



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 two slow cooked Eggs 14
Tomato sauce, wilted greens, shimeji mushrooms, red bell peppers, smoked onions, country toast. (Veg)

Potato Rosti with two poached eggs 14
Belgian endive, radicchio, parsley, heirloom tomato garlic, capers, and crispy fried quinoa. (GF) (Veg)

Open Omelet with Green Onion Pesto 12.50
Mushroom, asparagus, caramelized onions, red peppers, and wheat toast (Veg)

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) (Veg)

Breakfast Sandwich Country 11/Croissant 13
Two eggs over easy, white cheddar, bacon, dressed greens, and aioli. Choice of croissant or country loaf. Served with balsamic side salad Add avocado +2.50

Strawberry Banana Smoothie Bowl Half 6/ Full 11
With house-made granola, fresh strawberries, Bananas, coconut cream & Just Date Syrup (V) (GF)

House-Made Granola Half 6/Full 11
Organic greek yogurt, seasonal fruit, toasted coconut, topped with Just Date Syrup (GF) (Veg)

SIDES

- Side of Toast----- 2
Bacon ----- 5
Yukon Gold Potatoes ----- 4
1/2 Avocado ----- 2.5
Side of fries----- 3
Side of fruit ----- 4
Side salad ----- 5
1 free range egg ----- 2.5
Side of either Steak or Tempeh----- 3.5
Bread Service----- 5
Side of Jam----- 1

(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) (Veg)
Add Bacon +2 | Add Avo +2

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, jalapeno turmeric sauerkraut, and grilled tempeh (GF) (Veg)

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

TOAST & SANDWICHES

Avocado Toast 11
sea salt, chives, micro-greens, cherry tomatoes, lemon zest. 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, green onion pesto, havarti cheese. Add bacon +2

B.L.A.T. 12
Chopped crispy bacon, lettuce, smashed avocado, and heirloom tomato seasoned with salt and pepper.

Bread options: Country Sourdough, Wheat, Gluten free Country & Croissant provided by Saltwater Bakeshop
Gluten Free Bread provided by Young Kobras

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.

COFFEE

Drip Coffee 3
Chromatic Coffee's Jose Maria

Cold Brew 4
Rotating Blends

ESPRESSO

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

Add ons +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

OTHER DRINKS

Happy Moose Orange Juice 4
Sunwink Herbal Tonics 4.50
Spindrift Sparkling Water 2
Render 4
House Cherry Lime soda 3

BEER & WINE

Fort Point Beer 5
Underwood Sparkling White 8.5
Underwood Sparkling Rosé 8.5
Underwood Riesling Radler 8.5
Mimosa 8.5
Happy Moose cold-pressed orange citrus with Underwood sparkling white

