

TOASTS

AVO-CA-DAMN rye bread, avocado slices, sriracha red, & sriracha green (add egg \$2)	\$6.25
BEE YOURSELF wheat bread, almond spread, raspberry jam, & sea salt	\$5.25
COCOA NANNER japanese-milk bread, bananas, coarsely chopped chocolate, & sunflower sauce	\$7.25
COMA-TOAST japanese-milk bread, butter, & cinnamon	\$4.25
DON'T GET SALTY country bread, avocado spread, sea salt, & black pepper (add egg \$2)	\$6.25
HONEY I'M HOME wheat bread, butter, peanut butter, honey, & sea salt	\$5.25
IT'S MY JAM japanese-milk bread, butter, & raspberry jam with a side of peanut butter or almond butter	\$5.25
PECAN DO IT country bread, brie slices, pecans, & avocado-chocolate ganache	\$7.25
RICOTTA BE KIDDING country bread, ricotta-basil spread, & strawberries	\$5.25
RYE NOT? rye bread, cream cheese, & volcanic sea salt	\$4.25
TOAST MA GOATS country bread, sweet goat cheese, pear slices, honey drizzle, & pecans	\$7.25
SMOKEY THE SALMON country bread, smoked salmon, mango habanero cream cheese, cucumbers, & onion sprouts	\$8.25
MOZZA MIA (bruschetta) japanese-milk bread, cherry tomatoes, mozzarella, basil, & balsamic oil	\$7.25

HEALTHY

(SANS TOAST)

CHICK ME OUT roasted half-chicken with lemon sauce, brussel sprouts, carrots, & onions	\$14
PICO DE SALMON eight-ounce salmon with guajillo marinade served atop seasonal vegetables and topped with mango pico de gallo	\$15

ADD-ONS

egg \$2 | avocado \$2 | bacon \$2.50 | sausage \$2.50
sautéed mushrooms \$1 | tomato \$.50
sub gluten-free bread \$2.25

BREAKFAST

(SERVED ALL DAY)

ALL-DAY B.A.E. bacon & two eggs with queso fresco, avocado slices, & black-bean spread over house-made toast	\$10
ALWAYS SUNNY grilled sausage, fontina, gouda, cheddar, & oaxaca topped with sunny-side-up eggs over house-made toast	\$11
EGGS IN JAIL benedict poached eggs incarcerated in a circle of bacon & toast with hollandaise (try SPICY with jalapeños, guajillo sauce, & spicy cilantro sauce by request)	\$12
A TOAST TO GRAVY traditional biscuits & sausage-gravy with two house-made toast slices & no biscuits	\$9
CHILI CHILI BANG BANG fresh-baked bread smothered in spicy chili con carne & topped with a fried egg	\$11
OMLET ME AT IT omelet loaded with sautéed spinach, onions, mushrooms, & cheese with house-made toast	\$11

SANDWICHES

ARU-GOO-LA-LA sliced garlic balsamic mushrooms, arugula, tomatoes, & goat-cheese spread	\$10
ALOHOG (open-faced) pulled pork with pineapple guajillo bbq sauce, pineapple pico, coleslaw, & avocado dressing over house-made toast	\$11
BEEFCAKE fresh-baked roast beef with caramelized onions & parsley with melted fontina, gouda, cheddar, & oaxaca	\$11
SWEET DREAMS ARE MADE OF CHEESE grilled cheese with melted fontina, gouda, cheddar, & oaxaca	\$10
PLUCKING GOOD grilled chicken with chipotle mayo, provolone, lettuce, & tomato	\$11
TALK T TURKEY TO ME thin-sliced peppered turkey breast, roasted raspberry chipotle sauce, arugula, havarti cheese, avocado, salt, & pepper	\$11
BACANADO LT bacon, lettuce, tomato, avocado, & chipotle mayo	\$10
SHRIMP MYRIDE (open-faced) shrimp, onion, cherry tomatoes, arugula, house vinaigrette, pesto	\$11
REU-BEN AROUND corned beef, swiss, sautéed red onion, sauerkraut, pickles, horseradish, & russian dressing	\$11
TUNA ME ON tuna, lime aioli, green onion, avocado, cranberries, & jalapeño	\$11

SALADS

CAESAR THE MOMENT romaine lettuce, cherry tomatoes, shaved parmesan, caesar dressing, & toasted croutons (add chicken \$4)	\$8
IF LOOKS COULD KALE kale, cranberries, tomatoes, onions, pecans, & house dressing (add chicken \$4)	\$8
GARDEN OF EAT IT (side or meal) mixed greens, tomatoes, cranberries, olive oil, goat cheese crumbles, & lemon-zest dressing (add chicken \$4)	\$5/\$8
FRUIT OF OUR LABOR refreshing medley of seasonal fruits in a cup	\$5

SIDES

SOUP OF THE DAY (cup or bowl) ask about our daily soup offerings	\$4/\$6
CHILI CON CARNE WITH TOAST (cup or bowl) cup or bowl of chili with your choice of house-made toast	\$6/\$8
CHIPS original, spicy, or sweet potato	\$2.50
TOAST BY THE SLICE japanese-milk, rye, wheat, & country	\$1.25
GLUTEN-FREE TOAST BY THE SLICE	\$3.50
PUMPKIN BREAD & BANANA-NUT BREAD	\$2.00

DESSERTS

BREAD PUDDING add ice cream (\$1.00)	\$7
CREME BRULÉE add ice cream (\$1.00)	\$7
BROWNIE with ice cream & chocolate sprinkles	\$7
AFFOGATO espresso over ice cream	\$5
ICE CREAM two scoops	\$2

FRESH-BAKED BREAD

**Wheat
Rye
Country
Japanese-Milk**
HALF LOAF or FULL LOAF
\$4/\$7

**Pumpkin Bread
OR
Banana-Nut Bread**
HALF LOAF or FULL LOAF
\$6/\$12