

## à la carte ( 11:00 am )



- v. **obligatory avocado toast** - avocado, radish, kumquat, on our seeded rye 11.50
- gf/v. **quinoa bowl** - arugula, quinoa, avocado, carrot, radish, cucumber 9.50
- ham & provolone melt** - ham, melted provolone cheese, & tomato on our sourdough 11.50
- albacore tuna melt** - with mozzarella, fresno chile, garden lovage on 9 grain 11.50
- steak salad** - steak bavette, green leaf & red gem lettuce, radish, blue cheese, oven dried tomato, herbed croutons 21.00
- v. **garlic herb fries** - bread & butter pickles 9.50
- \* add mary's airline chicken to any order 7.50



## beer & wine

### draft beer

- north coast Scrimshaw 9
- north coast foggy days IPA 9

### wines

### glass / bottle

- mont gravet rosé 8.50 / 38
- sean minor sauv blanc 9 / 45
- prosecco d.o.c. 8 / 38
- dante pinot noir 9 / 45
- turley zinfandel 55

### 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, marinara

spring lamb - pea tendrils, burrata, chimichurri

mushroom & salami - roasted garlic, thyme, red sauce, mozzarella

## garden herb mimosas

- classic orange juice • rosemary & vanilla • lavender & thyme • blueberry & mint