

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 | mango ginger

5.50

Sanzo Sparkling Fruit Water

grapefruit | lime | lychee | mango | yuzu

3.25

La Colombe Cold Brew

latte | pure black
oat milk latte

4.50

4.99

Saratoga Sparkling Water

carbonated spring water

5.00

Small Bites

- Jam & Butter Toast** (GFO) 5
locally made berry jam from Dayum Jam and butter on brioche
- Zucchini Frittata** (GFO) 7
zucchini, scallion, cheddar cheese, olives, pickled jalapeno, herbs, chickpea flour, served with a slice of buttered toast
- Orange Blossom Granola Parfait** (GF) (VO) 6
house made granola with pistachios, pepitas, coconut, and golden raisins 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 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
- 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