



MENU

STRAWBERRY PAPAYA PARFAIT - Kumu Farms papaya, greek yogurt and granola with fresh berries and fruit 12

CHEESE PLATE – local honeycomb, cheese selection, white truffle grilled focaccia 12

SHISHITO PEPPERS – blistered peppers, grilled local corn, lime crema, pickled onions 7

AVOCADO TOAST - avocado mousse, seeded baguette, tomato crudo, radish, sea salt and organic greens 14 / add lox or prosciutto + 3

HUEVOS RANCHEROS VERDES - cumin black beans, two eggs, salsa verde, lime crema, queso fresco, with corn tortillas, and cilantro 16

BREAKFAST BOARD - egg, cheese and prosciutto, focaccia, avocado mousse, house pickles, olive tapenade, whole grain mustard, tomato crudo 17

EGGS BENEDICT - focaccia, roasted tomato, prosciutto, poached eggs and hollandaise served with roasted potatoes and greens 16

VEGETARIAN OMELETTE - zucchini, shitake mushrooms, chevre goat cheese and olive tapenade served with roasted potatoes and greens 16

CARDAMON FRENCH TOAST - local whole wheat bread cooked in coconut oil, served with maple syrup, vanilla bean crème anglaise, and fresh fruit 14

CHICKEN SANDWICH - organic chicken, brie cheese, olive tapenade, cucumbers and roasted tomato with whole grain mustard aioli on focaccia, served with pickles 15

BAGEL AND LOX - nova lox, whipped cream cheese, olive tapenade, tomato caper crudo, cucumbers, pickled red onion served with organic greens and toasted bagel 14

BLTA SANDWICH - peppered bacon, lettuce, tomato and avocado mousse on grilled focaccia with aioli, served with pickles 15

ROASTED VEGETABLE SALAD - organic greens, tahini squash puree, cauliflower, roasted beets, chevre, radish, fennel, cucumber, toasted walnuts and za'atar spice 12 / add chicken + 4 or fresh catch MP

QUINOA SALAD - organic mixed greens, basil oil, lemon, sea salt, radish, carrot, avocado mousse and shaved manchego 10 / add chicken + 4 or fresh catch MP

A LA CARTE

Toast	3	Fruit	5
One egg	3	Potatoes	4
Sliced tomato	4	House pickles	4
Avocado	4	Roasted salsa	1
Bacon	4		

KAMA'AINA DISCOUNT 10%. SPLIT PLATE CHARGE \$2.

Alert your server of any allergies or dietary restrictions. Tree nuts are present in our kitchen. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Chef Nick