

Available at 11am daily till 4

PUBLIC

SAVORY SPECIALS (PLEASE ALLOW 10 MINUTES AFTER ORDERING)

- BAGEL & LOX** – cold smoked sustainable salmon, riopelle de l’isle , pickled squash, arugula, house-made bagel ... 15
- JAMBON TARTINE** jambon parisienne, arugula, stone fruit, honey butter, french baguette ... 16
- AVOCADO TOAST** ^{VEGAN} – smashed avocado, red onion, pickled chilies, cilantro, country loaf ... 12
- CAPRESE TARTINE** **V** heirloom tomato, basil pesto, fior di latte, red onion, spinach, focaccia ... 15
- CRUSTLESS QUICHE BY THE SLICE** **GF** – meat.. 11.50 – vegetarian.. 10.50

SALADS & SOUP

- CHORIZO STEW** hungarian chorizo, sweet potato, corn, tomato broth, country loaf ... 14
- POTATO & LEEK SOUP** **V** classically prepared yukon gold potato, leek & chive soup, grilled country loaf ... 13
- MARINATED KALE CAESAR** with fried focaccia crumb, 2-year asiago, bacon lardons, burnt lemon ... 14
- PANZANELLA** **Df** ^{VEGAN} heirloom tomatoes, toasted croutons, basil pesto, cucumber, onion, white balsamic ... 15

HOT OFF THE PRESSED SANDWICHES (PLEASE ALLOW 15 MINUTES AFTER ORDERING)

- GRILLED CHEESE** **V** scamorza, smoked provalone, gruyere, buttermilk brioche ... 15
- THE MORTY** shaved mortadella, pistachio pesto, le riopelle de l’isle, arugula, red onion jam, focaccia ... 17
- PULLED PIG** **Df** – slow cooked pork shoulder, chorizo barbecue sauce, chopped pickles, country loaf ... 17
- FIGBERT** windy view farm nitrate free smoked ham, fig jam, camembert, arugula, focaccia ... 16
- HOAGIE** spicy soppressata, genoa salami, grainy mustard, spinach, provolone, pickles, french baguette ... 15
- HAM & GRUYÈRE** windy view farm nitrate and preservative free ham, gruyère cheese, mild dijon mustard, pressed between country ... 16

COFFEE MANUFACTORY

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| FILTER COFFEE 12OZ 3.50 | COLD BREW 12OZ 5.75 |
| AMERICANO 4.50 | ESPRESSO 4.50 |
| MACCHIATO 5.25 | CAPPUCCINO / LATTE 5.50 |
| MATCHA LATTE 6.75 | HOT CHOCOLATE 6.25 |
| MOCHA 6.95 | CHAI LATTE 6.95 |
| + ALMOND MILK / OAT MILK 1.25 + Caramel / VANILLA /HAZELNUT 1.25 | |

TEA

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| HOT BLACK TEA 4.50 | ICED GREEN TEA 6.25 |
| HOT GREEN TEA 4.50 | ICED HERBAL TEA 6.25 |
| HOT CHAMOMILE TEA 4.50 | ICED BLACK TEA 6.25 |

OTHER N/A DRINKS

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| MEXICAN COCA-COLA 5.25 | CLEVER MOCKTAILS – MARGARITA OR MOJITO 6.50 |
| DIET COKE 3.50 | PROPELLER – GINGER OR ROOT BEER 5.50 |
| TUESDAY BREWING CO 5.25 knollypop modern lager
or paradisco fuzzy IPA | APPLE JUICE 3.25 |
| JARRITOS MEXICAN SODAS 5 mandarin orange,
pineapple and guava | |

All of our breads and pastries are baked in house daily - Pastry Chef, Elisa Velazques - Chef de Cuisine, Josh McCarty