



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.

TUES - SUN | 8AM - 3PM | FOOD UNTIL 2PM

BREAKFAST ALL DAY

Shakshuka with Poached Eggs 14
Tomato sauce, wilted greens, shimeji mushrooms, red bell peppers, smoked onions, country toast.

Open Omelet with Cilantro Basil Pesto 12.50
Mushroom, asparagus ,caramelized onions, red peppers, and wheat toast

The American Breakfast 12
Two eggs your style, bacon, yukon gold potatoes, and country loaf toast

Buckwheat Hotcakes & Maple Cherry Syrup 12.5
Apple-cherry 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
Side of either Steak, Tempeh, or Pork.....3.5

(V) = Vegan (GF) = Gluten Free (Veg) =Vegetarian

SALADS & BOWLS

Butter Lettuce Salad with Fromage Blanc 12
Toasted pepitas, pea shoots, sugar snap peas, celery, carrot, lemon dressing (GF) (V)
Add Bacon +2.50 | Add Avo +2.50

Napa Cabbage Slaw with Grilled Tempeh Creamy Cashew Dressing 12
With tamari roasted seeds (V) (GF)

Cultured Quinoa with Shio Koji Tahini Sauce 14
With gomasio roasted yam, snap peas, purple sauerkraut, and your choice of pulled pork or grilled tempeh (GF)

Flank Steak & Cauliflower Rice Bowl 13
Grain-free bowl with braised shiitake mushrooms, Garlic, snap peas, and house-made kimchi (GF)

TOAST & SANDWICHES

Avocado Toast 10
sea salt, chives, paprika, lemon, on country toast. Served with side salad (V)

Almond Butter Toast 6
Country toast, house-made ginger-cinnamon almond butter, banana, pumpkin seed, rose sugar (V)

Turkey n' Avo 12
Wheat bread, smoked turkey breast, guacamole, arugula, radish and onion pesto, havarti cheese.
Add bacon +2.50

Grilled Portobello Mushroom Sandwich 13
Tomato, portobello mushroom, red bell pepper, sweet onion, fermented garlic mayo, green onion pesto, havarti cheese on ciabatta. (Veg)

Neiman Ranch Pulled Pork Sandwich 12
Pulled pork on a toasted brioche bun, garlic aioli, house Kimchi, pickled carrots, diakon, and cucumber. Comes with side of Napa Cabbage Slaw with cashew dressing.

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

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