

NIBBLES

- Scones**, butter, marmalade \$3
- Croissant**, butter \$5
- Blue Oven English Muffin** \$5
- Cheese Board** \$20
Urban Stead cheeses,
meats from Morsel & Nosh,
and accoutrements

SOUP AND SALADS

- Soupe du Jour** Cup \$4 | Bowl \$7
- Wedge** \$14
Iceberg, bacon, smoked bleu cheese,
tomatoes, ranch, balsamic reductions
- Caprese** \$14
Heirloom tomatoes, balsamic reductions,
basil, Italian olive oil, Urban Stead Quark,
arugula, lemon salt
- Sinton Summer Salad** \$14
Greens, blueberries, red onion,
cotija, croutons, lemon vinaigrette
- Add chicken breast/tofu +\$4

SANDWICHES

Served with chips, soup, or side salad

- Chicken Salad Croissant** \$15
House chicken salad and greens,
on an El Camino Baking
Company croissant
- Turkey Club** \$15
Sliced turkey, bacon, Boursin,
pickled poblanos, tomato, greens,
on Allez Bakery Urban Sourdough
- Grilled Cheese** \$15
Urban Stead cheese curds,
cheddar, apple chutney,
bacon, pickled red onion,
on Allez Bakery Urban Sourdough
- Hawaiian BBQ Tofu** \$15
Roasted garlic mayo, red onion,
tomato, on Hawaiian sandwich bun
- BLT** \$15
Bacon, heirloom tomato, lettuce,
roasted garlic mayo, tomato jam,
on Allez Bakery Urban Sourdough

MAINS

Served with chips, soup, or side salad

- Quiche Lorraine** \$14
The classic with shallots, bacon,
and gruyere
- Quiche du Jour** \$14

BRUNCH

*Available Saturday and Sunday
Served with chips, soup, or side salad*

- Frittata** \$15
Du Jour
- Sweet Cheeses** \$15
Allez Bakery Urban Sourdough,
ham, brie, elderberry jam,
provolone, mascarpone
- Brunchwich** \$15
El Camino Baking Company croissant,
maple dijonnaise, cheddar,
egg over-easy, greens,
choice of bacon/goetta/ham/tofu

