

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

AÇAI

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

PITAYA

HOUSE MADE GRANOLA, BERRIES, BANANA, KIWI, 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

SPIRULINA

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

FALAFEL 4.00
FRIES 3.50
GRILLED CHICKEN BREAST 5.00
GOLDEN POTATO 5.00
MERGUEZ 5.00
BACON 5.00

