

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
VEG & EGGS - two fried eggs, sweet peppers, summer squash, red onion, pesto	18
CROQUE MADAME - sourdough, tasso ham, gruyere, fried egg, mornay sauce	17
VEGGIE MADAME - sourdough, market greens, heirloom tomatoes, 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, summer squash, water cress, poached egg, roasted garlic yogurt, mint pistou	16
MEDITERRANEAN BREAKFAST - heirloom cherry tomatoes, watercress, cucumber, mixed herb salad, hummus, tzatkiki, marinated feta, soft egg, red onion, whole wheat toast	16
SALMON ROE BAGEL - scallion labneh, dill	13
MULTI-GRAIN PORRIDGE - nut milk & stewed fruit	9
MULTI-GRAIN PORRIDGE WAFFLE - butter & syrup	12

ADD STEWED FRUIT3

SOUPS	11AM - 10PM
INCLUDES GRILLED BREAD	
CHICKEN DUMPLING	13
MINISTRONE	13
POZOLE VERDE	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
CHICKEN (HERBED OR CHILI RUB) - tzatziki, harissa & chimichurri	22	35
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
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
MARINATED SPANISH OLIVES - lemon zest, roasted garlic, wild oregano	7
SAN MARZANO TOMATO CONFIT - white anchovies, ciabatta	13
LADY EDISON COUNTRY HAM - farmer’s market melon	16
MOULES FRITES - hopes ranch mussels, green garlic, meyer lemon, calabrian chili	20
RICOTTA AGNOLOTTI - pomodoro, thyme, parmesan	22
CHICKPEA STEW - yogurt, harissa, preserve lemon	20
PORK & BEEF MEATBALL - burrata, parmesan, ciabatta	19
GRILLED WILD KING SALMON - cherry tomato, fennel, castelvetrano olives, summer squash, herbs	27
DUCK CONFIT - grilled chicories, plums, shallot agrodolce	27
NY STEAK FRITES AU POIVRE	36

DESSERT	AVAILABLE AFTER 5PM
PEACH TART - fennel blossom	7.5
CHOCOLATE RYE CAKE - chocolate swiss buttercream	7.5
POLENTA CAKE - huckleberry compote	7.5
PARIS-BREST - choux pastry, hazelnut cream	7.5

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, passion fruit, berry, 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 JACQUÈRE, 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
DOMAINE 'ALZIPRATU SCIACCARELLU, CORSICA, FRANCE 2017	15	70
LOS BERMEJOS LISTAN NEGRO, LANZAROTE, 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
LE PETITE ROCHE CHENIN BLANC, SAMUR, LOIRE, FRANCE N.V.	13	60
MIMOSA SPARKLING WINE, ORANGE JUICE	13	

BEER

TWO COAST PILSNER GARDENA	8
COMMON SPACE IPA HAWTHORNE	8
LONG BEACH BEER LAB RED LAGER LONG BEACH	8



SEPTEMBER 2019

MONDAY - SUNDAY
7AM - 10PM



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Large orders and certain pastry items
may require advanced notice.

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to all orders over \$100.
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