

à la carte (11:00 am)



v. obligatory avocado toast - avocado, radish, kumquat, on our seeded rye	11.50
v./g.f quinoa bowl - quinoa, avocado, arugula salad, radish, carrot, cucumber	9.50
g.f. strawberry & butter lettuce salad manchego cheese, pistachio, rose vinaigrette	11.50
tomato tartine - basil pesto, caramelized onion, oven dried tomato, provolone	12.00
charcuterie board - triple cream cheese, green tomato chutney, prosciutto, cornichon, kalamata olive, toasted baguette	13.00
g.f. heirloom tomato salad - swank farms heirloom tomatoes, ginger lime vinegrette, peach, puffed wild rice, feta cheese	12.50
albacore tuna melt - with mozzarella, fresno chile, garden lovage on 9 grain	11.50
steak salad - steak bavette, red gem lettuce, red radish, blue cheese, oven dried tomato, focaccia 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

silvestri rose	8.50 / 38
e. spencer 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



garden herb mimosas

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