



TUES - SUN | 8AM - 3PM | 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 shimeji mushrooms, red bell peppers, smoked onions, and country loaf toast
- Open Omelet with Cilantro Basil Pesto** 12.50
Mushroom, asparagus, caramelized onions, and red peppers, and wheat toast
- The American Breakfast** 12
Two eggs your style, bacon, yukon gold potatoes, and country loaf toast
- Buckwheat Hotcakes & Elderberry Syrup** 12.50
Apple-kumquat compote and whipped cream (GF)
- Breakfast Sandwich** 11
Two eggs any style, white cheddar, bacon, dressed greens, and aioli. Choice of croissant or country loaf. Served with balsamic side salad. Add Avocado +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
- Bacon 5
- Yukon Gold Potatoes 4
- Avocado 2.5
- Side of fruit 4
- Side salad 5
- 1 free range egg 2.5

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

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, creamy orange vinaigrette. (GF)
Add Bacon +2.50 | Add Avo +2.50
- Napa Cabbage Slaw with Grilled Tempeh Creamy Cashew Dressing** 12
With taramari roasted seeds (V) (GF)
- Cultured Quinoa with Shio Koji Tahini Sauce** 14
with gomaiso roasted yam, snap peas, purple sauerkraut, and your choice of pulled pork or grilled tempeh (GF)
- Asian-style Flank Steak & Cauliflower Rice** 13
Grain-free bowl with braised shiitake mushrooms, garlic, snap peas, and house-made kimchi (GF)

TOAST & SANDWICHES

- Avocado Toast** 10
Lemonayo, maldon sea salt, chives, paprika on country toast. Served with side salad. (V)
Add an egg +2.50 | Add Bacon +2.50
- Almond Butter Toast** 6
Thick cut wheat toast, house made ginger-cinnamon almond butter, banana, pumpkin seed, rose sugar.
- Turkey n' Avo** 12
Backhaus toasted whole wheat, turkey, avocado, arugula, radish and onion pesto, havarti.
Add Bacon +2.50
- Neiman Ranch Pulled Pork Sandwich** 12
On a brioche bun with fermented garlic aioli, house-made kimchi, pickled carrots, cucumber and daikon. Served with napa cabbage slaw.

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

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

COFFEE

Drip Coffee	\$3
Chromatic Coffee's Jose Maria	
Cold Brew	\$4
Rotating blends	

ESPRESSO

Espresso	\$4
Americano	\$3
Cappuccino	\$3.50
Latte	\$4
Cortado	\$3.50
Macchiato	\$3.25

Add ons for \$0.50
Extra shot
Breve
Almond or oat milk

All espresso drinks are made with beans from Scarlet City.

Regular espresso is Warp Drive
Decaf espresso is Robot Dreams

TURMERIC

Golden milk latte	\$4.50
Turmeric ginger tea	\$4.50

TEA

We proudly serve Numi Organic tea.

Cup of tea	\$3.50
Pot of tea	\$7

Moroccan Mint
Chai Tea
Gunpowder Green
Jasmine Green
Earl Gray
English Breakfast

OTHER DRINKS

Happy Moose juices	\$4
Sunwink herbal tonics	\$3
Spindrift sparkling water	\$2
Render	\$4

BEER & WINE

Fort Point Beer	\$4
La Honda Sauvignon Blanc 2017	\$9
Birichino Rosé	\$9
La Honda Exponent XY Red table wine, 2015	\$9
Rock Wall Sparkling Blanc de Blancs	\$9
Mimosa	\$9
Happy Moose cold-pressed orange citrus with house sparkling vin blanc	

