



Lunch Menu

July 25th to August 8th

\$25.00 per person, excluding tax & gratuity
available for dine-in or out

choose one from each category

petit mezze plate

labne with greek spices, hummus & kalamata olives
olive oil toast (*vg*)

daily soup (*v* & *gf*)

•••

wild albacore tuna melt

open-faced on sourdough toast
cheddar, tomato, arugula, bread & butter pickles
french fries or salad

little gem chicken caesar salad

eggless caesar dressing, olive oil croutons, parm
(*sub tofu for vegetarians*)

smash burger

cheddar cheese, onion, pickles, burger sauce
brioche or *gf* bun, salad or fries
sub beyond burger

•••

lemonade, iced tea or fountain drink

Tuesday to Friday 11:30am to 2:30pm
vegan *v* • vegetarian *vg* • gluten-free *gf*

Brunch Menu

July 25th to August 8th

\$25.00 per person, excluding tax & gratuity
available for dine-in or out

includes a welcome granola, yogurt & fruit cup

regular or coconut yogurt (*v* or *vg*)

choose one

huevos rancheros

fried eggs, corn tortillas, feta, black beans, salsa, avocado (*vg* & *gf*)

french toast

local berry compote, maple syrup (*vg*)

smash burger

cheddar cheese, onion, pickles, burger sauce
brioche or *gf* bun, salad or fries
(beyond patty on request)

•••

includes a cava mimosa, iced tea or lemonade

Saturday & Sunday 10am to 2:30pm
vegan *v* • vegetarian *vg* • gluten-free *gf*

An optional 3% kitchen appreciation charge is added to each guest check. This charge enables us to pay competitive living wages to our back of house staff. If you would like this charge removed, please let our staff know.