

made with all organic ingredients!

PASTRIES

cinnamon brioche 4
buttery brioche roll lovingly coated in cinnamon & brown sugar

coconut taro danish 5.75
coconut milk cream, toasted coconut, taro & fresh basil

apple five spice scone 3
baked apples & tingly chinese five spice

ginger scone 3
neighborhood favorite, piccino classic, candied ginger scone

mushroom & goat cheese danish 5.75
mushroom pesto, fresh goat cheese, activated charcoal & green onions

holy mole! 6.5
fontina cheese, housemade mole sauce & a farm egg

kimchi danish 5.75
fontina cheese, kimchi & baby cilantro

sunny side in 6
brioche, gruyere, farm egg & everything bagel seasoning

valrhona dulcey chocolate chip cookie 3

sesame yuzu sandwich cookie 2.5
our favorite pick me up morning, NOON or night

double 8 dairy buffalo-milk soft serve 4
toppings .5
cocoa nibs
toasted nuts
biscotti crumble
sea salt is on the house!

BRUNCH

cauliflower potato fritters 5
served with meyer lemon aioli

“red eye” pork belly 7
griddled pork belly with maple, chile & espresso

avocado & grapefruit toast 8
tartine bakery sesame bread, avocado, ruby & pomelo grapefruit, togarashi

chia pudding 6
coconut milk chia pudding, cardamom, cocoa nibs, berry compote, citrus & toasted coconut

french toast 13
pan de mie french toast, maple syrup, blueberry compote & whipped cream

proper breakfast 15
2 poached farm eggs, braised butter beans, toast & your choice of pork belly or avocado

polenta & wild mushroom 11
community grains polenta, parmesan, poached farm egg, braised greens & black trumpet mushrooms

chicken & avocado salad 11
poached chicken breast & avocado with apple, almond & radish on a bed of mixed lettuces

beet, sunchoke & orange salad 10
beets, roasted & fried sunchoke, fennel, a medley of oranges, mint & cilantro yogurt

chicken soup “stracciatella” 9
our italian matriarch’s parmesan laced chicken broth with chicken, whisked farm egg & nettles
add avocado & arugula toast 4

moroccan spiced socca 10
savory chickpea pancakes topped with yogurt, roasted brassicas & pickled brussels sprout relish
add a poached egg 3 add avocado 4

pressed sandwich 12
fontina, nettles, housemade sauerkraut on tartine bakery sesame bread
add prosciutto 3 add a poached egg on top 3

DESSERTS

affogato 7

shot of espresso poured over a bowl of double 8 dairy soft serve

rum toffee verrine 7

date cake with rum cream, toffee bits & toasted hazelnut

chocolate pudding verrine 7

chocolate pudding topped with a vanilla cocoa nib cream

earl grey cake 7.5

valrhona opalys white chocolate cake with earl grey infused cream

ginger cranberry cake 6

orange blossom cake with ginger mousse and a cranberry orange compote

pistachio nougat 6.5

pistachio financier, orange marmalade, greek yogurt mousse 6.5

COFFEE BY SIGHTGLASS

coffee 2/2.75

espresso 2.75

latte 4.25

cappuccino 3.75

gibraltar 3.5

macchiato 3.5

mocha 5

americano 3

iced coffee 4

BEVERAGES

house squeezed orange juice 5

ginger turmeric & orange spritz 6

spicy ginger tonic shot 3.5

hot tea 4

iced tea 3

hot chocolate 3.5/4

chai tea 4.25