



ALL DAY MENU

Chlorophyll Yogurt	7
Market Fruit & Berries	9
French Scrambled Eggs, Avocado, Tomato Toast and choice of: <i>Turkey Sausage, Prosciutto, House-Cured Salmon, Bacon</i>	15
Waffle, Bananas Foster, Market Berries	14
Strawberry Jam French Toast, Market Berries, Maple Syrup	14
Avocado Toast	13
Summer Kale Salad, Shiso, Citrus Vinaigrette, Market Radish	12
Local Burrata, Basil Oil, Tomato Jam, Rustic Batard, Arugula	13
Asian Chopped Salad, Silken Chicken, Coriander, Nuoc Cham Vinaigrette	14
Organic Chicken Pho	15
Rice Vermicelli, Butter Lettuce, Shiso, Toasted Shallots, Nuoc Cham Dressing	13
Brown Rice Coconut Risotto, Bok Choy, Egg Crepe, Pickled Daikon Carrots	13
Turkey Sausage Banh Mi	13
Cauliflower Grilled Cheese	11
Lettuce Wraps: Turkey Sausage or Tuna Salad	12
2 Bunch Burger: 100% Ground Chuck, LTO	16
Filet of Angus, Celery Root, Garlic Broccolini	37
Market White Fish Meuniere, Yuzu, Caper Berry & Tomato Concasse	32
Roast Chicken, Potato Puree, Honey-Ginger Carrots	29
Triple Chocolate Cookie with Chantilly Cream	8
Passion Fruit Pannacotta with Orange Consomme	9

Sides

<i>Farm Egg</i>	3	<i>Farm Raised Chicken</i>	7
<i>Avocado Slices</i>	4	<i>Hanger Steak</i>	8
<i>Turkey Sausage</i>	6	<i>Grilled Salmon</i>	8

20% gratuity will be added for parties of 6 or more consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your chance of food borne illness