



March to-go menu Saturday-Sunday 10-3pm

*add ons: + \$2 avocado, bacon +\$5 buttermilk-fried chicken or quarter roast chicken

caramelized fennel soup (vegan), hot by the order or chilled by the quart \$4/\$12

french toast, rhubarb compote, pistachio chantilly \$11

house brioche bun, egg, wild arugula & cheddar \$11

soft scrambled eggs, guacamole, bellwether farm sheep's milk ricotta, lettuces, toast \$12

grilled flatbread, bacon, grilled scallions, tomato, goat cheese, mozzarella \$11

detox bowl: spring greens, veggies, seeds, brown rice, soft egg, tahini \$11

charcoal-grilled steak & eggs, crispy green garlic potatoes, sauce verte, calabrian chili aioli \$14

buttermilk-fried chicken sandwich, house bun, pickles, ranch; green salad \$13

meatball sandwich, house focaccia, pesto, marinara, fresh mozzarella; green salad \$11

family style fire-roasted chicken by the half or whole with frites, aioli and guajillo salsa \$12/\$24

sides:

frites, aioli \$4

apple wood smoked bacon \$6/3

grilled broccoli, herb yogurt \$4

extras:

NOTE: cocktails are now LEGAL to-go!

fresh squeezed valencia orange juice mimosa \$5

house ginger lemonade with prosecco \$5

house organic sake bloody mary \$5

mimosa kit: a bottle of sparkling cava or rosé with fresh-squeezed orange juice \$20

wine and beer available by the glass & bottle: a.q.

house granola: by the quart \$16

equator organic coffee, medium drip grind: available by the pound \$14