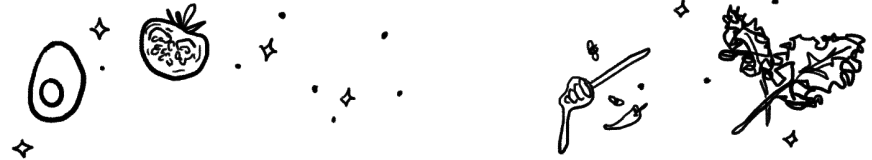


# Food Menu



## Sweet • all day

- Dayum Jam Toast (GFO) (VO)  
locally made strawberry jam and butter on brioche
- Cinnamon & Coconut Sugar Toast (GFO) (VO)  
cinnamon, coconut sugar, and butter on brioche
- Davvero's Gianduia 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 • 12-4

- 5 Winter Garden Toast (GFO) 10  
caromont farm goat cheese, roasted hot honey sweet potatoes, topped with kale chips on country bread
- 5 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) (VO) 1.50

(GF) - gluten free

(GFO) - gluten free option

(VO) - vegan option

note: the kitchen is not dedicated gluten free

# Drink Menu

## Roots Tea Blends



**3.75**

### Sunshine

a herbal blend with notes of citrus, tart and naturally sweet with a beautiful bright pink color

### Refresh

a cool herbal blend with a calming aroma and fresh taste

### Roots Chai

spiced blend with notes of cinnamon, ginger and nutmeg, warming to the body and soothing to digestion

### Morning Jam

a bold earl grey blend with bright scent of citrus and sweet cinnamon undertones

## 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

## Bitchin Boucha

**4.75**

## La Colombe Latte

**4.50**

## Snowing in Space Nitro Cold Brew

**3.99**

## Navy Hill Blood Orange

**3.00**

## Mountain Valley Sparkling Water

**2.75**

## Boylan Cane Cola

**2.00**