



KITCHEN

SAVORY

CROISSANT SANDWICH 12
JUST Egg patty, smoky seitan sausage, tomatoes, and Chao cheese
 Add Veggies \$1.00

AVOCADO TOAST (GF) 10
Mashed avocado, confit tomato, pickled radish on toast

QUICHE (GF) 7.5
Vegetables form "A to Z" with Artichokes and Zucchini

LOX BAGEL (GF OPTIONAL) 8/9
Cashew cream cheese, carrot lox, and sandwich veggies
 Load it with veggies for \$1

BREAKFAST SANDWICH 4.5
JUST egg, Chao cheese, smoky seitan on an English muffin

NY STYLE BAGEL 4
Cashew cream cheese
 Load it with veggies for \$1

BREAKFAST BURRITO 9
Roasted potatoes, tofu scramble, black beans, tomatoes and salsa verde

ABC WRAP 12
Avocado, tempeh bacon, lettuces, and chickpea "tuna" salad

BLT SANDWICH (GF OPTIONAL) 10/11
Tempeh Bacon, garlic aioli, tomatoes, and lettuce on bread

SPANAKOPITA 12
Greek spinach pie with cashew ricotta



COFFEE & TEA 12OZ / 16OZ

ROOT DOWN LATTE 4.75/5.5
Ginger, turmeric, and agave

AZTEC MOCHA LATTE 4.75/5.5
Chile, coca, cinnamon, and vanilla

MAPLE CITRUS CRÈME BRÛLÉE 4.75/5.5
Maple, vanilla, burnt sugar, nutmeg, and citrus

BREAKFAST CLUB LATTE 4.75/5.5
Maple, fennel coriander, and black pepper

Drip 2.5/3

Add a flavor for .25 or sub oat milk 1

COLD BREW 3.5/4

MOCHA 4.25/4.75

MATCHA 5/5.75

LOOSE LEAF TEA 3

CHAI 4/4.5

Make it dirty! 5/5.75

PASTRIES

COFFEE CAKE 3.5

BANANA BREAD 4

CINNAMON ROLLS 5

CROISSANTS 4
Plain, Almond (1 extra), or Chocolate (1 extra)

COOKIES (GF OPTIONAL) 3
Classic and gluten-free assortment

MUFFINS (GF OPTIONAL) 5
Classic and gluten-free assortment

SEA SALT CARAMEL BROWNIE 4

(GF) Denotes gluten-free items. Sub gluten-free bread for \$1.

F A N C Y



P L A N T S

K I T C H E N

BRUNCH

(available on the weekends)

RICOTTA TOAST (GF optional)

Toasted crusty bread, house-made cashew ricotta, blueberry & preserved lemon jam (gluten free option available)

10

ASADA CHILAQUILES (GF)

*Salsa Verde, kidney beans, "Aida's asada" black bean tempeh, tortilla chips, tomato, onion, cilantro, corn, preserved lemon aioli
(add jalapeno no charge!)*

14

SCRAMBLE BOWL (GF)

Fried & smoked potatoes, tofu scramble, brussels sprouts, tomatoes, with our nut & seed bread

14

GRANOLA PARFAIT (GF)

House-made yogurt, spiced cocoa granola, and peaches compote

10

THAI BENEDICT (GF optional)¹

Lemongrass fried tofu, tempeh bacon, our own "aloha bread", red curry hollandaise, avocado

14

THE BREAKFAST ARANCINI (G)

*Fried risotto balls filled with our housemade mozzarella and tempeh sausage, served with Tofu Scramble, Brussels Sprouts, Marinara, and
Almond Parmesan*

14

YURI'S SHIITAKE MUSHROOM SHAWARMA (GF)

Cilantro Sauce, Dill Rice, Peppers, Confit Tomato,

14



We're a collaborative team of cooks led by Kevin Schuder (founding chef of Fancy Plants Catering, Fancy Plants Cafe, SuperNatural Foods) Our kitchen is outfitted with fun and interesting tools to challenge ourselves creatively (a wok station!), and we utilize fun fermentation techniques Kevin learned from San Francisco culinary pioneers, and in a traditional Japanese kitchen.