

for the table

green chickpea hummus, mint, ancient emmer pita and crudité	22
california dates, whipped coconut yogurt and tahini, crunchy sea salt lemon, pistachio, mint, sicilian olive oil	16
smoked fingerling potatoes, preserved lemon aioli, dill	13

fresh and bright

avocado lettuce cups, toasted cumin, serrano and lime, pepitas	19
spicy cabbage and mandarin slaw, lime, honey, crispy shallot, pepitas avocado, thai basil	23
coconut vanilla yogurt, tropical fruits, macadamia granola rum roasted pineapple	21
wild blueberry bowl, toasted oats, maple peanut butter dried & fresh seasonal fruits	20
market beets, avocado puree, flavors of tartare	19
wood roasted green asparagus, sunchoke, meyer lemon, spring herbs	26

vegan pastries

croissant	7
pain au chocolate	
blueberry matcha muffin	
apple oatmeal streusel muffin	

please ask about dairy alternatives, vegan and gluten free options
consuming raw or undercooked eggs may increase your risk of foodborne illness 04.04

toasted & griddled

fluffy semolina poppy pancake, candied & fresh pomelo vanilla butter, maple syrup	19
sunflower & herb tartine, avocado, carrot, fermented slaw	24
almond flour pancakes, banana whipped cream, almond butter	19
dosa, turmeric sambal, cheddar, egg, dill, mint	26
dosa, yogurt, avocado, sprouts	23

warm & sustaining

soft scrambled eggs, aged cheddar, broccoli, dill	19
seared mushrooms, poached farm eggs, shallots and herbs	22
herbal steel cut oatmeal, sauteed greens, shiitake market vegetables, crispy seeds, meyer lemon zest	19
crispy maitake sandwich, passion fruit & fermented habanero lemon aioli, market greens, potato bun	28

additions

farm egg, fried or soft poached	7
half avocado	8
plain dosa	11

chef/proprietor jean-georges vongerichten
executive chef neal harden