STOVE-COOKED ORGANIC OATMEAL

Chia Seeds, Raisins

W/ Steamed Whole Milk | W/ Almond Milk | W/ Seasonal Fruit Salad

6

7

+2

YOGURT PARFAIT 7

Seasonal Fruit & Home-Made Granola

*COMMUNAL FRENCH TOAST 13

House-Baked Challah & Seasonal Fruit,
Real Maple Syrup

WICKED BLUEBERRY 10

Blueberry-Balsamic Salad, Lemon Zest
Mascarpone, on House-Baked Croissant

*ORGANIC EGG & CHEESE SANDWICH 9

“Communal Oil” Brushed Ciabatta or Croissant

*TWO ORGANIC EGGS 9

Any Style With Multi-Grain Toast & Rosemary Fries

*POWER OMELETTE 14

Organic Eggs, Multi-Grain Toast & Rosemary Fries

Choose Any Three Toppings :

Spinach, Kale, Portobello, Mushrooms, Tomato, Red Onion, Jalapeño, Red Peppers,
Sundried Tomato, Avocado, Chorizo, Canadian Bacon, Mozzarella, Goat Cheese, Parmesan

*EGGS BENEDICT

Canadian Bacon

14

*EGGS FLORENTINE

Garlic Organic Kale

14

*EGGS NORWEGIAN

Lox, Red Onion, Capers

15

*EGGS AMALFI

Grilled Portobello

14

“Served On Weekends Only”

On House-Baked English Muffin, Chipotle Hollandaise & Rosemary Fries

MORNING FLAT BREADS

Two Organic Poached Eggs on Communal Oil Brushed Flat Bread

*ELBA Tomato Sauce, Mozzarella, Red Onion, Fresh Garlic, Fresh Basil

14

*CAPRI Oven Roasted Portobello, Garlic Kale, Pesto, Shaved Parmesan

15

NIBBLES

*Healer Chicken Soup 7
Veggies & Fresh Spinach

Vegetarian Soup of the Day 7

Guacamole Tartar 13
Hass Avocado, Goat Cheese, Edamame,
Black Sesame Seeds, Scallions, Corn Chips

Hummus 9
Sundried Tomato Tapenade, Flatbread Wedges

*Baked Empanadas 9
Hand-Cut Beef - Or - Spinach & Ricotta

*Hand-cut French Fries 7
Chipotle Aioli

Turmeric Sweet Potato Fries 7
Curry-Ginger Yogurt

SANDWICHES

SERVED UNTIL 4PM

*AVOCADO TOAST 13
Hass Avocado, Edamame, Black Sesame Seeds,
Scallions, Radishes, Hard Boiled Egg

*PESTO SALAD TOAST 13
Tomato, Pesto, Avocado, Arugula,
Pumpkin Seeds, Hard Boiled Egg

PORTOBELLO TOAST 13
Kale, Asparagus, Alfalfa Sprouts, Basil Oil

*LOX & EGG SALAD SANDWICH 13
Thin Sliced Cucumber, Fresh Dill

THE GRILLED CHEESE WICH 11
Mozzarella, Goat Cheese, Tomatoes,
Arugula, Balsamic

GARDEN

*Organic Baby Kale Caesar 13
With imported Parmesan, Sunflower Seeds
& House-Baked Croutons

Organic Baby Arugula 14
Frisee, Avocado, Radicchio, Edamame,
Shallots, Toasted Black Sesame Seeds,
Honey-Truffle Vinaigrette

Organic Spinach 13
Mushrooms, Grilled Onions, Green Apple,
Chile Toasted Walnuts, Goat Cheese,
Honey-Cumin Balsamic Vinaigrette

*Organic Warm Grains & Legumes 15
Farro, Chickpeas, Seasonal Veggies,
Bitter Greens, Lemon, Herbs,
Organic Poached Egg

Add:

***Chicken \$6 | *Salmon \$8 | *Steak \$8**

BURGERS

Serving Pat La Frieda Organic
Grass-Fed Meats & House-Baked Brioche
Pickles, French Fries OR Seasonal Greens

REAL VEGGIE BURGER 17
Hummus, Dijon, Melted Mozzarella,

*SALMON BURGER 17
Salmon, Capers, Fresh Dill.
Greek Yogurt-Cornichon Dip,

*ULTIMATE KOFTE 17
Organic Grass-Fed Lean Sirloin, Sumac,
Grilled Red Onion, Caper Aioli, Gorgonzola,

*DRUNKEN MUSHROOMS 17
Organic Grass-Fed Lean Sirloin,
Red Wine - Cognac Sauteed Mushrooms,
Melted Mozzarella, Caper Aioli