

LUNCH STARTS AT 11AM



All lunch items served with your choice of side - Mustard Cabbage Slaw • Classic Potato Salad • Leafy Greens with Champagne Vinaigrette & Croutons • Fresh Fruit +2

COBB SALAD • 11

Smoked turkey, bacon, blue cheese, hard boiled egg, green leaf lettuce, spinach, cherry tomato, cucumbers with a buttermilk blue cheese dressing

ITALIAN SUMMER SALAD • 11

Marinated artichokes, roasted cauliflower, roasted red peppers, kalamata olives, red onion, feta, crispy shallots, spinach, green leaf lettuce with our house italian dressing

MUSHROOM CAPRESE MELT • 11

Roasted portobello mushroom with roasted tomato, mozzarella, garlic lemon pesto on toasted ciabatta (veganize! sub avo for mozza)

TUNA OF THE SEA MELT • 11

Albacore tuna, aioli, green onion, celery, carrots, sliced tomato, melted swiss, on sunflower poppy seed toast

BEVERAGES

See the board for our pour over coffee selection • Market Price

ICED COFFEE COLD-BREWED • 4

by Cafecito Organico. (Order it Admiral style: with milk and honey!) Refills: \$2

HOT TEA & ICED TEA COLD-BREWED • 3.50

Selection of teas from China, India & Japan



HOUSE DRIP COFFEE - SEASONAL • 3.25

by Cafecito Organico - full bodied, city roast

HANDMADE SODA • 3.50

House-made syrups poured over ice with mineral water

- Ginger Lime
- Lemonade
- Turmeric Ginger Lemon

KIDS MENU!

Grilled cheese on sourdough • 7

Scrambled eggs with cheddar, toast, jam and butter • 7



Did you know that we make almost everything in house? When we source, we keep it local: Bread Lounge, Cafecito Organico, Intelligentsia, and Buzzed Honeys!