

all day **BREAKFAST**

CONTINENTAL	10
croissant, seasonal pastry, fruit, compote, butter	
CHIA PUDDING GF, V.....	9
w/ blueberry, toasted almond, maple syrup, almond milk	
WINTER YOGURT	9
w/ cranberry-apricot compote, almond coconut granola, mint, lime zest	
TURKISH EGGS	13
soft boiled eggs*, dill yogurt, spiced brown butter, green onion, toast	
EGG + CHEESE CROISSANT	9
::: add mama lil's peppers (1.5), avocado (2), bacon (3), rosemary ham (4)	
MR. BREAKFAST	14
two soft-boiled eggs*, bacon, spiced potatoes, avocado, sourdough or multigrain toast, compote	
SHAKSHUKA	12
eggs*, spiced chickpea + tomato stew, yogurt, za'atar ::: add shawarma spice roasted chicken (4)	
TORTILLA ESPAÑOLA GF.....	12
potato omelette, caramelized onion, arugula, pickled onion, garlic aioli, smoked paprika	

TOAST

CHOOSE SOURDOUGH, MULTIGRAIN OR SWEET POTATO GF [2]

PEAR + RICOTTA	13
roasted pear, lemon ricotta, charred fennel, frisee, pickled shallot, hazelnut, smoked salt, honey ::: add smoked prosciutto* (3)	
ROASTED MUSHROOM	13.5
w/ aged cheddar, herb salad, pickled onion, herb aioli ::: add soft boiled egg* (2), bacon (3)	
CURRIED AVOCADO V.....	13
w/ mustard seed, lime ::: add soft-boiled egg* (2), bacon (3)	
HOUSE-CURED KING SALMON *.....	16
w/ whipped horseradish crème, herb salad, caraway seed, pickled shallot, caper	

SALADS

ADD SOFT-BOILED EGG* [2], WARM BREAD OR PITA [3], ROASTED CHICKEN, BACON OR SMOKED PROSCIUTTO* [3] TO ANY SALAD

WINTERTIDE GREENS GF.....	14
tuscan kale, romaine, roasted squash, apple, white cheddar, black currant, hazelnut, pickled onion, mint, champagne vinaigrette	
AUTUMN ORZO	14
mixed greens, green garbanzo, white bean, feta, tomato, maple pecan, mint, parsley, harissa vinaigrette	
BRUSSELS SPROUT CAESAR	13
romaine, chopped brussels, parmesan, parsley, housemade crouton, caesar dressing	
NIÇOISE GF.....	15
mixed lettuces, albacore tuna salad, herb potato, roasted cauliflower, cucumber, olive, soft-boiled egg*, pickled onion, red wine vinaigrette	

SANDWICHES

ADD SIDE POTATOES [4], MISTER POTATO CHIPS [4], GREEN SALAD [4], CUP OF SOUP [4.5]

SPICED CHICKEN SHAWARMA	15
w/ roasted tomato, moroccan spiced pickle, red onion, mint, tzatziki, toum, in warm pita ::: make it a veg w/ sweet potato	
MR. WEST CLUB	15
roasted turkey, bacon, lettuce, tomato, pickled onion, herbed aioli, layered on sourdough + multigrain ::: add white cheddar (2), smashed avocado (3)	
TUNA MELT	14.5
w/ mama lil's peppers, smoked gouda, herb aioli on multigrain ::: or make it a tuna 'salad' w/ lettuce, tomato, sprouts on multigrain	
GARDEN VEGGIE	13
avocado, cucumber, tomato, sprouts, white cheddar, muhammara, garlic sauce, on multigrain	
GRILLED CHEESE	12
white cheddar, gouda, gruyère ::: add tomato, pickle, pesto aioli or mama lil's peppers (1.5), avocado (2), roasted turkey, bacon or smoked prosciutto* (3), rosemary ham (4)	

DIPS

ADD WARM PITA [3] OR VEGGIE CRUDITÉS [3.5]

ROASTED SQUASH HUMMUS GF.....	7
roasted kabocha, preserved lemon oil, nigella seed, pepitas, cilantro	
MUHAMMARA	7
roasted red pepper, feta, walnut, paprika, pomegranate molasses	
TZATZIKI GF.....	6
w/ evoo, nigella seed	
ARTICHOKE GF.....	9
w/ leeks, red onion, roasted garlic, parmesan	

BITES + PLATES

MISTER POTATO CHIPS	4
parmesan herb ::: add smoked prosciutto* (3)	
MARINATED OLIVES V.....	6
MR. WEST FRIES GF, V.....	8
w/ curried ketchup, green goddess aioli ::: make it greek w/ garlic sauce, feta, herbs (3)	
HARISSA SPICED WINGS SM/LG.....	10/18
local draper chicken wings, greek feta ranch, carrot sticks	
FRIED BRUSSELS SPROUTS GF (UV ONLY).....	12
w/ gremolata, parmesan, aioli	
SEASONAL BURATTA GF.....	12
w/ fennel + citrus salad, tapenade, olive oil, parsley ::: add grilled bread (2), smoked prosciutto* (3)	

CUP/BOWL

SOUP

ADD GRILLED BREAD [2]

BROCCOLI CHEDDAR GF.....	4.5/7.5
SPICED TOMATO GF.....	4.5/7.5
w/ crème fraiche, basil	

SWEETS

HUCKLEBERRY PANNA COTTA	4
w/ graham crumble, black sesame	
CHOCOLATE TART	8
w/ cultured whipped cream, hazelnut, maldon salt	
AFFOGATO	6
espresso or matcha w/ vanilla bean gelato	

V = VEGAN GF = GLUTEN FREE DF = DAIRY FREE

* According to our good friends at the health department, consuming raw, undercooked, and unpasteurized food items may increase the chance of food borne illness. While we strive to keep gf options, please note that items are prepared in a kitchen along side items containing gluten and nuts.