

BREAKFAST MENU

BREAKFAST BISCUITS & BURRITO

Pancetta & Egg 5.75

Fresh Baked Buttermilk Chive Biscuit, Rainbow Chard, Fried Free Range Egg, Honey Glaze Pancetta, Aged White Cheddar, Chipotle Tomato Jam

Egg & Cheese 5.00

Fresh Baked Buttermilk Chive Biscuit, Fried Free Range Egg, Aged Cheddar, Chipotle Tomato Jam

Gluten Free Pancetta & Egg 6.75

Fresh Baked Gluten Free Biscuit, Rainbow Chard, Fried Free Range Egg, Honey Glaze Pancetta, Aged White Cheddar, Chipotle Tomato Jam

Gluten Free Egg & Cheese 6.00

Fresh Baked Gluten Free Biscuit, Fried Free Range Egg, Aged Cheddar, Chipotle Tomato Jam

El Hefte Breakfast Burrito 7.75

Two Rivers Chorizo, Avocado Chipotle Cream, Gruyere, Provolone, Spanish Scramble

CUPS

Greek Yogurt, Vanilla Honey, Gluten Free Granola 3.75

Cottage Cheese and Caramelized Pineapple Jam 4.25

Chia Seed Pudding 5.00

Organic Chia Seeds, Maple Syrup, Almond Milk, Fresh Fruit

Melon Mojito Cup 3.75

Watermelon, Honeydew, Cantaloupe, Mint

PASTRIES

Banana Bread (Gluten Free) 3.50

Blueberry Ricotta Muffin (Gluten Free) 3.75

Chocolate Chip Cookie (Gluten Free) 3.50

Corn Flake White Chocolate Cookie (Gluten Free) 3.50

Raspberry Almond Tart (Gluten Free) 4.50

Matchstick Butter Croissant 3.50

Matchstick Almond Croissant 5.25

TOASTS

Avocado Toast 5.25

Matchstick Rye, Avocado, Chili Oil, Red Radish, Maldon Sea Salt, Cracked Pepper

Prosciutto Toast 5.25

Matchstick Rye, Prosciutto di Parma, Ricotta, Honey Drizzle, Micro Greens



LUNCH MENU

SALADS

Side Salad 4.00

Meal Salad 9.00

Green Goddess

Escarole Lettuce, Red Kale, Fresh Herbs, Carrots, Edamame Beans, Spiced Sunflower Seeds, Green Goddess Dressing (dressing on the side)

Sprout & Apple

Brussel Sprouts, Granny Smith Apple, Sultana Raisins, Pecorino Romano, Roasted Almonds, Chives, Wine Chorizo Sausage, White Balsamic and Basil Vinaigrette

Kale & Soba

Red Kale, Buckwheat Soba Noodles, Grilled Zucchini, Lemongrass Cabbage, Carrots, Toasted Sesame Seeds, Spicy Peanut Vinaigrette

SIDES

Albacore Tuna Oceanwise Herb Crusted 5.00

7 Minute Egg The Perfect Free-Range Egg 2.00

Sous Vide Chicken Lemon, Rosemary, Salt, Pepper 4.00

SANDWICHES

Pressed Muffuletta 9.00

Genoa Salami, Mortadella, Coppa Ham, Provolone, Giardinera Salad, Grainy Dijon

Pineapple Beef 9.00

Braised Chuck, Grilled Pineapple, Carrot, Arugula, Brie, Chipotle Aioli

Tomato & Manchego 9.00

Oven Dried Tomato, Hemp Heart Pesto, Manchego, Pickled Red Onion, Roasted Fennel, Truffle Aioli, Grilled Eggplant

Chicken Banh Mi 9.00

Sous Vide Lemongrass Chicken, Pickled Daikon and Carrot, Cucumber, Hoi Sin, Cilantro, Sriracha Mayo, Roasted Peanuts

TOASTS

Avocado Toast 5.25

Matchstick Rye, Avocado, Chili Oil, Red Radish, Maldon Sea Salt, Cracked Pepper

Prosciutto Toast 5.75

Matchstick Rye, Prosciutto di Parma, Ricotta, Honey Drizzle, Micro Greens



HOT DRINKS

COFFEE

Daily Matchstick Pour Over Brew	3.50
Daily Matchstick French Press	3.25
Daily Matchstick Iced Brew	3.75

ESPRESSO BAR

Espresso	3.10
Macchiato	3.50
Cappuccino	3.75
Latte	4.25
Americano	3.10

TEAS

Jasmine Green Tea (China)	3.50
Yunnan CTC Black (China)	3.25
Uva Estate Earl Grey (Sri Lanka)	3.25
Herbal Wild Mint, Raspberry Leaves, Thyme (Canada)	3.50

ETC.

London Fog	4.25
Mocha	4.75

COLD DRINKS

SODAS

Coca Cola	1.50
Diet Coke	1.50
San Pellegrino Limonatta	2.00
San Pellegrino Aranciata Rosa	2.00

WATERS

Badoit	3.00
Evian	3.00

JUICES

Glory Juices	6.50
Cocos Pure	3.00