



MAIN 5

House cereal \$7.95

House toasted cereal with toasted coconut, almonds, pumpkin seeds, sunflower seeds tossed together and served along side house-made yogurt, drizzled with our house-made Jam. *GF; *VG Vegan (sub soy or almond milk)

Egg on Croissant \$7.95

Prather Ranch Ham, local farmers market eggs, Petaluma cheese, topped with market greens and House-made creme fraiche. *VG sub avocado, *GF sub gluten free Roll

Savory Tart \$7.95

Vive la Tarte options changes daily served with a side of market greens. *VG

Daily Toast \$7.95

Thick slice of fresh Pain De Mie topped with house mixed mascarpone and local farmers market fruits

Pastries

Select pastries from Starter Bakery or house made

SPECIALS 3

Weekly Sandwich Option

Monthly special

Steel Cut Oats \$6.95

Sat and Sunday: 10 hour steel cut oats

COFFEE 14

Coffee \$2.75

Latte \$3.75

Pug N Honey Latte Sweetened with Local Honey \$3.95

Louis chococino with local Tcho chocolate \$4.00

Cappuccino \$3.50

Espresso \$2.75

Macchiato \$3.00

Tendernob \$3.00

Mocha Made with Tcho Chocolate	\$5.00
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Hot Chocolate	
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Milk n Honey	\$3.00
made with local honey and topped w cardamon	
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House Juice	\$3.00
A blend of Cold pressed apple, orange and Pear juice	
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Mat cha Chai Latte	\$3.75
Local Pirate Chai	
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Ando's Cold brew Ice coffee	\$4.00

TEA POT 3

Green

cloud mist and Tung- ting

Black

Golden Monkey

Herbal

elder flower
