



## LUNCH

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### SALADS

- ~CITRUS ARUGULA • Arugula, julienned carrot, fennel and apple in citrus vinaigrette with french feta, citrus supremes, radish. 15
- ~COBB BLUE • Avocado, edamame, roasted corn on baby spinach with maytag blue cheese, plantain chips, grilled onion, toybox tomatoes, vidalia vinaigrette. 16

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### APPETIZERS

- ~MISO SOUP • Ginger scallion miso broth, verde vegetables. 12
- ANTIPASTO • Whipped beet ricotta, tahini, baby beets, cippolinis, buratta, falafel, pistachios, little chickpea crepes. 15
- \*TOSTONES • Smashed plantain fritters, corn avocado relish, pickled red onions, cherry tomatoes. 14
- \*VEGAN SURVIVAL PACK • Cashew-pine nut queso, sesame, scallion, guacamole, chips 15

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### MED PLATES (lunch style)

Our Cali-Latino Med plates re-imagined with extra vegetables, Burrata or avocado, warm pita or blue corn chips.

- ~MED 1 • Traditional hummus, Brussels and cippolinis, tomato honey. 15
- ~MED 2 • Avocado hummus, tomato honey, black barley, roasted heirloom carrots. 16

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### TAQUERIA

Three soft corn-wheat tacos

- \*VERDURAS • Pumpkin seed tofu, pickled red onion, piquillo aioli, green chile avocado, cucumber. 15
- ~K-POPS • Korean glazed tempura cauliflower, black garlic ranch, pickled red onion. 16
- ~CHIFA • Hoisin carrot glazed wild mushrooms, green chile guacamole, pickled red cabbage, cucumber, watercress and radish. 17
- ~BUDDHA • Sweet potato, chile crème fraîche, peanut, avocado, heirloom pico, cucumber. 15

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## SANDWICHES

Lightly pressed soft demi baguette with fillings and large side of root chips.

- \*PAN BAGNA • Chickpea-scallion crepe, roasted shallots, shaved carrot and fennel, dried tomato-artichoke tapenade. 15
- PAN CAESAR • Chickpea scallion crepe, Brussels in Caesar, pickled red onion, shaved Parmesan, tomato-artichoke tapenade, 16
- ~K-BOY • K-pop cauliflower with pickled onions and black garlic ranch. 17
- \*ROBUSTO • Crispy pumpkin seed tofu, avocado, pickled bell peppers, tabasco aioli. 15

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## GRILLED CHEESE COMBO MEALS

Served on Baker Street sourdough with a house salad and your choice of tomato or butternut bisque.

- TRADITIONAL • Cheddar with oven-dried toybox tomatoes. 16
- BRUSSELS • Cabot cheddar with lightly charred brussels and caramelized cipollini onions with a touch of Runamok smoked maple. 17
- DOUBLE SMOKED • Smoked gouda and cheddar with shiitake bacon and Runamok maple. 18
- MISSION • Maple glazed black mission figs, pickled shallots, goat cheese, cheddar. 17

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## BEVERAGES

Coffee	3	House Brewed Iced Tea	2
Bottled Water	3	Soft Drinks	3
Assorted Pellegrino	4	Stash Tea	3

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## DESSERT

- \*HAZELNUT TOFFEE BASKET • Chocolate buttercream, caramel, hazelnut tuille, pecans, bruleed banana. 11
- BUTTERSCOTCH BUDINO • Butterscotch pudding, caramel, whipped creme fraiche. 9

Please let our staff know if you have a sensitivity or allergy to Dairy, Eggs, Soy, Nuts, Gluten or Mushrooms. We can ensure certain dishes do not contain these items, but we cannot guarantee against cross-contamination.