

a la carte (11:00)



- v. **obligatory avocado toast**- avocado, radish, komquat, on our seeded rye 11.50
- gf/v. **quinoa bowl**- quinoa, avocado, shredded brussels, radish, apple 9.50
- gf **salad of frisee & watercress**- olive, golden beets, candied pecan, sheep feta, citrus vinaigrette 11.50
- gf **little gem lettuce salad**- roasted carrots, golden raisin, sauce yogurt, red onion, pommegranate vinaigrette 11.50
- v. **charred zucchini dip**- pickles and olives, toasted bread 12.50
- croque monsieur**- sliced ham, sauce mornay, gruyere cheese, mustard green 9.50
- v. **garlic herb fries**- bread & butter pickles 9.50
- *add mary's chicken to any order 7.50

drink beer & wine

draft beer

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

wines

250 ml can

- Chance - rose 11
- Fate - chardonnay 11
- Tempt - red wine blend 11

kombucha on tap

12/16oz

- Almighty Kombucha
- (local) Monterey 6 / 7

soup of the diaz
served with our bread

6.50

pizza 17



- radicchio & sausage** - burrata, sausage, chimichurri
- roasted vegetable** - marinara, roasted vegetables, red onion
- cured meat** - pepperoni, salami, pickled fresno peppers, mozzarella

garden herb mimosas

- classic orange juice • passionfruit & sage • blueberry & mint