

# EAT

## BREAKFAST

<b>CHIA PUDDING</b> GF, V.....	11
w/ blueberry, toasted almond, maple syrup, almond milk	
<b>SUMMER YOGURT</b> GF.....	11
peach vanilla compote, pistachio coconut granola, stone fruit, lime zest	
<b>TURKISH EGGS</b> .....	14.5
soft boiled eggs*, dill yogurt, spiced brown butter, green onion, toast	
<b>EGG + CHEESE CROISSANT</b> .....	10
::: add mama lil's peppers (1.5), avocado (2), bacon (3), rosemary ham (4)	
<b>MR. BREAKFAST</b> .....	16.5
two soft-boiled eggs*, bacon, spiced potatoes, avocado, sourdough or multigrain toast, compote	

<b>SHAKSHUKA</b> .....	15
eggs*, spiced chickpea + tomato stew, yogurt, za'atar, warm pita ::: add shawarma spice roasted chicken (4)	
<b>TORTILLA ESPAÑOLA</b> GF.....	14
potato omelette, caramelized onion, arugula, pickled onion, garlic aioli, smoked paprika	

## TOAST

CHOOSE SOURDOUGH, MULTIGRAIN OR SWEET POTATO GF [2]

<b>BLT</b> .....	16
w/ heirloom tomato, thick cut bacon, shreddeuce, herb aioli, parmesan, chives, olive oil	
<b>CURRIED AVOCADO</b> V.....	14
w/ mustard seed, lime, coriander ::: add soft-boiled egg* (2), bacon (3)	
<b>HOUSE-CURED KING SALMON*</b> .....	17
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

<b>ROASTED CORN SALAD</b> GF.....	15
arugula, spinach, corn, heirloom cherry tomato, pickled chili, pickled shallot, feta, mint, hazelnut, black pepper balsamic vinaigrette	
<b>SUMMER SQUASH ORZO</b> .....	16
baby gem lettuce, heirloom tomato, orzo, roasted beet, summer squash, fromage blanc, dill, parsley, almond, cumin vinaigrette	
<b>BRUSSELS SPROUT CAESAR</b> .....	14.5
romaine, chopped brussels, parmesan, parsley, housemade crouton, caesar dressing	
<b>NIÇOISE</b> GF.....	17
baby gem lettuce, green bean, cucumber, pickled onion, herbed potato, kalamata, line caught oregon tuna salad, egg, red wine vinaigrette	

## SANDWICHES

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

<b>CHICKEN SOUVLAKI</b> .....	16
heirloom tomato, baby gem lettuce, sumac pickled onion, oregano aioli, feta, herbs ::: make it vegetarian with falafel	
<b>MR. WEST CLUB</b> .....	16.5
roasted turkey, bacon, lettuce, tomato, pickled onion, herbed aioli, layered on sourdough + multigrain ::: add white cheddar (2), smashed avocado (3)	
<b>TUNA SANDWICH</b> .....	16.5
w/ lettuce, tomato, sprouts on multigrain ::: make it a melt w/ mama lil's peppers, smoked gouda, herb aioli on multigrain	
<b>GARDEN VEGGIE</b> .....	15
avocado, cucumber, tomato, sprouts, white cheddar, muhammara, garlic sauce, on multigrain	
<b>GRILLED CHEESE</b> .....	13
cheddar, gouda, gruyère ::: add tomato, pickle, pesto aioli or mama lil's peppers (1.5), avocado (2), roasted chicken, bacon or smoked prosciutto* (3), rosemary ham (4)	

## DIPS

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

<b>CLASSIC HUMMUS</b> GF.....	11.5
green pea, chickpea, mint, feta, pumpkin seed	
<b>ZAALOUK</b> GF.....	11.5
charred eggplant, tomato, red pepper, cilantro, sesame yogurt	
<b>SMASHED CURRIED AVOCADO</b> GF, V.....	11.5
w/ mustard seed, lime, coriander	

## BITES + PLATES

<b>MISTER POTATO CHIPS</b> .....	4
parmesan herb ::: add smoked prosciutto* (3)	
<b>MARINATED OLIVES</b> GF, V.....	7
<b>MR. WEST FRIES</b> GF.....	8
w/ curried ketchup, green goddess aioli ::: make it greek w/ garlic sauce, feta, herbs (3)	
<b>MR. WEST GREEK FRIES</b> GF.....	11
w/ garlic sauce, feta, curried ketchup, green goddess aioli, herbs	
<b>FRIED BRUSSELS SPROUTS</b> GF.....	12
w/ gremolata, parmesan, aioli	
<b>SUMMER BURATTA</b> GF.....	14.5
sundried tomato tapenade, stone fruit, mint, tomato oil ::: add grilled bread (2), smoked prosciutto* (3)	

## SOUP

CUP/BOWL

ADD GRILLED BREAD [2]

<b>SPICED TOMATO</b> GF.....	4.5/7.5
w/ crème fraiche, basil	

## SWEETS

<b>PANNA COTTA</b> .....	5
w/ peach vanilla compote, orange agrumato oil, maldon salt	
<b>AFFOGATO</b> .....	6
espresso or matcha w/ vanilla bean gelato	

V = VEGAN GF = GLUTEN FREE

\* According to our good friends at the health department, consuming raw, undercooked, and unpasteurized food items may increase the chance of foodborne illness.