

BREAKFAST 7AM - 2:30PM

EGG SANDWICH - english muffin, collards, gruyere, bacon, hot sauce	10
HAM & EGG SANDWICH - pain de mie, tasso ham, white cheddar, harissa ketchup	11
CHARMOULAH BAKED EGG - pomodoro sauce, red charmoulah, cream, parsley, two eggs	15
SMOKED FISH & EGG - labneh, cucumber & radish, herbs, soft egg, toast	17
LOX ROSTI - poached egg, pickled red onion, cucumber & radish, creme fraiche, dill	18
SAUSAGE & EGG ROSTI - two fried eggs, arugula, harissa ketchup	18
CROQUE MADAME - sourdough, tasso ham, gruyere, fried egg, mornay sauce	17
VEGGIE MADAME - sourdough, market greens, gruyere, fried egg, mornay sauce	16
GRAIN BOWL - choice of smoked salmon belly or avocado, braised greens, kimchi, fermented turnips and tops, soft egg, dashi vinaigrette	17
MUSHROOM BOWL - mushroom sugo, sautéed kale, fried egg, brown rice, harissa	17
HUEVOS RANCHEROS - beans, braised greens, two fried eggs, corn tortilla, ranchero salsa, cotija cheese, cilantro	17
SOFT SCRAMBLE - dill, parsley, labneh, & toast	9
ALMOND BUTTER TOAST - almond butter, honey, sprouted rye	7
TURKISH EGGS - roasted cherry tomatoes & spring onion, snap pea, radish, & pea tendril salad, poached egg, roasted garlic yogurt, mint pistou,	16
MEDITERRANEAN BREAKFAST - cucumber, radish, snap peas, mixed herb salad, served with hummus, cherry tomatoes, tzatziki, marinated feta, soft egg, whole wheat toast	13
SALMON ROE BAGEL - scallion labneh, dill	13
MULTI-GRAIN PORRIDGE - nut milk & stewed fruit	9
MULTI-GRAIN PORRIDGE WAFFLE - butter & syrup	12
ADD STEWED FRUIT	3

SOUPS 11AM - 10PM

INCLUDES GRILLED BREAD	
CHICKEN DUMPLING	13
MINISTRONE	13
POZOLE ROJO	13

LETTUCES 11AM - 10PM

TREVISO ARUGULA FENNEL - olive oil, lemon, parmesan	12
GREEN SALAD - lettuces, herbs, mustard vinaigrette	12

SANDWICHES 11AM - 10PM

CHEESE BURGER - seeded pain de mie bun, gruyere, smoked tomato, arugula, pickles, aioli	18
VEGGIE BURGER - aioli, pickled red onion, sprouts, whole wheat bun, emmentaler cheese	18
PASTRAMI (OR) TURKEY REUBEN - pumpernickel, gruyère, sauerkraut & Russian dressing	19
ITALIAN - ciabatta, sopressa, mortadella, ham, chopped escarole, pickled peppers, fontina, aioli, red wine vinegar	18
BANH MI AMERICANO - baguette, paté, rotisserie chicken, pickled daikon-carrot-cucumber, cilantro, chili dressing, garlic aioli	18
SMOKED BRISKET BANH MI - baguette, smoked brisket, pickled daikon-carrot-cucumber, cilantro, chili dressing, garlic aioli	18
PORCHETTA MELT - baguette, rapini, onions, fontina	19
PATÉ BAGUETTE - mustard, pickled red onion, arugula	14
TUNA CONSERVA - sourdough, caper aioli, roasted peppers, salted cucumber & radish, sprouts, tapenade	18
CHEESE BAGUETTE - mostarda, brie, arugula	13
TURKEY CLUB - aioli, butter lettuce, pickles, bacon, whole wheat, tomato, avocado	18
VEGGIE SANDWICH - whole wheat, roasted peppers, fennel, radish, pickled turnips, sprouts, tahini	16
TOMATO CONFIT - baguette, tomato confit	8
ADD BURRATA 5 ADD PROSCIUTTO 3	

BUILD YOUR OWN DELI SANDWICH

CHOOSE ANY MEAT - ON ANY BREAD	STARTS AT 11
AVAILABLE OPEN FACED	ADD 2

ROASTED TURKEY	ROAST BEEF
HOUSE-CURED HAM	CHICKEN LIVER PATÉ
MORTADELLA	PASTRAMI
POACHED ALBACORE TUNA SALAD	

VEGETABLES

ADD .50	ADD 1
CAPERS	ARUGULA
SALTED CUCUMBER & RADISH	TOMATO
RAW RED ONION	HERBS & SPROUTS
PICKLED RED ONION	ROASTED PEPPERS
DILL PICKLE	

SPREADS

HUMMUS 1	TAPENADE
TAHINI .5	DIJON
MOSTARDA .5	GRAINY MUSTARD

CHEESES

ADD 1	
EMMENTALER	FONTINA

CLASSIC SANDWICHES & PLATES

AVAILABLE AS A SANDWICH OR PLATE		
	S	P
PASTRAMI - pumpernickel, pastrami, mustard	19	21
CHICKEN PARMESAN - ciabatta, pomodoro, burrata & parmesan	18	20
FALAFEL PITA - israeli salad, shaved cabbage, fennel, pickled turnips, tahini, tzatziki, harissa	16	18
LAMB GYRO PITA - israeli salad, shaved cabbage, fennel, pickled turnips, tzatziki, harissa	18	20

HOUSE SMOKED & ROTISSERIE MEATS

BUTCHER STYLE - BAGUETTE, MEAT, OLIVE OIL, SALT & PEPPER

AVAILABLE AS A BUTCHER SANDWICH OR PLATE		
	S	P
BRISKET - au jus	19	21
ROAST TURKEY - au jus	16	18
PORCHETTA - horseradish	18	20
ASPEN RIDGE PRIME RIB - horseradish	21	23
	H	W
	22	35

CHICKEN (HERBED OR CHILI RUB) - tzatziki, harissa & chimichurri
AVAILABLE AS HALF OR WHOLE
NOT AVAILABLE AS SANDWICH

FISH PLATE

AVAILABLE AS A SMALL OR LARGE PLATE		
	S	L
CHOICE OF FISH, PICKLED VEGETABLES, LABNEH & TOAST	20	38

BUILD YOUR OWN FISH SANDWICH

BIALY, BAGEL OR BREAD	STARTS AT 11
AVAILABLE OPEN FACED	ADD 2
LOADED	ADD 3

HOUSE CURED & SMOKED FISH

CLASSIC LOX	HERB GRAVLAX
PASTRAMI GRAVLAX	OIL-CURED SARDINE
PICKLED HERRING	SALTED ANCHOVY
SMOKED RIVER TROUT	SMOKED MACKEREL
KIPPERED SALMON	SALMON JERKY

LOADED

TOMATO 1	HARD BOILED EGG .5
PICKLED RED ONION .5	DILL PICKLE .5
SALTED CUCUMBER & RADISH .5	
HERBS & SPROUTS 1	
CAPERS .5	

DAIRY SPREADS

HERBED CREAM CHEESE .75	WHIPPED BURRATA 1.5
SCALLION LABNEH 1	

SMALL PLATES 11AM - 10PM

BREAD & CULTURED BUTTER - daily selection of bread, sea salt	7
DUCK CONFIT TOAST - ciabatta, apricot mostarda, fermented leeks, pickled fresno, parsley, olive oil, cracked pepper	14
ANCHOVY TOAST - sourdough, salt-cured anchovies	13
CHOPPED LIVER ON TOAST - baguette, chopped chicken liver, caramelized onion, roasted apple, chives	13
SALMON ROE TOAST - pumpernickel, cultured butter, salmon roe, chives	13
CHARCUTERIE PLATE - bread, house made pickles and mustards	20 / 34
CHEESE PLATE - bread, nuts, seasonal fruit, honey comb	20 / 34
FRENCH FRIES - hand-cut fries, shaved parmesan	8

DINNER PLATES AVAILABLE AFTER 5PM

TEMPURA SOFT SHELL CRAB - remoulade, grilled lemon	16
GRILLED OCTOPUS - white bean, calabrian chili, fried chickpeas, salsa verde	17
MOULES FRITES - green garlic, myer lemon, calabrian chili	18
BUCATINI - cherry tomato, toasted garlic, white wine, basil	18
GNOCCHI - chanterelle, thyme, garlic, white wine, parmesan	20
CHICKPEA STEW - yogurt, harissa, preserve lemon	19
PORK & BEEF MEATBALL - burrata, parmesan, ciabatta	18
GRILLED DORADE - cherry tomato, fennel, castle valtrano, summer squash, herbs	26
FRIED CHICKEN - bread and butter pickles, buttermilk dressing, honey hot sauce	24
NY STEAK FRITES AU POIVRE	32
ASK SERVER FOR DAILY SPECIALS	

DESSERT AVAILABLE AFTER 5PM

SEMIFREDDO - candied marcona almonds, grand marnier, orange zest	9
BERRY CRISP - mixed seasonal berries, oat crumble, lemon marscarpone	12
BLACK FOREST CAKE - chocolate cake, cherry preserves, ganache, chocolate swiss buttercream	8

BEVERAGES

ESPRESSO	3.75
CORTADO	4.25
CAPPUCCINO	5
MOCHA	5.5
SPICED MOCHA - ghost pepper salt	5.5
SALTED MOCHA - red clay salt	5.5
CAFÉ CON LECHE	5
COLD-BREWED COFFEE	5
DRIP COFFEE	3.75

HOMEMADE NUT MILK OR OAT MILK
FOR AN ADDITIONAL COST OF \$1

HOT TEA (OFFERINGS)	4
ICED TEA - green, black, or hibiscus	4
CHAI TEA LATTE	6
MATCHA TEA	5.5
MATCHA LATTE	6
GOLDEN MILK LATTE - nutmilk	8
STEAMED NUTMILK WITH COCONUT OIL	6.5
SHRUB (SEASONAL OFFERINGS)	5.5
SPARKLING LIMEADE - huacatay mint, rhubarb, or regular	5
SPARKLING GINGER LEMONADE	5.5
SPARKLING GOLDEN LEMONADE	5
SPARKLING CELERY LEMONADE	5
ORANGE CREAM SODA	5
HOUSE-MADE ROOTBEER	5

SMOOTHIES

RASPBERRY - avocado, date, banana, hibiscus	8
WAKE 'N' SHAKE - cold brew, date, banana, hemp seed, almond, cacao, coconut	8
MATCHA - oat milk, date, banana, hemp	8

JUICES

FRESH SQUEEZED DAILY ORANGE JUICE	6
SUNRISE - carrot, orange, lemon, turmeric	8
ROOT JUICE - carrot, celery, beet, ginger	8
GREEN SUPREME - celery, cucumber, kale, lemon	8

WINE

AVAILABLE BY THE GLASS OR BOTTLE

WHITE

HOGL MUSKATELLER, FEDERSPIEL, WACHAU, AUSTRIA 2017	13	60
LOUIS METAIREAU MELON, SUR LIE, MUSCADET, LOIRE, FRANCE 2017	12	55
VADIAPERTI CODA DI VOLPE, IRPINIA, CAMPANIA, ITALY 2017	12	55
ANDRE ET MICHEL QUENARD JAQUERE, LES ABYMES, SAVOIE, FRANCE 2017	13	60
DAVIDE SPILLARE GARGANEGA, VENETO, ITALY 2016	13	60

RED

HOLLYHOCK LODGE GAMAY, SANTA BARBARA, CALIFORNIA 2017	13	60
CASA MASCHITO AGLIANICO, MT. VULTURE, BASILICATA 2017	13	60
LE CAVEAU SAVOYARD MONDEUSE, SAVOIE, FRANCE 2017	13	60
CLOS VENTURI SCIACCARELLU/NIELLUCCIU, CORSICA, FRANCE 2016	15	70
DOLORES CABRERA LISTAN NEGRO, TENERIFE, CANARY ISLANDS 2017	15	70

ROSE

EASKOOT CARIGNAN, MENDOCINO, CALIFORNIA 2018	13	60
MURGO NERELLO MASCALESE, MT ETNA, SICILY 2017	13	60

SPARKLING

LA COLLINA LAMBRUSCO, EMILIA ROMAGNA, ITALY 2017	12	55
RIMARTS CAVA, SANT SADURNI D'ANOIA, SPAIN NV	13	60
MIMOSA SPARKLING WINE, ORANGE JUICE	13	

BEER

TWO COAST PILSNER GARDENA	8
COMMON SPACE IPA HAWTHORNE	8
EL SEGUNDO SAISON EL SEGUNDO	8



JUNE 2019

MONDAY - SUNDAY
7AM - 10PM



PRE-ORDER is available for all items.
Please contact us to plan for your group event.
Large orders and certain pastry items
may require advanced notice.

A **10%** mandatory service charge is added
to all orders over \$100.
Service charges are distributed amongst
all hourly employees