

BREAKFAST

Breakfast

SEASONAL FRUIT SALAD — 8

STEEL-CUT OATMEAL-QUINOA — 6

macerated berries, flax seeds, brown sugar

OVERNIGHT OATS — 8

almond milk, chia seeds, cocoa nibs, berries, granola

*DAILY QUICHE — 9

*FLORENTINE PIE — 12

glaum ranch egg, spinach, parmesan

*PACIFIC GRAVLOX ENGLISH MUFFIN — 12

glaum ranch fried egg, arugula, chive aoli

*ROSEMARY FRA' MANI HAM ENGLISH MUFFIN — 12

glaum ranch fried egg, tillamook cheddar

*GLAUM RANCH EGG ENGLISH MUFFIN — 10

tillamook cheddar

*LONGANISA SAUSAGE — 6

tradition fillipino sausage

*Items are served raw or undercooked, or contain or may contain raw or undercook ingredients

Consuming raw or undercooked meats, fish, shellfish, poultry or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition

Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov/restaurant.

MADE IN BERKELEY, CALIF

LUNCH

Sandwiches

PANINO-MUFFALETTA — 12

coppa, prosciutto, salumi, green olive tapenade, baguette

HAM & CHEESE — 12

fra' mani ham, fiscalini cheddar, pretzel croissant

ROASTED EGGPLANT — 12

mozzarella, romano artichoke, calabrese "pistou"

ZOE'S SMOKED TURKEY — 12

marine french brie, meyer lemon mayonnaise

Salads

BRUSSELS SPROUTS & FREGOLA SALAD— 12

brussels sprouts, fregola, marcona almonds, apples, golden raisins

WINTER THREE BEAN SALAD — 12

fresh & dried seasonal beans, cilantro, cauliflower, brown rice, lime yogurt dressing

KALE & SWEET POTATO SALAD — 12

kale, sweet potato, sunflower seeds, onion, tomato, basil vinaigrette

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EVENING BITES

Shared Bites

EGGPLANT CAVIAR — 6

vadouvan spice & crostini

BURRATA — 10

root vegetables, pinenuts, shallot vinaigrette & crostini

CASTELVETRANO OLIVES — 6

citrus peel

MUSHROOMS A LA GREQUE — 6

oregano, chili, garlic & crostini

EDAMAME HUMMUS — 8

crudite & crostini

PICKLED VEGETABLES — 4

SARDINE ESCABECHE — 8

garlic, calabrese

SMOKED HAM HOCK TERRINE — 14

gribiche, fine herbs

PATE EN CROUTE — 16

duck & pork, sicilian pistachios, mustard

La Fromagerie

CHOICE OF 3 CHEESE — 24

preserve, honey, nuts

MADE IN BERKELEY, CALIF

WINE

Sparkling

GRUET "SAUVAGE," ZERO DOSAGE BLANC DE BLANCS - 16

Albuquerque, NM

Whites

LIEU DIT, SAUVIGNON BLANC — 14

2017 Santa Ynez Valley, CA

JOYCE, CHARDONNAY — 17

2017 "Escolle Vineyard, " Carmel Valley, CA

Rosé

RED CAR, ROSE OF PINOT NOIR — 14

2017 Mendocino/Sonoma, CA

Reds

PRESQU'ILE, PINOT NOIR — 16

2018 Santa Barbara, CA

LIOCO, — 6 — 18

2017 MENDINCINO, CA

Want to drink a retail bottle here?

Any retail bottle can be consumed here with a small service fee:

Wine: \$15, Beer: \$3

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