

ESPRESSO BAR	SM/LG/ICED	
Double Shot Espresso	3.6	
Macchiato	3.9	
Gibraltar	4.2	
Cappuccino	4.2	
Italiano	3.6	
Americano **	4/4.6/4.9	
Latte **	4.9/5.4/5.7	
Flavored Latte **	5.5/6/6.3	
Local Honey Latte **	5.5/6/6.3	
Mocha **	5.5/6/6.3	
Oat or Almond Milk Available Upon Request \$1 FLAVORED SYRUPS \$0.75 Vanilla, Sugar Free Vanilla, Caramel, Mocha, Balsamic Black Walnut		
** AVAILABLE ICED **		

BREAKFAST

available 7am-11am

The Carver's Breakfast Sandwich 8.7 turkey, ham, bacon, egg & cheddar on english muffin with maple syrup and spices.

The Farmer's Breakfast Sandwich. 7.7 choice of turkey or ham with egg & cheddar on english muffin with chive aioli and "Farmstead" spice blend.

Classic Breakfast Sandwich - 6.7 served on a from-scratch english muffin

- bacon, egg & cheddar
- sage sausage, egg & cheddar
- spicy sausage, egg & pepperjack
- double egg & cheddar
- Vegan Chorizo + Just Egg Sandwich +\$1

COFFEE BAR

Drip Coffee	3.1/ 3.7
Pour-Over Coffee	MKT
Flash Chilled Iced Coffee	4.9
Nitro Coffee	5.9
Nitro Latte	6.3
Nitro Coffee, Flavored Syrup, Cre	am

SANS COFFEE	SM/LG/ICED	
Rishi Teas **	3.9/4.4/4.7	
Chai Latte **	4.9/5.4/5.7	
Matcha Latte **	5.2/5.7/6	
London Fog **	5.2/5.7/6	
Shanghai Fog **	5.2/5.7/6	
Hot Cocoa	4/4.5	
Kid's Hot Cocoa	2.5	

BAGELS, TOASTED while supplies last

Old-World Bagels - 3.4 flavors vary weekly

Bagel Toppings & Schmears flavors vary weekly, selection from:

	butter / vegan butter	+\$0
•	jam of the week	+\$0.9
•	plain cream cheese	+\$1.7

VEGAN Frittata Sandwich 7

Just Egg Scramble with vegan chorizo, roasted veggies & cheese on english muffin

Smash Brown Potatoes 5.7

fingerling potatoes, smashed, seasoned and roasted crisp in the oven - topped with Chive Aioli and Sea Salt. Dairy-Free & Vegan

CRAFT COFFEE SERVICE - 7AM-2PM

SALADS & BOWLS

lunch available 11am-3:00pm

Mediterranean Grain Bowl Power greens, Farro, Roasted Vegetables, Feta, Garbanzo Beans, Cucumbers, Olives, Artichoke Hearts, Grape Tomatoes, with Mever Lemon Dressing.

Add roasted & sliced chicken breast +3.5

Korean Grain Bowl 15

Power greens, Kimchi, Shiitake Mushrooms, Baby Bok Choy, Brown Rice Medley Add gochujang chicken OR tofu +3.5

Soup of the Day cup 6 bowl 8

Chef's Choice served with Toasted Focaccia

The Gather Salad

Crisp Apple Batons, Mixed Baby Greens, Savory Nut & Seed Granola (GF/Vegan), Dried Cranberries, your choice of Sharp White Cheddar, Goat Cheese Crumbles or Vegan Feta - tossed in Apple Cider Vinaigrette

The Italian Chop

Crisp Romaine, tomato, cucumber, garbanzo beans, olives, seasonal herbs and

vegetables, Pecorino Romano Cheese and red wine vinaigrette.

Add roasted & sliced chicken breast +3.5

FOCACCIA SANDWICHES

lunch available 11am-3:00pm

Served with kettle cooked potato chips Sub Side House Salad +3

12

Roasted Seasonal Vegetables

A selection, in season - with oven dried tomatoes, basil, herb aioli, balsamic reduction and crumbled goat cheese (or vegan cheese)

Roasted Chicken & Giardiniera 13

Roasted and sliced chicken breast, Giardiniera (Italian marinated vegetable relish), roasted tomatoes, basil, provolone and pesto aioli.

Chicken & Chutney 13

Roasted and sliced chicken breast, sharp white cheddar with a slightly sweet & totally herby green tomato chutney

Mojo Braised Pork

Super tender mojo braised port shoulder, pickled red onion, sharp white cheddar & the chef's secret weapon chipotle BBQ sauce.

Sapore Italiano

14

15

12

14

Italian Focaccia Sandwich - with capicola ham, pepperoni, salami, smoked ham, provolone, pickled red onions, peppers, garlic aioli

Quattro Formaggio

12.5

Four creamy cheeses, together. I mean...

Add Green Tomato Chutney Add Bacon Marmalade

+2

Iced Black Tea4.7Iced Hibiscus Berry Herbal4.7Iced Coffee4.9Nitro Coffee5.9Coca Cola (mini)2.7Topo Chico Sparkling Water3.4Sunshine Energy Drinks4

<u>Food allergies?</u> Please let us know.

Food in this restaurant is processed in a kitchen that produces dishes with milk, wheat, soy, fish, shell fish, tree nuts, sesame, peanuts, & eggs.



Seasonal Flavor 4

Locally Made Soda & Coffee Syrups

De Soi

non-alcoholic apéritifs

Golden Hour

5

Aptogen Rich - Flavors of Complex Citrus, Herbaceous, Crisp & Bitter

Purple Lune

5

Aptogen Rich - Flavors of Dark Fruit, Vanilla, Oak, Rich Tannins, Tart Berries

Champignon Dreams 5

Aptogen Rich - Flavors of Jammy Summer Fruit, Earthy Botanicals, Bitter Citrus