KITCHEN

BREAKFAST SANDWICHES

ON YOUR CHOICE OF:
BUTTERMILK BISCUIT
RALF'S PRETZEL BUN
GLUTEN-FREE FOCACCIA

NOVEMBER SPECIAL

HAM & JAM 14
rosemary fra'mani ham, farmhouse cheese, house cranberry jam, fried egg

THE STANDARD 14
maple-chicken breakfast sausage, garlic aioli, local farmhouse cheese, parsley sunflower seed gremolata

B. E. C. 13
bacon, fried egg, cheddar, calabrian chile mayo

PESTO 11
basil pesto, fried egg, local farmhouse cheese

VEGAN 12
roasted garlic black bean spread, cilantro zhug, tofu "egg" patty, pickled red onions

+ AVOCADO 2
+ CARROT CITRUS HOT SAUCE .75
+ BACON 4
+ MAPLE CHICKEN SAUSAGE 4

TARTINES

ON YOUR CHOICE OF:
WATERTANK BAKERY SKAGIT WHEAT
BUCKWHEAT MILLET BREAD (GF)

AVOCADO 11
thinly sliced avocado, sesame pistachio dukkah, lemon zest, graza olive oil, flaky salt

CAPRESE 13
warm roasted cherry tomatoes, basil pesto, burrata, balsamic glaze

LOX 16
cold-smoked coho salmon, cream cheese, english cucumbers, capers, pickled red onions, cracked pepper, fresh dill

RICOTTA & JAM 9
ricotta, coffee blossom honey, seasonal housemade jam

+ LOX 4
+ PICKLED ONIONS 1.5
+ PICKLED BEET EGG ON SIDE 2.5

BOWLS

YOGURT BOWL 11
whipped grace harbor farms yogurt, toasted seed & millet granola, fresh fruit, seasonal compote

GRANOLA BOWL 9
toasted seed & millet granola, fresh fruit, choice of oat or whole milk

BREAKFAST SALAD 15
baby kale, blue cheese, honeycrisp apple, cranberries, toasted almonds, lemon vinaigrette, pickled beet egg

+ LOX 4 + BACON 4 + AVO 2

ESPRESSO

BIG JOY ESPRESSO
guatemala chochajau & la bolsa (washed)
notes of dark chocolate, baking spices, cherry

GOODNIGHT MOON DECAF
peru tapir andino - cajamarca (red honey)
notes of raspberry, pound cake, raisin

GUATEMALA CASCADA ENCANTADA
san pedro necta - gesha (natural)
notes of apricot, clementine, grape

POUROVER

KENYA KARATINA PEABERRY 7
nyeri - batian, ruiru 11, sl-28 (washed)
notes of white peach, cherry blossom, pomelo

ETHIOPIA SEID ADEM BORUU 8
west arsi - heirloom (natural)
notes of key lime, cacao nib, strawberry

GUATEMALA AGUACATONES 7
huehuetenango - bourbon (washed)
notes of black cherry, dutch cocoa, rosewater

SYRUP

VANILLA
CHOCOLATE (V)
SIMPLE
CARAMEL SAUCE
GINGER TURMERIC
LAVENDER HONEY
HARVEST MOON

LIBATIONS

OJ MIMOSA 12
GLASS OF CAVA 9
BOTTLE OF CAVA 28

SEASONAL

EGGNOG LATTE 6 | 6.5 | 7
made with local grace harbor farms eggnog

JAPANESE WOODS 7
hojicha, syrup made of black pepper, cloves & cocoa, steamed oat milk, douglas fir bitters | *one size, 10 oz*

HARVEST MOON LATTE 5.5 | 6 | 6.5
our classic autumnal syrup made with warming spices, big joy espresso, oat or whole milk

SUGARED CINNAMON LATTE 5.5 | 6 | 6.5
brown sugar & cinnamon syrup, big joy espresso, oat or whole milk, garnished with gf cinnamon crunch **garnish contains almonds*

CARDAMOM AU LAIT 5.5 | 6
cardamom & black pepper steeped cream or oat milk poured over batch brew, drink is unsweetened | *12 or 16 oz*

CASCARA CIDER 5.5 | 6
spiced cider made with cascara (dried coffee fruit) and local apples | *12 or 16 oz*

TEA

wildwood *black*	4
earl supreme *black*	4.5
kamairicha *green*	6.5
jasmine pearls *green*	6

HERBAL

stay awhile *chamomile, vanilla*	4
cape sunset *honeybush, berry*	4
peppermint	4