

# OTL

## BREAKFAST ITEMS (served from 8am-2pm)

Overnight Oats (GF) (V)  
coconut, chia seeds, kiwi

OTL Granola (GF)  
rolled oats, hemp seeds, coconut, dates  
+ organic whole milk  
+ almond milk  
+ greek yogurt

Seasonal Fruit Bowl (GF) (V)  
all the greats from the sunshine state

Avocado Toast (V)  
house pickled red onions, chili flakes, cilantro, toasted sourdough

OTL Seed Butter Toast (V)  
fresh berries, toasted brioche

Tortilla Española (GF)  
paprika aioli, charred long hot pepper  
or make it a sandwich

Egg and Cheese Sandwich  
scrambled egg, jammy tomato, cheddar, arugula, brioche roll

## HOUSE-MADE COOKIES & PASTRIES

Oatmeal Almond Coconut  
Chocolate and Sea Salt  
Banana Quinoa Muffin (GF) (V)

SANDWICHES (served after 11am)  
all breads are made for OTL daily by Zak the Baker

Ham & Cheese  
dijon mustard, pickle, baguette

Manchego & Pear  
frisee, onion jam, sourdough

Chicken Salad  
curry, turmeric, currants, arugula, pickled fresnos, ciabatta

Grilled Cheese  
shallots, date preserve, sourdough

## SALADS

Baby Greens and Citrus (GF) (V)  
pickled red onions, toasted pepitas, avocado dressing

Red Cabbage (GF) (V)  
roasted chickpeas, sprouts, carrots, cucumber, tahini dressing

Kale Salad  
creamy cashew vinaigrette, radish, croutons

Market Grain Bowl (V)  
seasonal vegetables, ancient grains, lemon-mustard vinaigrette

Add on:  
+chicken breast  
+avocado

## SOUP

Roasted Tomato and Red Pepper Soup (GF)  
labne, za'tar