

A LA CARTE Main Dishes \$12.00

buttermilk pancake stack

roasted white chocolate+creme+berries+orange vanilla butter+**choose pancake stack**
 dark chocolate chip
 chile spiced pecan & banana
 maple glazed bacon & espresso
gluten free batter available upon request

farmhouse eggs & bacon

two eggs+maple muscovado bacon+buttermilk brioche toast+jam+orange vanilla butter
hickory salted avocado instead of bacon & all egg whites available upon request

blueberry lemon french toast

berry,lemon thyme,& cream french toast+roasted white chocolate+orange vanilla butter

parmesan & tomato quiche

tomato,leek,& parmesan custard in puff pastry+cress+chile burnt caramel hollandaise

crispy quinoa fritter

quinoa & veggie fritter+roasted tomato+polenta+chive+black garlic puree+cocoa mole
add cider braised pulled pork for a meaty upgrade,+\$4.00

avocado benedict

sous vide farmhouse egg+avocado+buttermilk broiche+chile burnt caramel hollandaise
add cider braised pulled pork for a meaty upgrade,+\$4.00
gluten free polenta instead of toast available upon request

biscuits & gravy

roasted garlic & parmesan biscuit+roasted white chocolate+sausage gravy+cress

grilled panini

on housemade sage focaccia+hickory salted rainbow carrot+vanilla aioli+**choose a flavor:**
 pulled chicken, bacon, roasted tomato, & creamy artichoke
 bacon, avocado, havarti, & roasted tomato
 mascarpone meatball & marinara
 portabello, pesto, & veggie

ADD A SIDE TO ANY MAIN FOR ONLY \$5

Side Dishes \$9.00

artichoke leek dip

gratin of chevre,cream cheese,artichoke,& leek+rainbow carrot & apple+vanilla crostini
gluten free all veggie instead of crostini available upon request

sea salted potatoes

fried golden potato wedge & leek+chile burnt caramel hollandaise+serrano salt+chive
vegan brute cocoa mole instead of hollandaise available upon request

garlic parmesan biscuits

garlic,white chocolate,& parmesan biscuit+lemon curd+jam+orange vanilla butter

bacon & buttermilk toast

maple muscovado glazed bacon+buttermilk brioche+jam+orange vanilla butter

beet & green apple salad

baby greens+roasted beet+lavender chevre+candied cocoa nib+vanilla vinaigrette
add citrus rosemary roasted pulled chicken for a meaty upgrade,+\$4.00
vegan hickory salted avocado instead of cheese available upon request

bleu cheese pecan salad

baby greens+dried cranberry+point reyes bleu+chile spiced pecan+vanilla vinaigrette
add citrus rosemary roasted pulled chicken for a meaty upgrade,+\$4.00
vegan hickory salted avocado instead of cheese available upon request

stuffed red pepper

quinoa & corn stuffed red pepper+chive+cress+hickory salted avocado+cocoa mole

soup du jour

housemade seasonal soup+vanilla salted sous vide farmhouse egg+chive+vanilla crostini
vegan hickory salted avocado instead of egg available upon request

Desserts \$10.00

buttermilk bread pudding

vanilla custard soaked buttermilk brioche+creme+vanilla semifreddo+**choose a flavor:**
 mixed berry
 chocolate tiramisu
 chile burnt caramel cinnaroll

egg & bacon cinnaroll

buttermilk cinnaroll+fried farmhouse egg+maple muscovado bacon+chile burnt caramel

frozen peanut butter mousse

chocolate peanut butter mousse+roasted white chocolate+creme+vanilla semifreddo

salted caramel baklava sundae

pecan,walnut,& almond caramel baklava+serrano sea salt+creme+vanilla semifreddo

flourless brownie sundae

warmed flourless cocoa nib brownie+creme+vanilla semifreddo+**choose a flavor:**
 strawberry rhubarb & roasted white chocolate
 coffee chocolate fondue & vanilla sea salt
 chile burnt caramel & smoked almond

olive oil almond torte

olive oil almond torte+strawberry rhubarb compote+berry+vanilla salted pecan granola

ADD ONS as priced

- farmhouse eggs:** two eggs, any style, vanilla salted with chive +4.00
- pulled chicken:** citrus rosemary roasted, served hot or chilled +4.00
- cheese:** herbed chevre, cheddar, havarti, or point reyes bleu +1.00
- sausage gravy:** maple pork sausage, vanilla infused +3.00
- pulled pork:** hard cider, citrus, & herb braised +4.00
- bacon strip:** maple muscovado glazed +2.50
- avocado:** hickory salted +2.00

gluten-free vegan friendly lighter options

plates may contain trace peanut, tree nuts, wheat, soy, raw egg, & dairy.
 an 18% service charge will be added to all parties of six or larger.

Drinking Chocolate

drinking chocolate \$5.50

fair trade couverture chocolate frothed with steamed milk, **choose infusion:**
 ginger green tea [30% white chocolate]
 salted dulce de leche [31% white chocolate]
 orange peel vanilla [35% white chocolate]
 cardamom rose petal [38% milk chocolate]
 chile burnt caramel [41% milk chocolate]
 smoked brown sugar [44% milk chocolate]
 sea salt caramel [55% dark chocolate]
 double dark cocoa [61% dark chocolate]
 rosemary mint [72% dark chocolate]
 cinnamon masala [81% dark chocolate]

Fresh Brewed Tea

whole leaf tea \$3.00

with natural caffeine:

- peach jasmine [white leaf]
- ginger mint [green leaf]
- citrus blossom [green leaf]
- coconut oolong [oolong leaf]
- chocolate chai [black leaf]
- vanilla bean [black leaf]
- triple berry [pu'erh leaf]
- naturally caffeine free:**
- spiced chai [rooibos leaf]
- turmeric ginger [herbal leaf]
- blueberry hibiscus [rooibos leaf]
- peppermint sage [herbal leaf]
- chamomile lemongrass [herbal leaf]

Craft Coffee

coffee \$3.00

light roast, free refills

espresso \$3.00

two short ristretto shots, served straight

americano \$3.00

two short ristretto shots+hot water

cold brew \$5.00

vanilla bean cold brewed coffee+ice+frothed milk

cappuccino \$4.50

two short ristretto shots+frothed milk

latte \$4.50

two short ristretto shots+steamed milk

ADD ONS as priced

- marshmallow:** add two artisan vanilla bean marshmallows +.50
- caramel:** add housemade double vanilla bean, burnt caramel, or chai caramel +.50
- chocolate:** add any of our decadent drinking chocolate infusions +1.00
- frothed milk:** add steamed skim, whole, soy, rice, or almond milk +1.50
- iced:** served over large cubes of twice filtered water +.50
- double espresso:** add two extra ristretto shots +.50

Fruit Juices

fizzy \$5.00

muddled fresh herb & fruit puree+sparkling bottled water+**choose infusion:**

- pink guava sage
- blood orange basil
- lavender lemon vanilla

juice \$5.00

infused with vanilla bean+orange slice & strawberry+**choose a juice:**
 fresh squeezed orange juice
 pasteurized apple juice

HAPPY HOUR: MONDAY-FRIDAY 3-7PM
ANY WINE OR BEER FOR \$5
ENJOY A TRUFFLE PAIRING FOR ONLY \$1

Exotic Cocktails

herb muddled cocktail \$10.00

muddled fresh herb & fruit puree+premium sparkling cava wine+**choose infusion:**
 lavender lemon vanilla
 blood orange basil
 pink guava sage

barley spirit bloody mary \$10.00

cocoa mole infused barley spirit+hickory salted rim+point reyes bleu stuffed olive

Craft Beer

west coast breweries \$7.00

16oz pour for <9% abv, 10oz pour for >9%abv, **choose from eight rotating taps**
beer float: add vanilla bean semifreddo +3.00

Fine Wine

fine varietals by the glass \$9.00-15.00

- mont gravet, rose:** fresh, red raspberry+blackberry \$9
- shine, riesling:** slightly sweet, green apple+asian pear+peach \$9
- paso a paso, verdejo:** bright, white peach+kiwi+yellow apple \$9
- annabella, chardonnay:** light, ripe pear+honeydew+creme brulee \$9
- quinta de la rosa, ruby port:** complex, black cherry+smoke+spice \$12
- andrew murray, syrah:** spicy, white pepper+leather+curreant \$10
- ventana, pinot noir:** bright, wild cherry+cranberry+cedar \$12
- hangin snakes, shiraz viognier:** full, plum+tar+rosemary \$15
- heron, cabernet:** spicy, smoke+licorice+chocolate \$9

full bottle: four pours for the price of three, **see additional bottle menu**

vanilla bean sangria \$8.00

vanilla bean & fruit infusion+orange slice & strawberry, **choose red or white wine**