

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 POTATO - poached egg, pickled red onion, cucumber & radish, creme fraiche, dill	19
NY STEAK & EGG - smashed fried potatoes, chimichurri	21
SAUSAGE & EGG - poached egg, whole grain polenta, caramelized onion	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 - stewed chickpeas, 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 FRUIT	3

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
	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
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
MOULES FRITES - hopes ranch mussels, green garlic, meyer lemon, calabrian chili	20
RIGATONI - pork & beef bolognese, pecorino sardo	22
CHICKPEA STEW - yogurt, harissa, preserve lemon	20
PORK & BEEF MEATBALL - burrata, parmesan, ciabatta	19
CHICKEN CORDON BLEU - proscuitto, gruyere, white wine, capers, lemon, parsley	26
DUCK CONFIT - grilled chicories, plums, shallot agrodolce	27
BISON BOURGUIGNON	28
NY STEAK FRITES AU POIVRE	36

DESSERT AVAILABLE AFTER 5PM

CHOCOLATE PECAN TART	7.5
CHOCOLATE RYE CAKE - chocolate swiss buttercream	7.5
BROWN BUTTER PEAR CAKE - mascarpone icing, flourless	7.5
HONEY PIE - whipped creme fraiche	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
KALE - banana, date, blueberry	8

JUICES

FRESH SQUEEZED DAILY POMEGRANATE JUICE	7
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

ARNDT KOBELIN	13	60
RIVANER, KABINETT, KAISERSTUHL, GERMANY 2018		
LOUIS METAIREAU	12	55
MELON, SUR LIE, MUSCADET, LOIRE, FRANCE 2017		
VADIAPERTI	12	55
CODA DI VOLPE, IRPINIA, CAMPANIA, ITALY 2017		
ANDRE ET MICHEL QUENARD	13	60
JACQUÈRE, LES ABYMES, SAVOIE, FRANCE 2017		
KABAJ	13	60
REBULA, GORISKA BRDA, SLOVENIA 2015		

RED

HOLLYHOCK LODGE	13	60
GAMAY, SANTA BARBARA, CALIFORNIA 2017		
CASA MASCHITO	13	60
AGLIANICO, MT. VULTURE, BASILICATA 2017		
LE CAVEAU SAVOYARD	13	60
MONDEUSE, SAVOIE, FRANCE 2017		
DOMAINE 'ALZIPRATU	15	70
SCIACCARELLU, CORSICA, FRANCE 2017		
MARIO PORTOLANO	15	70
PIEDIROSSO, CAMPI FLEGREI, CAMPANIA ITALY 2018		

ROSE

MURGO	13	60
NERELLO MASCALESE, MT ETNA, SICILY 2017		

SPARKLING

SAETTI	12	55
LAMBRUSCO, EMILIA ROMAGNA, ITALY 2018		
LE PETITE ROCHE	13	60
CHENIN BLANC, SAMUR, LOIRE, FRANCE N.V.		
MIMOSA	13	
SPARKLING WINE, ORANGE JUICE		

BEER

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



OCTOBER 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