

Camber

SEASONAL & HOUSE DRINKS

ESPRESSO

big joy

guatemala el rincon & los volcanes (washed)
notes of pear, baking spices, red grape

goodnight moon - decaf

el salvador la esperanza - bourbon (natural)
notes of dark chocolate, red apple, honey

ethiopia teshome gemechu

gedeb - wolisho & dega (washed)
notes of melon, bergamot, meyer lemon

POURSTEADY

kenya kangunu peaberry

embu - sl-28, sl-34, ruiru (washed)
notes of orange zest, gingersnap, honeydew 7

colombia rafael rivas

inzá, cauca - colombia & castillo (washed)
notes of plum, dark chocolate, maraschino cherry 7

ethiopia teshome gemechu

gedeb - wolisho & dega (washed)
notes of melon, bergamot, meyer lemon 7

HOUSE SYRUPS

vanilla, chocolate (v), simple syrup, caramel sauce, ginger-turmeric

seasonal: harvest moon (fall spice)

LIBATIONS

mimosas

w/orange juice - 12
glass of cava - 9
bottle of cava - 28

harvest moon latte

5-5/6/6.5
our fall-spiced syrup, Big Joy espresso, steamed with whole or oat milk

japanese woods

7
10 oz hojicha latte made with a smokey, delicately sweetened syrup of clove, black pepper, cocoa, and steamed oat milk

date-sage caramel latte

5-5/6/6.5
vegan caramel made with organic dates, brown sugar, and fresh sage paired with Big Joy espresso and steamed whole or oat milk

orchard chai spritz

6.5
iced sparkling water, spiced pear syrup made with fresh bartlett pears, warming spices & ginger, a touch of house chai, topped with oat milk. **10 oz only.**

toasted birch bark cortado

4.5
4 oz cortado made with a toasted birch bark & cardamom syrup, single origin espresso, and steamed whole or oat milk

ARTEMIS TEA

onyx, yunnan black tea

4

artemis grey, bergamot oil

4-5

emerald, maofeng green

6.5

jasmine green, yin hao green

5

herbal, sans caffeine:

circe, rooibos blend

4

nocturne, passionflower blend

4

oracle, blue lotus/mugwort blend

8

leo, hibiscus blend

4

KITCHEN

- autumn -

8am - 12pm, *thurs - mon*

BREAKFAST SANDWICHES

on house buttermilk biscuit or gf rosemary focaccia

the standard **13**

chicken breakfast sausage, medium egg, farmhouse cheese, garlic aioli & sunflower seed gremolata

+ *avocado 1.5* + *carrot-citrus hot sauce .75*

earthly delights **13**

medium egg, farmhouse cheese, roasted winter squash, fig jam, pickled fennel

+ *avocado 1.5*

vegan earthly delights **12**

roasted winter squash, avocado, fig jam, pickled fennel on house gf/v rosemary focaccia

+ *avocado 1.5*

TARTINES

on breadfarm stoneground wheat OR house GF buckwheat millet bread

root vegetable **12**

beet hummus, tahini roasted carrots, pickled fennel, cilantro microgreens

+ *soft boiled beet egg 2.5* + *avocado 1.5*

equinox **12**

cream cheese, pumpkin marmalade, caramel-candied walnuts, urfa chile, molasses finish

avocado (v) **9.5**

sliced avocado, seeded pistachio dukkah, lemon zest, olive oil, maldon

+ *soft boiled beet egg 2.5*

LIGHT FARE

breakfast salad (gf) **14**

organic mixed greens, beet-marinated egg, honeycrisp apple, roasted winter squash, pumpkin seeds, whatcom blue cheese, lemon vinaigrette

+ *avocado 1.5*

granola bowl (gf) **9**

house seedy millet granola, cider poached pears, choice of grace harbor farms whole milk or minor figures organic oat milk

**consuming raw or undercooked eggs may increase your risk of foodborne illness*