

BARISTA DRINKS

Our local coffee roasters are Coastal Peaks & Cacti Coffee Roaster

DRIP COFFEE 12oz/16oz 2.75/3.25

AMERICANO 3
hot or iced

CAPPUCCINO 3.75

LATTE 12oz/16oz 4/4.50
hot or iced

VANILLA LATTE 12oz/16oz 4.25/4.75
hot or iced

CHAI LATTE 12oz/16oz 3.75/4.25
hot or iced

MATCHA TEA LATTE 4.50
hot or iced

SEASONAL HOT DRINK 12oz/16oz 4.25/4.75

ESPRESSO 2.75

MACCHIATO 3.25

MOCHA 12oz/16oz 4.25/4.75
hot or iced

HOT CHOCOLATE 3.75

FRENCH PRESS 4.50
decaf or dark roast

HOT TEA 2.75
secret garden teas

ADD 2 SHOTS 1

SUB ALMOND OR OAT MILK .75

ADD VANILLA .50

COLD DRINKS

COLD BREW 3.75

STRAWBERRY MINT LEMONADE 4

HOUSE JASMINE CITRUS ICED TEA 3.50

LEMONADE 3

ARNOLD PALMER 3.75

BREAKFAST

THE BASIC EGG SANDO 6 (gfo)
fried egg, gouda cheese, sambal aioli, brioche bun
ADD avocado 1 bacon 2 chorizo 2

TWO EGG BREAKFAST 10 (gf)
2 eggs, choice of sausage or bacon, confit peewee potatoes

THE LATIN 13 (gf)
2 eggs, chorizo, black beans, crushed avocado, goat feta,
housemade giardiniera, organic corn tortilla

SMOKED SALMON HASH 14 (gf)
house smoked salmon, market vegetables, pee wee potatoes, soft
boiled egg

MARINATED TOFU HASH 12 (v)
tofu, market vegetables, pee wee potatoes

THE BENEDICT 14
2 soft poached eggs, spinach, smoked ham and hollandaise in a
puffed pastry shell

MARKET QUICHE 9
chefs daily selections served with green salad + citrus vinaigrette

YOGURT, GRANOLA + FRUIT BOWL 8

TOASTIES

gluten free bread available

AVOCADO TOAST 7 (gfo/v)
sesame-miso butter, radish sprouts, whole grain bread

TOAST + JAM 4
seasonal organic jam, butter, whole grain bread

THE OBISPO 11
applewood smoked bacon, SLO grown tomatoes, crushed
avocado, egg, whole grain bread

SLO MARKET 11
yellow lentil dahl, market vegetables, goat feta, za'atar, egg

MONTE CRISTO 10
batter dipped brioche, baked ham, swiss cheese, dijonnaise, house
jam

BRIOCHE FRENCH TOAST 11 (gfo)
apple butter, lemon-thyme roasted pears, salted honey, whipped
cream

ADD A SIDE TO ANY BREAKFAST DISH

extra egg 2 toast 2 bacon or sausage 3 tofu 3

confit peewee potatoes 4 (gf/v)

sauteed bloomsdale spinach with garlic + parmesan 4 (gf/v)

v = vegan df = dairy-free gf = gluten-free gfo = gluten-free option

LUNCH + DINNER

SERVED 11A – CLOSE

BITES + SNACKS

AVOCADO TOAST 7 (*gfo/vo*)
sesame-miso butter, radish sprouts, whole grain bread

EMPANADA 7
chimichurri-chicken, pasilla chile, queso fresco

SAUSAGE PLATE 11 (*gfo*)
local artisan sausages, pickles, whole grain mustard, crostini

PEE WEE POTATOES CONFIT 5
“granch” dipping sauce

SAUTEED BLOOMSDALE SPINACH 4
with garlic & parmesan

SOUP OF THE DAY 6
fresh market-inspired soups with crostini

MARKET QUICHE 7
chefs daily selections

SANDWICHES

served with soup or salad | gluten free bread available (\$1)

GARDEN FLATBREAD 13 (*vo*)
naan, yellow lentil dahl, market vegetables, olive oil, goat feta, za'atar

BANH MI 13 (*vo*)
spicy pickles, fresh herbs, nuoc mam (contains fish sauce), sambal aioli, cubano roll, your choice of braised pork belly, lemongrass chicken or marinated tofu

SEARED TUNA 14
cucumber pickles, radish sprouts, sambal aioli, sesame bun

B.L.T.A. 13 (*df*)
applewood bacon, lettuce, vine-ripe tomato, local greens, crushed avocado, sambal aioli, sesame bun

HOT HAM + SWISS 13
nueske ham, gruyere, dijonnaise, local greens, tomato, brioche bun

KIDS

served ALL DAY, EVERYDAY | age 12 and under

A+B+J almond butter + jam on brioche 5

HAM + CHEESE on brioche bun 7

GARLIC SAUSAGE + peewee potatoes 8

CHICKEN STIR FRY market veggies, red rice, citrus soy sauce 6

MAC + CHEESE 6

SALADS

ADD marinated tofu 4 | lemongrass chicken 6 | pork belly 5 | cilantro-chili prawns 6 | seared albacore 6

SIMPLE GREENS 6 (*gf/v*)
local greens, shaved radish, preserved citrus vinaigrette

STRAWBERRY + ARUGULA SALAD 10 (*gf/vo*)
baby arugula, goats milk feta, pistachios, pickled red onion, strawberry-yogurt dressing

VIETNAMESE NOODLE SALAD 11 (*gfo/vo*)
chilled bean thread noodles, spicy pickles, cabbage, scallions, peanuts, cilantro, mint, nuoc mam (contains fish sauce)

SMOKED SALMON 14 (*gfo*)
house smoked salmon, local lettuces, tomato-caper relish, crème fraiche, pickled onions, crostini

BURRATA 12 (*gfo*)
lemon-thyme roasted pears, crostini, arugula, balsamic, olive oil

SPINACH CAESAR 12 (*gfo*)
bloomsdale spinach, lemon-garlic-anchovy dressing, parmesan, bread crumbs, fried egg

BOWLS

GLASS NOODLE BOWL 15 (*gf*)
vermicelli noodles, lemongrass-ginger pork meatballs, chile prawns, cabbage, scallion, carrot ribbons, furikake, toasted miso dashi

INDIAN VEGAN BOWL 14 (*gf/v*)
yellow lentil dahl, market vegetables, eggplant chutney, red rice

TANDOORI CHICKEN 15 (*gf*)
indian spice rubbed chicken, yellow lentil dahl, market vegetables, eggplant chutney + yogurt

CASHEW CHICKEN BOWL 13 (*gf*)
lemongrass chicken, cashews, market vegetables, tamarind sauce, red rice

BAKED TRUFFLE MAC + CHEESE 13
crimini mushrooms, gouda, parmesan & gruyere truffled cream

BEEF SHORT RIBS 17 (*gf*)
confit pee wee potatoes, market vegetables, cabernet jus

WINE + BEER

WINES BY THE GLASS see wine list

CRAFT BEER in the grab n' go fridge

CORKAGE FEE 10