

a la carte (11:00)



v. **obligatory avocado toast**- avocado, radish, pomegranite, on our seeded rye

10.50

gf/v. **quinoa bowl**- arugula, quinoa, avocado, carrot, radish, cucumber

9.50

**ham & brie melt**- honey glazed ham, pear, melted brie cheese on our sourdough

10.50

**ora king salmon toast**- salmon rillettes, cucumber, yuzu kosho, furikake, seeded rye

11.50

gf. **roasted squash salad**- of red kuri, acorn, & delectata. frisee, pancetta, goat gouda

12.00

gf. **radicchio salad**- castlefranco radicchio, walnuts citrus vinaigrette, parmigiano-reggiano

12.50

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

9.50

add mary's airline chicken to any order

7.50

drink beer & wine

**draft beer**

north coast Scrimshaw 9

north coast Stellar IPA 9

**wines** glass / bottle

mont gravet rosé 8.50 / 38

hahn chardonnay 9 / 45

prosecco d.o.c. 8 / 38

dante pinot noir 9 / 45

**kombucha on tap** 12/16oz

Almighty Kombucha (local) Monterey 6 / 7



**soup of the diaz**

served with our bread

6.50

**pizza** 17

**"cavolo nero"** - dino kale, red onion, kalamata olive, tomato

**the Molera** - artichoke, pork sausage, parmesean, sauce tomato

**delicata squash & burrata** - sage, sunflower seeds, arugula

garden herb mimosas

classic orange juice

rosemary & vanilla

lavender & thyme

blueberry & mint