



*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 (1 dozen minimum)
- 5" hand pie \$5/each (6 minimum)
- 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-almond 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 or \$10/dozen. **ADD-ONS:**

- Ran Lew sausage \$2.50
- 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

- Cheddar \$1.50
- City ham \$2.75
- Farm egg \$1.75
- Bacon jam \$2.50
- Butter and seasonal jam \$7.50 (8-ounce sized portions)

## 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.*