

TARTINE

MANUFACTORY

BREAKFAST + ADD egg 2.50 / avocado 4.50 / bacon 4.50 / sausage 4.50 / smoked salmon 9 / jam 2.50

YOGURT & HOUSE-MADE GRANOLA (n)(wf) seasonal fruit preserves, honey, mint 11.25

OMELETTE herbs, sharp cheddar cheese, side salad, toasted country 16.95

BREAKFAST SANDWICH egg, sharp cheddar cheese, arugula, dill mayo, sweet potato bun 15.25

HAM AND CHEESE CROISSANT SANDWICH avocado, sauce ají, fried egg 15.50 **LIMITED AVAILABILITY**

SOFT SCRAMBLE TARTINE labneh, white cheddar, smoked trout roe, horseradish, country 15.50

SHAKSHUKA TARTINE spiced tomato sauce, cage free eggs, chickpea, fresh herbs, country 15.50

BREAD PUDDING blueberry, lemon glaze 11.95

CRISPY POTATOES (wf) ají verde sauce 12

BREADS & SPREADS + ADD jam 2.50 / hummus 7 / smoked trout dip 12 / whipped ricotta 9

WARM COUNTRY BREAD & BUTTER (vo) 8.50

QUICHE

VEGETARIAN seasonal vegetables, side salad 15.75

SOUP & SALAD +ADD chicken thigh 7.50 / avocado 4.50 / bacon 4.50 / tuna 7 / smoked salmon 9 / hummus 5.5

TOMATO BISQUE demi sec tomatoes, basil oil 12

CHOPPED APPLE & WALNUT SALAD (wf)(n)(vo) treviso, point Reyes blue cheese, candied walnuts, seasonal apples, pickled beet, pomegranate walnut vinaigrette 18.50

GREEN GODDESS SALAD (wf)(vo) little gem lettuce, cucumber, radish, fig, goat cheese, sunflower seed dukkah 18.50

TARTINES & SANDWICHES + ADD *sunny egg 2.5 / avocado 4.50 / bacon 4.50 / chicken 7.50 / smoked salmon 9

AVOCADO TARTINE (vo)(ef)(n) cashew salsa seca, nutritional yeast, cilantro, country 18.50

SMOKED SALMON TARTINE (ef) whipped cream cheese, pickled mustard seed, preserved lemon, pickled red onion, country 19.25

PRESSED HAM & GRUYÈRE pickled green tomatoes, jalapeños, dijonaise 19.25

TURKEY CLUB (df) spiced turkey, crispy chicken skin, avocado, pickle mayo, country 18.95

TUNA SANDWICH (df) pole caught tuna, hummus, avocado, pickles, frisee 18.95
+ MAKE IT A MELT + 2

DOUBLE SMASH BURGER grass fed beef patties, american cheese, celery remoulade sauce, fennel confit, shredded lettuce, sweet potato bun 18.50

SIDES

TOASTED COUNTRY 1 slice 3

BACON 2 slices 4.50

BUTTER whipped cultured butter 1.50

SAUSAGE 1 piece 4.50

JAM seasonal fruit 2.50

GRILLED CHICKEN THIGH 7.50

***SUNNY EGG** 2.50

SMOKED SALMON cold smoked 9

AVOCADO sliced 4.50

TUNA SALAD 4oz 7

HUMMUS 4oz 5.50

SIDE SALAD 7

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

* (N) THIS ITEM CONTAINS NUTS (EF) EGG FREE (DF) DAIRY FREE (VO) VEGAN OPTION (WF) WHEAT FREE (V) VEGAN

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COFFEE

FILTER COFFEE 4.95 12oz

COLD BREW 6.75 16oz

ESPRESSO 4.75

AMERICANO 5

MACCHIATO 5.25

CAPPUCCINO 5.75

LATTE 5.95

MOCHA 6.95

MORNING BUN LATTE 6.95

VALRHONA HOT CHOCOLATE 6.25

PUMPKIN SPICE LATTE 6.95

sub almond milk / oat milk .75

add espresso "double shot" 3

add morning bun syrup 1.00

add lavender syrup 1.00

add vanilla / honey / simple syrup

TEA

ICED

16 OZ 5.25

BLACK - CLASSIC BLACK

GREEN - GREEN TEA CITRUS

HERBAL - *HIBISCUS LIME

HOT

12 OZ 4.95

EARL GREY

ENGLISH BREAKFAST

CHAMOMILE MEDLEY

YUZU PEACH GREEN

LAVENDER MINT

MATCHA TEA 6

MATCHA LATTE 6.95

CHAI LATTE 6.95

EACH

WINE

MIMOSA sparkling wine, fresh orange juice 13

PROSECCO sorrelle bronca, italy 13

PINOT GRIGIO erste + nueve, italy 13

MOURVEDRE/PINOT GRIGIO stolpman, love you bunches, california 15/60

PINOT NOIR pierre dupond, france 12

COCKTAILS

MORNING BUN OLD FASHIONED bourbon, rye, morning bun simple syrup, lemon twist 13

CANNED BEER & CIDER

GOLD IPA east brother 16oz 9

BO PILSNER east brother 16oz 9

N/A WEST COAST IPA best day brewing 12oz 8

DRY APPLE CIDER sincere cider 16oz 9

NA BEVERAGES

MEXICAN COKE 5.25

DIET COKE 3.50

ORANGE JUICE 7

LEMONADE mint, ginger and pineapple blend 7

GRAPEFRUIT JUICE 7

SPARKLING WATER 4.25

STILL WATER 4.25

OLI-POP GINGER LEMON 4

OLI-POP CHERRY VANILLA 4

LOVELY BUNCH APPLE JUICE 5.50 STILL OR SPARKLING

* MAY CONTAIN TRACES OF PEANUT

DAY

EACH

MADE