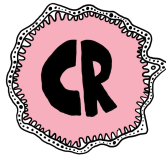


MON - FRI 11:15AM - 7:30PM



LUNCH & DINNER

BOWLS AND SALADS

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 TAHIN
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

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

SANDWICHES AND BURGERS

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

RÉVEILLE BURGER

ON BRIOCHE, TWO PASTURED PATTIES, CHEDDAR CHEESE,
GRILLED ONION, RAW ONION, TOMATO, LETTUCE, PICKLE
SPECIAL SAUCES AND FRIES 17.00

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

FISH SANDWICH

ON BRIOCHE, LOCAL ROCK COD, FORT POINT BEER BATTER,
TOMATO, MALTED HOUSE SLAW, JALAPENOS,
RUSSIAN DRESSING 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

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

FALAFEL 4.00

FRIES 3.50

GRILLED CHICKEN BREAST 5.00

GOLDEN POTATO 4.00

MERGUEZ 5.00

BACON 5.00

