

Afterglow Drip Coffee 2.50

Alter Ego

mellow dark roast

Golden Hour

smooth medium roast

Roots Tea Blends 3.50

Sunshine

chamomile, hibiscus, coriander, fennel

Refresh

spearmint, peppermint, lavender

Roots Chai

black tea, ginger, cinnamon, clove, anise, cardamom, black pepper, nutmeg

Morning Jam

earl grey tea, cinnamon, orange

Tulsi Green

green tea, ginger, tulsi

The Qi Flower Tea 4.00

Blue Lotus | Chrysanthemum | Shangri-la Rose

Soft Drinks

Bitchin Boucha Kombucha 5.50

lavender lemonade | mango ginger

Sanzo Sparkling Fruit Water 3.25

grapefruit | lime | lychee | yuzu

La Colombe Cold Brew

latte | pure black 4.50

oat milk latte 4.99

Saratoga Sparkling Water 5.00

carbonated spring water

Small Bites

- Jam & Butter Toast** (GFO) 5
locally made berry jam from Dayum Jam and butter on brioche 7
- Zucchini Frittata** (GFO) 6
zucchini, scallion, cheddar cheese, olives, pickled jalapeno, fresh herbs, chickpea flour, served with a slice of buttered toast
- Orange Blossom Granola Parfait** (GF) (VO)
house made granola with pistachios, pepitas, coconut, and cherries with greek yogurt, citrus and orange blossom syrup
- Cookie du Jour**
rotating selection of house made cookies

Lunch

- Crunchy Chili Cabbage Toast** (GFO) (V) 9
white bean, caramelized onion and cashew spread, topped with sicy chili cabbage slaw on country bread
- Curry Egg Salad Toast** (GFO) 10
curry egg salad, curry tomato jam, crispy shallots on country bread
- ZZQ Smoked Chicken Salad Sandwich** (GFO) 12
house made with ZZQ's smoked chicken served on a roll with route 11 potato chips or spicy chili cabbage slaw
- Today's Special**
- Side of Route 11 Potato Chips** (GF) (V) 1.50
- Side of Spicy Chili Cabbage Slaw** (GF) (V) 2

(GF) - gluten free

(VO) - vegan option

(GFO) - gluten free option

(V) - vegan