

afternoon (11:00)

- v. **obligatory avocado toast** - avocado, radish, herbs, olive oil, sea salt, on our seeded rye 10.50
- gf/v. **quinoa bowl** - avocado, sunflower seeds, pickled cauliflower with a salad of arugula, radish, cucumber and carrot 9.50
- v. **roasted cauliflower and romanesco** - Israeli couscous, za'atar 8
- beet salad** - pumpernickel streusel, red beets, hazelnuts, herbed goat's cheese 11
- gf/v. **salad of mixed greens** - radish, cucumber, spiced pepitas, citrus vinaigrette 11
- gf/v. **Swank Farms heirloom tomato salad** - cucumber, fennel, ginger lime vinaigrette 12
- cheese board** - Pierre Robert triple cream, our baguette, honey, stonefruit, almonds 9
- v. **garlic herb fries** - bread & butter pickles 8.75

beer & wine

draft beer

- north coast scrimshaw 8
- love hazy IPA 8

bottled beer

- anderson valley oatmeal stout 7
- allagash white 7
- stem off dry cider 7

wines

glass/bottle

- lucy rosé 8.5/ 42
- le grand ballon sauvignon blanc 7/ 35
- luli chardonnay 9/ 45
- giuseppi luigi prosecco 7.25/ 36.50
- sense of place pinot noir 9/ 45
- espelt old vines garnacha 7.5/ 37.5

kombucha on tap 12/16oz

- Almighty Kombucha 4.5/ 5
- GTO 4.5/ 5
- Watermelon Lime 4.5/ 5

soup of the diaz 6.50

served with our bread

pizza

- v. **summer vegetable** - squash, zucchini, red onion, kalamata olives, arugula 16.50
- pepperoni, salami calabrese** - fresno peppers, mozzarella 17
- Swank Farms heirloom tomato** - fresh mozzarella, basil pesto 17

