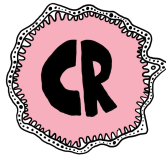


MON - FRI 11:15AM - 3PM



LUNCH

BOWLS AND SALADS

CRUNCHY BOWL

SWEET POTATO, SHIITAKE MUSHROOM, KALE, AVOCADO
CRUNCHY BROKEN RICE, CILANTRO SESAME
AND PEANUT, WITH LEMON AND GINGER DRESSING (V)(GF) 16.00

TAHINI SQUASH BOWL

SQUASH AND A POACHED EGG OVER LENTILS, BROWN RICE
AND QUINOA, WITH ROOT VEGGIES, GREEN TAHINI
YOGURT SAUCE, CHILI OIL, SESAME AND HERB (GF) 15.00

KALE SALAD

QUINOA, AVOCADO, CUCUMBER, CURRANTS, ALMONDS
AND FRESH HERBS, DRESSED IN SUMAC AND LEMON (V)(GF) 15.00

PLANTAIN BOWL

FRIED PLANTAIN, BLACK BEAN, AVOCADO, RED CABBAGE
TOMATO, SCALLION, SMOKEY SAUCE, AVOCADO CILANTRO
SAUCE OVER QUINOA, LENTIL AND BROWN RICE (V)(GF) 15.00

HALLOUMI SALAD

SEARED HALLOUMI CHEESE, TOMATO & CUCUMBER SALAD
TOASTED PEPITAS, CRISPY CHICKPEAS, HERBS, RED CABBAGE
ROMAINE AND ARUGULA TOSSED IN YOGURT DRESSING (GF) 15.00

PSYCHEDELIC PSALAD

ARUGULA, CABBAGE, WHITE BEAN, BACON, PICKLED ONIONS
PECORINO AND ROOT VEGGIES (GF) 15.00

FALAFEL BOWL

FALAFEL, AVOCADO, A POACHED EGG OVER LENTILS
BROWN RICE AND QUINOA WITH ROOT VEGGIES, GREEN TAHINI
YOGURT SAUCE, CHILI OIL, SESAME AND HERB (GF) 15.00

SANDWICHES AND BURGERS

BBAA

BACON, BEET, AVOCADO AND ARUGULA
WITH CRÈME FRAICHE ON FOCACCIA, SIDE SALAD 16.00

LEVANTINE SANDWICH

GRILLED CHICKEN, GREEN TAHINI, YOGURT, SHAVED CABBAGE,
PICKLED ONION AND SCHOOG ON FOCACCIA
AND SIDE OF S&P CHIPS 16.00

RÉVEILLE BURGER

ON BRIOCHE, TWO PASTURED PATTIES, CHEDDAR CHEESE,
GRILLED ONION, RAW ONION, TOMATO, LETTUCE, PICKLE
SPECIAL SAUCES AND SIDE OF S&P CHIPS 17.00

CLASSIC BURGER

ON BRIOCHE, TWO PASTURED PATTIES, AMERICAN CHEESE,
CHIVES, TOMATO, LETTUCE, SEASONED HOUSE MAYO
AND SIDE OF S&P CHIPS 17.00

GRILLED CHICKEN SANDWICH

ON BRIOCHE, BUTTER LETTUCE, WHITE CHEDDAR CHEESE,
AVOCADO, GRILLED ONION, TOMATO, SRIRACHA AIOLI
AND SIDE OF S&P CHIPS 17.00

FISH SANDWICH

ON BRIOCHE, LOCAL ROCK COD, FORT POINT BEER BATTER,
TOMATO, MALTED HOUSE SLAW, JALAPENOS,
RUSSIAN DRESSING AND SIDE OF S&P CHIPS 17.00

SUPERFOOD BOWLS

AÇAÍ

HOUSE MADE GRANOLA, BERRIES,
BANANA, KIWI, CACAO NIBS, BEE POLLEN
AND COCONUT (V)(GF) 14.00

PASTA

SPICY RIGATONI

VODKA SAUCE, BASIL, PARMESAN 16.50

FUNGUY PASTA

CRIMINI MUSHROOM, BECHAMEL SAUCE
ORICCHIETTE PASTA, TOPPED WITH PARMESAN
AND SICHUAN CHILI CRISP 16.50

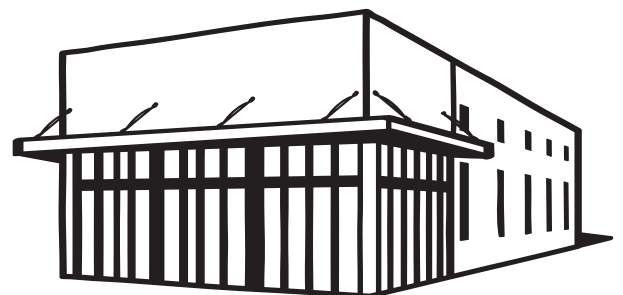
THIS TOO

GRILLED CHICKEN BREAST 5.00

GOLDEN POTATO 4.00

MERGUEZ 5.00

BACON 5.00



V-VEGAN, GF-GLUTEN FREE