WINE

RED

CHARBONO brack mountain fable '10	12/48
SANGIOVESE stolpman '14	15/60
GAMAY martian ranch '13	13/52
ZINFANDEL poco a poco '13	12/48

WHITE

PICPOUL ie wine co '14	13/52
PINOT GRIS balo '13	14/56
SAUVIGNON BLANC lieu dit '13	14/56
CHARDONNAY oeno '13	12/48

ROSE

PINOT NOIR presqu'ile '13	14/56

SPARKLING

LAMBRUSCO montavano fondo nv	11/55
CREMANT bertrand nv brut	11/55
CHAMPAGNE argentaine nv brut	112
CHAMPAGNE perrier jouet nv grand brut	175
CHAMPAGNE perrier jouet nv nuit blanche	195
CHAMPAGNE perrier jouet '06 belle epoque	750
CHAMPAGNE perrier jouet '04 epoque rose	1050

COFFEE/ICED TEA

Stumptown drip coffee	3
Stumptown Cold Brew	4
Cappuccino	4
Latte	5
Stumptown Cold Brew with Milk	5
Art of Tea iced tea	4

SWEET

SOFT SERVE ICE CREAM 6
along with your choice of one of our toppings: curried coconut, five leaves granola, chocolate or rainbow sprinkles

BIRTHDAY CAKE 9

SNACKS

CORN NUTS	4
WASABI PEANUTS	4
PEANUT M&M'S	4
RUSTY'S POTATO CHIPS	4

MIXED OLIVES AND HOUSE PICKLES 5

SPICED ALMONDS AND APRICOTS 7

TORTILLA STRIPS 4
sea salt or chili lime

RAMEN SNACK MIX 5
ramen noodles, wheat chex, pretzels, corn nuts and other fun stuff

CHEESE PLATE 14
vermont creamery cremont goat cheese, fiscalini farms cheddar, raisin mostarda, almonds, turkish apricots, 7-grain points

SHRIMP COCKTAIL 15
grilled shrimp, charred pineapple salsa, cilantro-lime pesto

AVOCADO TOAST 10
toasted 7-grain, crushed avocado, aleppo pepper

BURRATA & PLUMS 14
charred plum, scallion relish, grains of paradise, candied pistachios, 7-grain toast

BRESAOLA SALAD 15
cured beef, red wine mustard dressing, mizuna, aged monterey jack, crispy olives, pickled beets, crispy beef tendon

HUMMUS PLATE 13
roasted peppers, feta, olive oil, pine nuts, toasted pita

PRESSED SANDWICHES

MOROCCAN CHICKEN 15
grilled chicken, tomatoes, olives, celery, dates, endive, soft herb aioli, pine nuts, ciabatta

SOPRESSATA & CHEESE 10
sopresatta, gruyère, whole grain mustard, kewpie mayo, rocket arugula, ciabatta

ARTICHOKE & GRILLED JALAPENO 13
fontina, aged cheddar, roasted artichokes, jalapeño aioli, mizuna, pickled shallots, flatbread

SPICY LAMB SAUSAGE 15
merguez, feta, grilled peppers, cucumber labneh

BRUNCH

weekends 11am–5pm

GRANOLA & YOGURT 12
house-made granola, seasonal fruit

THE B'EGGEL SANDWICH 15
everything bagel, ham, egg, avocado, provolone, herb aioli

WHOLE GRAIN BOWL 13
poached egg, farro, rye berry, quinoa, buckwheat kernels, sprouted grain gremolata, pickled curried vegetables, cucumber mint labneh

AVOCADO TOAST 10
toasted 7-grain, crushed avocado, aleppo pepper

with poached eggs or salt cured salmon 5

with poached eggs and salt cured salmon 7