



Tues - sun | 8am - 4pm | Food until 2pm

We are a food innovation center that helps develop and launch the next generation of food products. We help impact driven brands grow and scale so we can change the food system from the ground up.

BREAKFAST ALL DAY

- Shakshuka with Poached Eggs 14
Tomato sauce, wilted greens, seared mushrooms, bell peppers, smoked onions, and Backhaus toast
Open Omelet with Cilantro Basil Pesto 12.50
Mushroom, asparagus, caramelized onions, and red peppers, and Base Camp toast
The American Breakfast 12
Two eggs your style, bacon, yukon potatoes, and Backhaus toast
Buckwheat Hotcakes & Elderberry Syrup 12.50
with apple-kumquat compote and cinnamon cream (GF)
Breakfast Sandwich 12.50
Two eggs over medium, cheese, bacon, dressed greens, and aioli. Choice of toasted Portside croissant, Backhaus english muffin, or Base Camp country loaf. Served with side salad. Add Avo +2.50
Matcha Smoothie Bowl 11
with house-made granola, fresh berries, coconut cream, and Just Date Syrup (V) (GF)
House-made Granola 10
Organic greek yogurt, seasonal fruit, toasted coconut, topped with Just Date Syrup (GF)

SIDES

- Base Camp toast 2
Bread service 5
Add Jam + 1
Side of 38 North Chicken Thigh 5
Bacon 5
Potatoes 4
Avocado 2.5
Side of fruit 4
Side salad 5
1 free range egg 2.5

We use free-range eggs and source locally grown produce whenever possible.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SALADS & BOWLS

- Goat Cheese & Beet Salad 12
Arugula, braised beets, goat cheese crumbles, citrus segments, walnuts, orange vinaigrette. (GF)
Add Chicken +3.50 | Add Avo +2.50
Napa Cabbage Slaw with Creamy Cashew Dressing 12
Topped with grilled tempeh and toasted pumpkin seeds (V) (GF) Sub Chicken +3.50
Cultured Quinoa Bowl with Shio Koji Tahini Sauce 14
with roasted yam, snap peas, purple sauerkraut, and your choice of pulled pork or grilled tempeh (GF)
Korean Flank Steak & Cauliflower Rice 13
Grain-free bowl with braised shiitake mushrooms, garlic, snap peas, and house-made kimchi (GF)
Zuppa Toscana 12
Kale, chicken calabrese sausage, potatoes, squash, chicken stock, cream. Served with Base Camp toast.

TOAST & SANDWICHES

- Avocado Toast 10
Lemonayo, EVOO, smoked salt, parsley, paprika on Backhaus toast. Served with side salad. (V)
Add an egg +2.50 | Add Bacon +2.50
“Goldie Lox”, a Vegan Smoked Salmon on Base Camp Seeded Rye 12
Vegan cream cheese, topped with crispy capers and fresh dill. Served open-faced, with side salad. (V)
Turkey n’ Avo 12
Backhaus toasted whole wheat, turkey, avocado, arugula, radish and onion pesto, dijon, havarti.
Add Bacon +2.50
Pulled Pork Sandwich 12
on Backhaus brioche bun with house-made turmeric sauerkraut and cucumbers

(V) = Vegan (GF) = Gluten-free

Share your meal with us @kitchentowncafe Learn about our food startups @kitchentown