



*We're proud to work with local producers to source the best ingredients around.
In addition to what's below, ask about our current seasonal offerings.*

BAKED GOODS

DONUT MUFFINS – baked cake donuts, rolled in cinnamon-anise sugar (buttermilk or chocolate) *\$18/dozen*

CROSTATA – a rustic, free-form pie (chocolate sea salt, seasonal fruit, or seasonal savory)

- 3" mini *\$3.75/each*
- 5" hand pie *\$5/each*
- 9" large *\$16/each*

PIGS IN A BLANKET – First Hand sausage, bundled in an angel biscuit blanket *\$15/two dozen*

COOKIES – *\$5/dozen*

- Pecan sandies
- Tahini wafers
- Espresso biscotti

PORK BELLY BUNS – angel biscuit swirl buns with pork belly, scallion, and caramelized soy sauce *\$24/nine buns*

CINNAMON BUNS – angel biscuit swirl buns with cinnamon-brown sugar and cream cheese frosting *\$18/nine buns*

BUTTERMILK BISCUITS – flaky and crusty, made with sweet butter and Ran Lew buttermilk. *\$1.50/each*. (Want a large order? Ask us for special pricing.) **BISCUIT ADD-ONS:**

- Butter & jam for six people - *\$7.50*
- Chow chow *\$.75*
- Kimcheese *\$1.50*
- Curtido *\$.75*
- Sorghum butter *\$.75*
- Chive butter *\$.75*

MINI DONUT MUFFINS– bite-sized donut muffins (buttermilk or chocolate) *\$7.50/dozen*

COFFEE CAKE – 9" serves 8 to 10. *\$24/each*

- New York style crumb cake
- Poppyseed olive oil
- Banana caramel
- Creme fraiche pound

SPANISH TORTILLA – potatoes and onions, fried in olive oil, and set with egg. 9" serves 8. *\$20*

FARMHOUSE PIE – like a double-crust quiche with farm egg, city ham, cheddar, and chive. 10" serves 8. *\$24*

KIMCHEESE BUNS – angel biscuit swirl bun with house-made kimchi and cream cheese *\$20/nine buns*

SWEET POTATO BISCUITS – made with house-roasted sweet potato puree *\$14/dozen*

- Ran Lew sausage *\$2.50*
- Cheddar *\$1.50*
- City ham *\$2.75*
- Farm egg *\$1.75*
- Bacon jam *\$2.50*

SANDWICHES

We make and bake all our bread – from loaves to buns to flatbreads – in house.

HOT CORNED BEEF – on rye, with swiss, salted cabbage, and 1,000 island dressing. \$9.50

FATTOUCHE WRAP – seasonal vegetable, chickpeas, herbs, cumin-lemon dressing, and spicy walnut spread, on whole-wheat flatbread. \$8.50

MEXICAN TORTA – crispy carnitas, ham, cheddar, house mayo, and curtido, on a fluffy bun. \$11

PICKLED EGG SALAD – turmeric-pickled farm egg, house mayo, local lettuces, on rye. \$8

SALADS

CHILE-ROASTED SWEET POTATO – on romaine with pickled celery, pecan cornbread croutons, and bleu cheese dressing. \$8.50

LOCAL LETTUCES – dressed with a house vinaigrette. \$5

CLASSIC CAESAR – romaine, croutons, and asiago cheese, dressed with a traditional Caesar dressing. \$7.50

SIDES

\$8.50 per pound, serves three to four

GRAIN SALAD – bulgur, chickpeas, herbs, and pickled celery.

SESAME SLAW – green cabbage, carrot, cilantro, sesame, soy, and chile flakes.

POTATO SALAD – yukons, pickled eggs, house mayo, horseradish, chives.

ROASTED BROCCOLI – with feta, pickled raisins, and fruity olive oil.

BEVERAGES

INTELLIGENTSIA HOUSE BLEND DRIP COFFEE – \$15/96 oz (+\$10 to add cups, milk, and sugar)

FRUIT JUICE – orange or grapefruit. \$18/gallon

ICED TEA – bold black tea with citrusy bergamot \$18/gallon

SODAS – Coke, Orange Fanta, Blenheim's Ginger Ale (spicy), San Pellegrino (plain, lemon, or grapefruit). \$2.75/each

SEASONAL LEMONADE – \$18/gallon

Utensils, plates, and napkins are \$1 per person.