



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, navy beans, shimeji brown mushrooms, wilted greens, red bell peppers, smoked onions, country sourdough toast. **(Veg)**

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

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

Buckwheat Hotcakes 12
Buckwheat and flaxseed pancakes with fresh strawberries and whipped cream. **(GF) (Veg)**

Breakfast Burrito 10
Scrambled eggs, cheddar cheese, bacon, green onions, black beans, salsa verde.
Add Avo +2 | Add Sour Cream +.50

House-Made Coconut Granola Half 6 / Full 11
Greek yogurt, seasonal fruit, topped with Just Date Syrup. **(GF) (Veg)**

Blueberry Banana Smoothie Bowl Half 6 / Full 11
Topped with coconut cream, house-made granola, Just Date Syrup, blueberries and banana slices. **(GF) (V)**

SIDES

- Side of Toast-----2
- Side of Smoked Salmon-----6
- Bacon -----5
- Yukon Gold Potatoes -----3
- ½ Avocado -----2.5
- Side of fries-----3
- Side of fruit -----4
- Side salad -----4
- 1 egg -----2
- Bread Service-----5
- Side of Jam-----1

SALADS & BOWLS

Butter Lettuce Salad with Fromage Blanc 12
Toasted pepitas, sugar snap peas, celery, carrot, lemon dressing **(GF) (Veg)**
Add Bacon +2 | Add Half of an Avo +2.50

Roasted Beet Salad 12
Roasted beets, marinated fromage blanc, pistachio, apple, arugula, citrus vinaigrette. **(GF) (Veg)**

Butternut Squash and Creme Fraiche Soup 11
Roasted fall butternut squash, whipped creme fraiche. **(GF) (Veg)**

TOAST & SANDWICHES

Smoked Salmon Toast 13
Country sourdough toast, ricotta, smoked salmon, capers, pickled red onion, lemon zest, dill. Served with side salad.

Seasonal Avocado Toast 11
Sea salt, micro-greens, shaved radish, sprouts, lemon zest. Served with side salad. **(V)**

Breakfast Sandwich Country 11 / Croissant 13
Two eggs over easy, white cheddar, bacon, dressed greens, and aioli. Choice of croissant or country sourdough. Served with side salad. Add Avo +2

B.L.A.T. 11
Chopped crispy bacon, lettuce, smashed avocado, and heirloom tomatoes seasoned with salt and pepper.

Mary's Chicken Breast Sandwich 14
Chicken breast, avocado, mozzarella, olives, artichokes, lemon mayo, and basil on country sourdough.

Gluten Free Sourdough from Young Kobras can be substituted for Country Sourdough.

Country & Croissants provided by Saltwater Bakeshop.

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

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

We 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	

