

ORGANIC LOOSE LEAF TEAS *individual pot of tea* 5

ORGANIC BLACK TEA *(full caffeine)*

english breakfast

rich, full-bodied blend of malty assam and ceylon

assam

full body and malty sweet tasting tea from India

earl la crème

classic earl grey with hints of vanilla

plum berry

roasted oolong, schizandra berries, rosehips, hibiscus, plum essence

ORGANIC GREEN TEA *(medium caffeine)*

spring green

unique buttery flavor and light sweet taste

brown rice green

matcha green tea blended with toasted brown rice

yerba mate

this pure yerba mate from Brazil is not aged for a fresher greener taste

that is bursting with minerals, vitamins and full of energy

ORGANIC HERBAL TEA *(caffeine free)*

chamomile

calming organic Egyptian chamomile

peppermint

soothing and refreshing, peppermint is known as a digestive tonic

wonder woman

nettles, raspberry leaf, peppermint, chamomile, ginger,

dandelion leaf, oatstraw, horsetail, stevia & rose petals

coconut lavender

coconut, lavender, rooibos

aphroditea

damiana, kava kava, cinnamon, ginger, clove, licorice, cardamom,

anise, rose petals

executive chef: JANINE DORAN *sous chef:* RACHEL MEYERS

GARDEN FLORA

cucumber jalapeño infused vodka with house blend of tomato juice, spices & pickled vegetables

11

MIMOSA

cava with choice of orange juice, grapefruit juice, pomegranate juice, rosemary lemonade, or cranberry ginger cider

9

RISE & SHINE

vanilla bean & cacao nib infused tequila, stumptown cold brew, pistachio orgeat, amaro montenegro, orange bitters

11

PASSIONFRUIT MANGO NOG

passionfruit, mango, coconut milk, hempseed, lime, & agave

7

ALKALIZING VITAMIN C KOMBUCHA TONIC

kombucha infused with fresh grapefruit & lime, mint, cardamom, cayenne, agave, sea salt, and camu powder to jumpstart digestion

8

WATERMELON MANGO PINEAPPLE JUICE

fresh pressed watermelon, pineapple, lime, mango, and jalapeño

4/shot
8/glass

GOLDEN MILK

warm coconut milk spiced with turmeric, black pepper, ginger, cardamom, chaga & coriander

7



CORNBREAD, BUTTER, AND JAM

grilled cornbread, housemade nasturtium butter & apricot jam SF

6

CINNAMON ROLL

caramelized sugar, maple toasted pecans, and vanilla icing V, SF*

5.75

SASKATOON BERRY NUT MUFFINS

topped with a pistachio streusel V, GF, SF

5

- ROASTED BLACKBERRY WAFFLE 12
*cornmeal waffle, roasted blackberries, lemon thyme butter, salt & pepper marcona almonds, fresh lemon thyme GF, V, SF**
- MILK & HONEY PANCAKES 12
buttermilk oat pancakes, grapefruit curd, pistachio granola, honey yogurt whipped cream, mint
- RADISH AVOCADO TOAST 10
multigrain sunflower toast, mashed avocado & spring peas, local radishes, sesame salt, pea shoots, mint parsley gremolata V, SF
\$4 to add two cage-free eggs



- eggs or seasoned tofu* 4
- cheesy grits or roasted potatoes* 4
- smoky collard greens or garlicky greens* 5
- columbia city multi-grain sunflower toast with housemade jam* 2.5
- fresh fruit bowl* 6
- house salad / caesar salad* 7/11

please inform your server of food allergies or dietary restrictions

GF = gluten free / * available gluten free
V = vegan / * available vegan
SF = soy free / * available soy free

- BISCUITS & GRAVY 6/12
housemade rosemary biscuits, vegan country gravy V
- SOUTHERN PLATTER 14
*rosemary biscuit with vegan country gravy, eggs or seasoned tofu, smoky collard greens V**
- HUEVOS CUBANOS 15
blue corn tortillas, black beans, avocado-pepita pistou, fried sweet plantains, pickled red onion, cotija, micro cilantro, over medium eggs or seasoned tofu GF, V, SF**
- BREAKFAST PLATTER 13
*eggs or seasoned tofu, roasted potatoes or cheesy grits, garlicky greens & fresh fruit GF, V**
- BREAKFAST QUESADILLA 14
roasted yams, poblano peppers, corn, & pepper jack cheese inside an egg wrapped flour tortilla, topped with snappy sauce & tomatillo salsa, served with mixed greens
\$2 to add avocado slices and lime creme fraiche
- CAJUN MUSHROOMS 'N' GRITS 14
cajun-grilled foraged mushrooms, cheesy grits, redeye gravy, fresh sorrel & tomato relish, chives GF, SF
- scrambles are served with a choice of cheesy grits or roasted potatoes \$2 to substitute fruit or greens as a side
- SPRING ASPARAGUS SCRAMBLE 13
*eggs or seasoned tofu, roasted asparagus, spring onions, lemon ricotta, chives GF, V**
- RANCHO COLORADO SCRAMBLE 13
*eggs or seasoned tofu, slow cooked rancho beans, tomatillos, fresh chilis & sweet corn, queso fresco, blue corn tortilla chips GF, V**

** consuming raw or undercooked eggs may increase your risk of food borne illness*