

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, cardamom,
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

Small Bites

Jam & Butter Toast (GFO)	5
locally made berry jam from Dayum Jam and butter on brioche	
Zucchini Frittata (GF)	7
zucchini, scallion, cheddar cheese, olives, pickled jalapeno, herbs, chickpea flour, served with a slice of buttered toast	
Autumn Granola Parfait (GF VO)	6
house made granola with pecans, pepitas, coconut and cranberries with greek yogurt, citrus and cinnamon 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 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	
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	
Tuna & Herb Chutney Sandwich (GFO)	12
tuna dressed in tahini, fresh bell pepper, celery, topped with savory herb chutney served on a roll with route 11 potato chips or spicy chili cabbage slaw	
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