

for the table

green chickpea hummus, mint, ancient emmer pita and crudité	23
california dates, whipped coconut yogurt and tahini, crunchy sea salt lemon, pistachio, mint, sicilian olive oil	16
smoked fingerling potatoes, preserved lemon aioli, dill	14

fresh and bright

avocado lettuce cups, toasted cumin, serrano and lime, pepitas	20
spicy cabbage and mandarin slaw, lime, honey, crispy shallot, pepitas avocado, thai basil	24
market strawberry, rhubarb and rose compote, saffron buckwheat granola house coconut yogurt	24
wild blueberry bowl, toasted oats, maple peanut butter dried & fresh seasonal fruits	21
market beets, avocado puree, flavors of tartare	22
wood roasted summer squash, market tomato, marjoram, black olive marcona almond	24

vegan pastries

croissant	8
pain au chocolate	
blueberry matcha muffin	

toasted & griddled

fluffy semolina cacao pancake, stone fruit with verbena vanilla hazelnut butter, maple	21
heirloom tomato tartine, spicy pine nut mustard, market herbs	24
almond flour pancakes, banana whipped cream, almond butter	20
dosa, turmeric sambal, cheddar, egg, dill, mint	27
dosa, yogurt, avocado, sprouts	24

warm & sustaining

soft scrambled eggs, aged cheddar, broccoli, dill	20
seared mushrooms, poached farm eggs, shallots and herbs	23
herbal steel cut oatmeal, sauteed greens, shiitake market vegetables, crispy seeds, meyer lemon zest	20
crispy maitake sandwich, passion fruit & fermented habanero lemon aioli, market greens, potato bun	29

additions

farm egg, fried or soft poached	7
half avocado	8
plain dosa	12

please ask about dairy alternatives, vegan and gluten free options
consuming raw or undercooked eggs may increase your risk of foodborne illness 0708

chef/proprietor jean-georges vongerichten
executive chef neal harden