STARTERS

SIZED FOR ONE

HOUSE SALAD 9 mixed market lettuces, cucumber, shaved radish, pickled onion, sunflower seeds, parmesan, cranberry vinaigrette GF DFO VG	9	HORIATIKI SALAD 12 cherry tomatoes, cucumber, olives, pickled onion, feta, mint, olive oil, fresh-cracked pepper, preserved lemon-basil vinaigrette GF	
SHARIN		GPLATES ———	
FRESH AVOCADO-SHRIMP SPRING ROLLS 19 glass noodles, julienned vegetables, ginger soy and chili sauces, cilantro, mint, bell pepper garnish, roasted peanuts GFO DF Contains I a limited supply made fresh daily		MEZE PLATE garlic hummus, muhammara, falafel, portuguese pickled vegetables, marinated olives, mixed nut dukkah, flatbread, olive oil GFO V DF *Contains Nuts	
CALAMARI 1990 1990 2015 central coast whole squid, cleaned in-house, tossed lightly in flour, served with house-made tartar sauce and sweet chili sauce DF	9	BURRATA AND CHARCUTERIE burrata, sliced prosciutto and capocollo, cherry tomatoes, spiced nuts, marinated olives, mixed greens, olive bread, balsamic reduction GFO *Contains Nuts	1
M ,	Al	NS —	
CAPOCOLLO BENEDICT locally made sourdough english muffins from proof & gather, capocollo (thinly sliced dry cured pork salume), poached eggs, fresh hollandaise, roasted potatoes GFO *Contains Nuts	24	PORTOBELLO BENEDICT 2 portobello mushroom, poached eggs, tomato, avocado, spinach, roasted fingerling potatoes, fresh hollandaise GF VG	23
	34	FARMERS MARKET VEGETABLE OMELET sautéed seasonal vegetables selected from our local farmers' market goat cheese, avocado, roasted potatoes GF DFO add bacon or sausage	ets,
two eggs poached in a fresh tomato sauce cooked with bacon, onions, fresh chiles, white cheddar, queso fresco, avocado, cilantro,	20	TOFU SCRAMBLE 1 tofu, bell peppers, mushrooms, red onion, pico de gallo, avocado, fingerling potatoes, nutritional yeast GF V DF add soyrizo 3	L7
tortilla chips GF DFO		FRENCH TOAST 1 brioche, sautéed bananas, pecans, rum caramel sauce VG	L8
SAND	W	/ICHES —	
MONTE CRISTO bacon, fried egg and swiss cheese sandwiched between two slices french toast, roasted potatoes	21	80Z BURGER jarlsberg cheese, red onion, sautéed mushrooms, tomatoes, lettuce, pickles, garlic dill aioli, brioche bun GFO add egg 2 bacon 3 crispy onion 2	
BREAKFAST SAUSAGE house-made sausage, fried egg, vine-ripened tomatoes, caramelized onions, jarlsberg cheese, garlic dill aioli, brioche bun, roasted potatoes GFO DFO	19	BLACK BEAN BURGER black bean patty, chipotle spread, chao cheese, lettuce, vine-ripened tomatoes, pickles, onion, artisan bun GFO V Spicy DF	
peppered Turkey and avocado jarlsberg cheese, red onion, lettuce, vine-ripened tomatoes, chipotle aioli, toasted croissant GFO Spicy		NOVO BLTA bacon, lettuce, vine-ripened tomatoes, avocado, mayonnaise, toasted country sourdough GFO DF add egg 2	18

SOUP

SALMON BISQUE		poco 10 mucho 1
rich and creamy, or	iginal recipe from our sister res	taurant,
Pohin's Restaurant	located in Cambria CA	

SALADS

MARKET SALAD

MARKET SALAD	
mixed greens, strawberries, blueberries, goat cheese, spiced pecans preserved lemon-basil vinaigrette GF VG *Contains Nuts	,
add chicken breast 9 grilled salmon 11	
GREEN GODDESS SALAD	16
little gems, sun-dried tomatoes, grated parmesan, pickled onion, grated egg, focaccia croutons, avocado-green goddess dressing GFO DFO	ıvg
add chicken breast 9 grilled salmon 11	,
GRILLED SALMON SALAD arugula, butterleaf, market citrus, local avocado, toasted hazelnuts.	23

SIDES

blue cheese, cranberry vinaigrette **GF | DFO | *Contains Nuts**

TOASTED CROISSANT	4
WHOLE GRAIN TOAST	3
SOURDOUGH ENGLISH MUFFIN locally made by proof & gather baking company *Contains Nuts	4
ROASTED FINGERLING POTATOES	4
BACON 3 SLICES	4
BREAKFAST SAUSAGE	4
TWO EGGS YOUR WAY	6
FRESH FRIIIT	3

ALLERGEN KEY

GF | gluten free
 V | vegan
 VG | vegetarian
 S | spicy
 GFO | gluten free option
 VO | vegan option
 DFO | dairy free option
 * Contains Nuts

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BEVERAGES

ORGANIC BLEND COFFEE COASTAL PEAKS, SAN LUIS OBISPO 3
ESPRESSO 3
HOTTEA 'THE SECRET GARDEN' SAN LUIS OBISPO
FRESH LEMONADE OR BLACK ICED TEA 3.75
PREMIUM SODA CHOICE OF ROOT BEER OR CREAM SODA
SPRING WATER ACQUA PANNA NATURAL 1L 8
SPARKLING WATER SAN PELLEGRINO 1L 8
WHALEBIRD KOMBUCHA 16 OZ SAN LUIS OBISPO 7 manguava purple rain
GUAVA LEMONADE 6 housemade non-alcoholic soda: guava, lemon, simple
PINEAPPLE PASSION 7 housemade non-alcoholic soda: pineapple, passion fruit, cilantro, lime, tajín add TBH "Focus" non-alc 25mg hemp-derived CBD "Gin" 3
STRAWBERRY-PEACH COOLER 7 housemade non-alcoholic soda: strawberry-peach, mint, ginger beer, lime add TBH "Focus" non-alc 25mg hemp-derived CBD "Gin" 3
*25mg hemp-derived CBD. TBH "Focus" non-alcoholic CBD "Gin," giffard aperitif syrup, soda water, orange twist, olives *this drink cannot be combined with alcohol

FEATURED RED & WHITE WINE ask your server for current selections

BRUNCH

— COCKTAILS

SPICY PASSION FRUIT MARGARITA pueblo viejo blanco tequila, passion fruit, serrano pepper, cilantro, lime, agave, tajín rim Spicy try with catedral de mi padre mezcal 16	
MIMOSAS OJ / cherry / cranberry / grapefruit / pineapple	9
BELLINIS guava / passion fruit / strawberry-peach	10
BLOODY MARY cutwater mild bloody mix, salt or tajín rim add bacon 1	11
CRIMSON SPRITZ deep eddy ruby red vodka, campari, grapefruit-honey shrub, california bubbles, rosemary	15
FRENCH 75 ford's gin, lemon, bubbles	14



