GRAND OPENING

Monday, June 17 | 7:00AM to 3:00PM



DRINKS SERVED ALL DAY

BREWED COFFEE......\$3 / \$3.5 ESPRESSO DOUBLE......\$2.5 CAPPUCCINO......\$3.5 LATTE......\$4 MOCHA......\$4.5 HOT COCOA......\$4.5 COLD BREW COFFEE......\$3.5 | \$4 CHAI......\$4 | \$4.5 ICED HOUSE BLEND TEA......\$2.5 | \$3 SELECTION OF LOOSE LEAF BAGGED TEAS......\$3.5

BREAKFAST

HEIRLOOM WHOLE GRAIN OATS AND AMARANTH GRANOLA. COCONUT. SLICED ALMONDS. DRIED BLUEBERRIES. GRASS-FED MILK YOGHURT..............\$7

HOMEMADE CHEWY CEREAL BAR. WHOLE GRAIN OATS. BROWN BUTTER. MAPLE. CINNAMON. DRIED APPLES. DRIED APRICOTS. SUNFLOWER KERNELS. SEA SALT......\$3

BAKED LOCAL EGGS. CARAMELIZED ONIONS. ROASTED POBLANO PEPPERS. SMOKED BACON. TILLAMOOK SHARP CHEDDAR.......\$6

OPEN-FACED SANDWICHES

GRASS-FED MILK MASCARPONE. LOCAL STRAWBERRY AND LIME PRESERVES. FRESH MINT. XVOO. SEA SALT.

CASHEW MILK CREAM CHEESE. PRESERVED TOMATOES. SMOKED CHILE OIL. GENOVESE BASIL.

SMOKED WILD SALMON. HARD COOKED EGG. DUKE'S MAYO. CELERY. RADISH. SWEET HERBS.

LOCAL CRUNCHY PEANUT BUTTER. SLICED BANANAS. ROASTED PEANUTS. TOASTED MARSHMALLOW.

 \cdot SERVED ON ROOT BAKING COMPANY BREAD \cdot

LUNCH AFTER 10:30AM

HOMEMADE SOUPS

SMALL...\$6 / LARGE...\$8

HOMEMADE HOT ITALIAN SAUSAGE. TUSCAN BLACK KALE. GOLDEN POTATO. PARMESAN. OLIVE OIL.

VEGGIE POSOLE. ROASTED TOMATO. CHARRED ONION. GREEN CHILES. ROASTED CUMIN. HOMINY. CILANTRO. LIME. COTIJA CHEESE.

ROASTED HERITAGE CHICKEN. RED LENTILS. BLACK RICE. CARROTS. GINGER. MADRAS. SCALLIONS.

SALADS

SMOKED WILD SALMON. PRESERVED TOMATOES. KALAMATA OLIVES. GOLDEN POTATOES. HARD COOKED EGG. CHARRED GREEN BEANS. CUCUMBER. SPRING ONION. BASIL..........\$14

BABY ARUGULA. BLACK KALE. MIXED GRAINS. SLICED ALMONDS. PARMESAN. LEMON. OLIVE OIL. FRESH MINT. WHOLE GRAIN CROUTONS.......\$12

