

**Like the mugs?
Scan the qr code to
meet the ceramicists**



**Like our food?
Scan the qr code to
meet our local makers**



ICA Cafe Menu



Drink Menu

Afterglow Drip Coffee

2.50

Alter Ego

mellow dark roast with notes of cocoa and stone fruit

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

Tulsi Green

green tea, ginger, tulsi

Soft Drinks

Bitchin Boucha Kombucha

lavender lemonade or peach black tea

5.50

Navy Hill Blood Orange Soda

3

La Colombe Cold Brew

latte or pure black

4.75

Saratoga Sparkling Water

5

Sweet (all day)

Dayum Jam Toast

locally made berry jam and butter on brioche

5

Cinnamon & Coconut Sugar Toast

cinnamon, coconut sugar, and butter on brioche

5

Davvero's Gianduia Toast

locally made chocolate hazelnut spread on brioche

5

Autumn Granola Parfait

house made granola with pecans, pepitas, coconut and cranberries with greek yogurt, citrus and cinnamon syrup

6

Savory (12p-4p)

Crunchy Chili Cabbage Toast

white bean, caramelized onion, and cashew spread, topped with chopped red cabbage and chile crisp on country bread

9

Curry Egg Salad Toast

curry egg salad, curry tomato jam, crispy shallots on country bread

10

ZZQ Smoked Chicken Salad Sandwich

house made with ZZQ's smoked chicken served on a roll with route 11 potato chips or spicy chili cabbage slaw

12

Chimi Tuna Salad Sandwich

tuna, fresh bell pepper, roasted red pepper, tahini, topped with chimichurri served on a roll with route 11 potato chips or spicy chili cabbage slaw

12

Side of Route 11 Potato Chips


1.50

Side of Spicy Chili Cabbage Slaw

2

 - gluten free

 - vegan option

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 - vegan

note: the kitchen is not dedicated gluten free