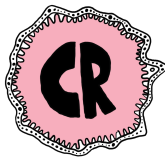


SAT & SUN 7AM - 3PM



BRUNCH

## SIMPLE START

### BREAKFAST SANDWICH

SCRAMBLED EGGS, CHEDDAR CHEESE AND BACON ON POPPY SEED KAISER ROLL 10.00  
"THE WORKS" AVOCADO, ARUGULA AND HOT SAUCE +2.50

### HOMESTYLE BREAKFAST

TWO EGGS, SMASHED GOLDEN POTATO, TOAST W/ BACON, MERGUEZ OR AVOCADO 15.00

### BREAKFAST BURRITO

WITH BLACK BEANS, AVOCADO, SALSA ROJA, POTATO, SCRAMBLED EGG AND CHEDDAR 11.50  
W/ BACON OR MERGUEZ 13.00

### BREAKFAST BOWL

TWO EGGS, AVOCADO, CARROTS, CABBAGE, KALE, GREEN TAHINI AND HOT SAUCE OVER BROWN RICE, QUINOA AND LENTILS (GF) 15.00

### CHILAQUILES

WITH SALSA ROJA, CREMA, FRIED EGGS, RADISH, ONION, CILANTRO, QUESO FRESCO, AVOCADO, BLACK BEANS (GF) 16.00

### SHAKSHUKA

TWO POACHED EGGS OVER SPICY TOMATO SAUCE WITH YOGURT SAUCE, HERB SALAD AND LEVAIN 15.00

### COCONUT CHIA PUDDING

WITH ALMOND MILK, APRICOT COMPOTE, DATE CRUMBLE (V)(GF) 7.00

### YOGURT

CACAO GRANOLA, STRAUSS YOGURT AND SEASONAL FRUIT (GF) 9.00

## SANDWICHES

### BBAA

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

### LEVANTINE SANDWICH

GREEN TAHINI, YOGURT, SHAVED CABBAGE, PICKLED ONION AND SCHOOG, ON FOCACCIA WITH SIDE OF FRIES W/ GRILLED CHICKEN BREAST OR FALAFEL 16.00

### CLASSIC BURGER

ON BRIOCHE, TWO PASTURED PATTIES, AMERICAN CHEESE, CHIVES, TOMATO, LETTUCE, SEASONED HOUSE MAYO AND FRIES 17.00

### GRILLED CHICKEN SANDWICH

ON BRIOCHE, BUTTER LETTUCE, WHITE CHEDDAR CHEESE, AVOCADO, GRILLED ONION, TOMATO, SRIRACHA AIOLI AND FRIES 17.00

## SUPERFOOD BOWLS

### AÇAÍ

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

### COCONUT

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

## SALADS AND BOWLS

### CRUNCHY BOWL

SWEET POTATO, SHIITAKE MUSHROOM, KALE AVOCADO, CRUNCHY BROKEN RICE, CILANTRO SESAME AND PEANUT (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

### 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

### KALE SALAD

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

## THIS TOO

FALAFEL 4.00

FRIES 3.50

GRILLED CHICKEN BREAST 5.00

GOLDEN POTATO 4.00

MERGUEZ 5.00

BACON 5.00

