ALTA
· BAKERY + CAFE ·

afternoon (11:00)

v. **obligatory avocado toast** - local avocado, kumquat, radish, herbs, olive oil, sea salt, on our house-baked seeded rye 9.50

cured salmon toast - cream cheese, tomato, radish, "everything seeds", on our house-baked basil bread 10

gf. **roasted carrots and broccolini** - greek yogurt, pea sprouts, sunflower seeds 8.25

iceburg wedge salad - bacon, toasted almonds, pickled red onion, red wine vinagrette, mini grilled blue cheese 12

gf/v. **salad of mixed greens** - radish, cucumber, spiced pepitas, citrus vinaigrette 11

gf. **ricotta and snap peas** - pickled fresno chilis, garbanzo beans, roasted shallots 9.50

soup of the diaz 6.50
served with our bread

pizza

wild mushroom - teleggio, parmesean, thyme 16.50

margherita - mozzarella, tomato sauce, basil 15

"The Molera" - local artichoke, pork sausage, parmesean 15

beer & wine

draft beer

north coast scrimshaw	7.50
love hazy IPA	8.00

bottled beer

anderson valley oatmeal stout	7.00
allagash white	7.00
stem off dry cider	7.00

wines

	glass/bottle
lucy rosé	7/35
le grand ballon sauvignon blanc	5.75/28
luli chardonnay	8/40
giuseppi luigi prosecco	6.25/31.50
sense of place pinot noir	8/40
ljalba tempranillo	5.25/25.50

sandwiches

served with a side salad of mixed greens or corn relish

panini - carmelized onion, roasted red pepper, manchego cheese, pesto 12

croque monsieur - honey cured ham, gruyere cheese, bechamel sauce 11

v. **garlic herb fries** - bread & butter pickles 8.75