

afternoon (11:00)

- v. **obligatory avocado toast** - avocado, radish, kumquat, 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

- grilled cheese with shallot 'jam'** - our white bread, served with house pickled vegetables 10.50

- gf. **citrus salad** - navel and blood orange sliced, upland cress, wild arugula, candied pecan, kalamata olives, feta chesse 11

- gf. **spring salad of vegetables** - snap peas, carrot, radish, pea tendrils, arugula, manchego 11

- brie cheese** - melting on our sourdough, apples, chives 9

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

beer & wine

draft beer

- north coast Scrimshaw 9

- Alverado Streets
Nut Brown Ale 9

wines

glass / bottle

- charmel rosé 9 / 45

- hahn chardonnay 9 / 45

- gran passione
prosecco d.o.c. 7.25/ 36.50

vinum pinot noir

9 / 45

- espelt old vines
garnacha 7.5/ 37.5

kombucha on tap

12/16oz

Almighty Kombucha

(local) Monterey 6 / 7

soup of the diaz 6.50

served with our bread

pizza 17

- "cavolo nero" -black kale, red onion, kalamata olive, tomato
- pepperoni, salami calabrese - fresno peppers, mozzarella
- mushroom pizza - burrata, wild arugula, thyme

