



MORE MENUS  | weekday breakfast/lunch

available 9-3pm, mon-fri

BREAKFAST/LUNCH

today's doughnut	4.00
vegetarian	
granola	9.00
goat yogurt, sesame, apples	
vegetarian	
malted buttermilk waffle	11.00
apples, walnuts, maple syrup, chantilly cream	
vegetarian	
breakfast tostada	11.00
scrambled eggs, goat cheese crema, chipotle salsa, jalapeño	
vegetarian	
butternut squash & brussels sprouts	14.00
two eggs sunny side up, maple, sherry, pepitas, brown rice	
vegetarian	
warm mushroom broth	12.00
maitakes, winter greens, quinoa, egg	
vegetarian	
roasted early girl tomato soup	9.00
cherry tomatoes, olive oil, basil	
vegetarian	
mixed chicories	12.00
blue cheese, pear, sunflower kernels, banyuls	
vegetarian	
avocado toast	10.00
cucumber, parsley, togarashi	
vegetarian	
meatloaf open-face sandwich	15.00
caramelized onion aioli, smoked tomato, pickled cauliflower	
cast-iron grilled cheese sandwich	9.00
brushed with garlic oil	
vegetarian	
chocolate chip cookie	2.50
vegetarian	
today's pie	7.00



MORE MENUS  | dinner

available 5-10pm daily

DINNER

pain au levain house cultured butter vegetarian + housemade ricotta, sciabica olive oil, pepper	5.00 10.00
house marinated olives citrus, garlic, olive oil vegetarian	7.00
mixed chicories pear, bleu cheese, pepitas, banyuls vegetarian	12.00
tomato salad olives, charred red onion, herbs, seagreens	13.00
persimmon & pecan carrot, fennel, radicchio, rosemary vegetarian	13.00
smoked lingcod sunchokes, apple, meyer lemon, calabrian chile	15.00
roasted early girl tomato soup cherry tomatoes, olive oil, basil vegetarian	11.00
falafel maitake mushrooms, tahini, slow cooked egg, radish	13.00
fried delicata squash rings anchovy, green olives, goat yogurt	13.00
grilled shrimp jalapeño, jimmy nardello peppers, parsley, cilantro, lime	17.00
chickpea panelle oyster mushroom, broccoli, endive, garlic vegetarian	22.00
sausage & clams di napoli squash, brassicas, white beans, marcona almond, garlic	25.00
striped bass beets, brussels sprouts, hazelnuts, garum	26.00
ribeye steak butternut squash, kale, brown butter, potato chips	32.00



MORE MENUS  | weekend brunch

available 9am-3pm, sat & sun

BRUNCH

levain toast	6.00
stonefruit jam	
vegetarian	
granola	10.00
goat yogurt, sesame, apples	
vegetarian	
mixed greens	10.00
blue cheese vinaigrette, radish, black pepper	
vegetarian	
cucumbers	6.00
lime, seaweed, herbs	
vegetarian	
roasted cauliflower	7.00
harissa, pecans	
vegetarian	
potatoes	7.00
garlic, lemon, chile, aioli	
vegetarian	
quiche	13.00
kale, pecorino, roasted garlic	
vegetarian	
broccoli & mushroom	15.00
two sunny side up eggs, quinoa, mushroom broth, grana	
vegetarian	
eggs-in-jail	12.00
bacon, aioli, arugula, pear	
tortilla soup	15.00
chicken, sunny side up eggs, cilantro	
dutch pancake baked in a cast iron pan	14.00
sweet with apples, chocolate, and sunflower kernels or savory with bacon, pickled onion and parsley	
+ add house made ricotta to either	2.00
sourdough peach fritter	4.00
cardamom, toasted oat	
vegetarian	
sourdough sticky bun	6.00
quince, hazelnut	
vegetarian	
warm chocolate chip cookie	2.50
vegetarian	



MORE MENUS  | dessert

available 5-10pm daily

DESSERT

apple pie	9.00
caramel, rosemary	
sweet rice porridge	10.00
plum, coconut, sunflower kernel	
chocolate-walnut cake	10.00
pear, nocino	



MORE MENUS  | Cocktails, Beer, Non-Alc

COCKTAILS

twelve dollars each

peaches en regalia

rye whiskey, amaro montenegro, sherry, peach

sheik verbouti

reposado tequila, gentiane aperitif, allspice, maraschino

cozmik debris

compari, sweet vermouth, lime, tonic, salt

night school

tequila, honey, pamplemousse, lemon, ipa

baby snakes

plisco, green chartreuse, sherry, celery, lime

little umbrellas

coconut, aged gin, amaro, pineapple, lemon, salt

disco boy

mezcal, salers aperitif, grapefruit, cinnamon, lemon

CLASSIC COCKTAILS

twelve dollars each

hanky panky

gin, sweet vermouth, fernet, bitters

morning glory fizz

scotch, cardamaro, absinthe, lemon, egg, soda

bamboo

3 sherries, dry vermouth, bitters, lemon oil

DRAFT BEER

fieldwork saison

8.00

fort point ksa kolsch

8.00

fieldwork pale ale

8.00

woodfour farmhouse sour

8.00

henhouse oyster stout

BOTTLED BEER

tag + jug rosé du cidre

36.00

modern times blazing world

5.00

750 ml

12 oz

modern times lomaland saison

5.00

12oz

SODAS

fever tree ginger beer

3.00

tonic

3.00

boylan cola

3.00

abita root beer

3.00

FOUR BARREL COFFEE

espresso beverages

house coffee

3.00

hot chocolate

5.00

LEAVES & FLOWERS LOOSE TEA BY THE POT

golden monkey

5.00

lapsang souchong

5.00

black tea

pinewood smoked black tea

high mountain

5.00

hojicha

5.00

fresh, sweet, green tea

roasted green tea

african rooibos

5.00

forest

5.00

redbush tea

toasted barley, nettle, fir tip, raspberry leaf, lemon peel

leaves of grass

5.00

tres

5.00

lemon verbenä, peppermint, tarragon

flowering oregano, anise hyssop, red clover

rosella mint

5.00

sweet rush

lemongrass, ginger, rose



MORE MENUS  | wine

sample menu

SPARKLING

nv cava avinyó brut reserva - penedès, spain

nv tag + jug rosé du cidre - sierra foothills, ca

nv pierre moncuit delos blanc des blancs - champagne, france

WHITE

'15 jean-françois quénard chignin - savoie, france

'15 salomon "steinterrassen" riesling - kremstal, austria

'15 gaudry "melodie des vieilles vignes" - sancerre, france

'15 correggia roero arneis - piedmont, italy

'15 do ferreiro albariño - rías baixas, spain

'15 lo-fi chenin blanc - santa ynez valley, ca

'15 manincor pinot bianco - alto adige, italy

'15 foresti "i soli" vermentino - liguria, italy

'15 peay vineyards vlognier - sonoma coast, ca

'15 scarpetta friulano bianco - friuli, italy

'15 deforville piemonte chardonnay - piedmont, italy

'15 ceritas "trout gulch" chardonnay - santa cruz mtns, ca

ROSÉ

'16 copain tous ensemble rosé - anderson valley, ca

'16 ameztoi rubentis rosado - getariako txakolina, spain

'16 bisson cillegiolo rosé - liguria, italy

RED

'14 domaine de la chapelle des bois morgon - beaujolais, france

'16 scar of the sea pinot noir - santa barbara county, ca

'14 clerico "trevigne" barbera d'alba - piedmont, italy

'15 josé antonio garcia "unculín" mencía - bierzo, spain

'14 oro en paz cabernet franc - chalk hill, ca

'12 m. marengo barolo "brunate" - piedmont, italy

'14 calder wine company charbono - napa valley, ca

'15 costers del priorat "petit pissares" - priorat, spain

'15 ucelliera rosso di montalcino - tuscan, italy

'14 yves cuilleron "l'amarybelle" st. joseph - rhône valley, france

'14 porter creek "old vine" carignane - mendocino, ca

'12 château du cayrou malbec - cahors, france

'14 fattori "col de la bastia" valpolicella - veneto, italy

'14 enkidu "e" cabernet sauvignon - sonoma county, ca

'12 clos du rouge gorge "l'ubac" - côtes catalanes, france

'14 county line syrah - sonoma coast, ca

'14 scholium project "gardens of babylon" - suisun valley, ca

SHERRY AND DESSERT

hidalgo "la gitana" manzanilla - sanlúcar de barrameda, spain

marques de poléy amontillado - montilla-moriles, spain

hidalgo "faraon" oloroso - jerez, spain

el maestro sierra pedro ximénez - jerez, spain

nv quinta do infantado estate reserve port - douro, portugal

'10 domaine de l'ancienne cure "l'abbaye" - monbazillac, france