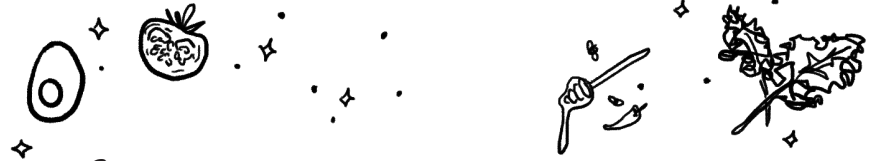


# Food Menu



## Sweet

- Dayum Jam Toast **GFO VO**  
locally made seasonal jam and butter on brioche
- Cinnamon & Coconut Sugar Toast **GFO VO**  
cinnamon, coconut sugar, and butter on brioche
- Davvero's Gianduja Toast **GFO VO**  
locally made chocolate hazelnut spread on brioche
- Orange Blossom Granola Parfait **GF VO**  
house made granola with pistachios, pepitas, coconut, and golden raisins with Turkish labneh and orange blossom syrup



## Savory

- Crunchy Chili Cabbage Toast **GFO V** **9**  
house made white bean, caramelized onion, and cashew spread, topped with chopped red cabbage and chile crisp on country bread
- Curry Egg Salad Toast **GFO** **10**  
curry egg salad, curry tomato jam, crispy shallots on country bread
- 5** ZZQ Smoked Chicken Salad Sandwich **GFO** **12**  
house made with ZZQ's smoked chicken served on a roll with route 11 potato chips
- 5** Hummus Plate **GFO VO** **8**  
house made hummus, beet nduja, labneh, served with country bread
- 6** Side of Route 11 potato chips **GF V** **1.50**

**GF** - gluten free

**VO** - vegan option

**GFO** - gluten free option

**V** - vegan

note: the kitchen is not dedicated gluten free

# Drink Menu



- Bitchin Boucha Kombucha **4.75**  
lavender lemonade or peach black tea
- La Colombe Cold Brew **4.75**  
latte or pure black
- Navy Hill Soda **3**  
blood orange or ginger beer
- Mountain Valley Sparkling Water **2.75**



- Afterglow Coffee **2.50**
  - Alter Ego  
smooth medium bodied dark roast  
with hints of brightness and acidity
  - Golden Hour  
smooth medium roast with notes of sesame  
and honey
- Roots Tea Blends **3.75**
  - Sunshine  
chamomile, hibiscus, coriander, fennel
  - Refresh  
spearmint, peppermint, lavender
  - Roots Chai  
black tea, ginger, cinnamon, clove, anise,  
cardamon, black pepper, nutmeg
  - Morning Jam  
earl grey tea, cinnamon, orange