

MAINS

BISCUITS & GRAVY

GRAVY MADE WITH AK-RAISED PORK* SAUSAGE
& LOCAL MILK*, BISCUITS MADE IN-HOUSE
- \$22

VEGAN OATS 🍃

BROWN SUGAR-CINNAMON ORGANIC OATMEAL,
RHUBARB* COMPOTE, BERRIES & GRANOLA
- \$16

YOGURT PARFAIT ♦◆

VANILLA-HONEY* YOGURT*, GRANOLA,
BERRY COMPOTE, BANANAS & LEMON DRIZZLE
- \$14

PANCAKES ◆

THREE PANCAKES, BUTTER*, MAPLE SYRUP &
WHIPPED CREAM
- \$18

BRUNCH SALAD ♦

GREENS*, HARD-BOILED EGG*, SMOKED SALMON*,
BACON*, COTIJA, TOMATO & BRUNCH DRESSING
- \$22

CAPRESE SALAD ♦◆

GREENS*, BASIL*, PESTO*, TOMATO, MOZZARELLA,
OLIVE OIL, BALSAMIC REDUCTION, HONEY
BRITTLE
- \$20

GREEK SALAD ♦◆

GREENS*, TOMATO, CUCUMBER*, RADISH*, FETA,
TZATZIKI* DRESSING, HONEY BRITTLE
- \$20

ADDITIONS

BACON* BITS	◆	- \$4
HARD-BOILED EGG*	🍃◆	- \$3
TOASTED FOCACCIA	🍃	- \$3
SCRAMBLED EGGS*	◆◆	- \$6

BAKES

CINNAMON-ROLL FOCACCIA ◆

CINNAMON FOCACCIA SQUARE & ICING
- \$10

TODAY'S FOCACCIA ◆

ASK THE STAFF FOR TODAY'S FLAVORS
- \$12

COFFEE-CAKE MUFFIN ♦◆

GLUTEN-FREE BREAKFAST CAKE
- \$4

DRINKS

ESPRESSO

AMERICANO	- \$4	12 OZ
CAPPUCCINO	- \$5	12 OZ
LATTE	- \$5	16 OZ
BREVE	- \$6	16 OZ
MOCHA	- \$6	16 OZ

SPECIALTEAS

KNIK FOG	- \$5	16 OZ
BLACKBERRY FOG	- \$6	16 OZ
RASP. OAT MATCHA 🍃	- \$7	16 OZ

TEA

- \$3

•BLACK ICED •BREAKFAST •EARL GREY
•CHAI •GREEN •PEPPERMINT •LEMON-
GINGER •LAVENDER-CHAMOMILE

ADDS & ALTS

- \$1

•OAT MILK 🍃◆ •VANILLA •CHOCOLATE
•LAVENDER •MAPLE •HONEY

BEVERAGES

- \$3

•APPLE JUICE •ORANGE JUICE
•CRANBERRY JUICE •COKE & SPRITE
•GINGER BEER •SPARKLING WATER

THE REFRESH

- \$8

APPLE JUICE, FRESH MINT, LIME JUICE
& CUCUMBER

2 1 +

COCKTAILS 🍸

MIMOSA	- \$10
ESPRESSO MARTINI	- \$12
BLOODY MARY	- \$12

BEER & WINE 🍷

PROSECCO	- \$10
SPARKLING ROSE	- \$10

FLAVORED SELTZERS - \$8

LAGER PINT	- \$8
HEFEWEISEN	- \$8

.... ASK US ABOUT OTHER AVAILABLE WINE & BEERS ...

MARKED ITEMS ARE:

🍃	◆	◆
PLANT-BASED	VEGETARIAN	GLUTEN-FREE

* LOCALLY HARVESTED
≈ MUST BE 21 WITH I.D.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOOD-BORNE ILLNESS



by FEATHER & FLOUR

OUR WEEKDAY CAFE IS BACK FOR A SECOND SUMMER SEASON WITH FEATHER & FLOUR CROWD-FAVORITES TO BE INCLUDED. WE DO OUR BEST TO SOURCE LOCAL INGREDIENTS & MAKE EVERYTHING WE CAN IN-HOUSE. IF YOU HAVE ANY QUESTIONS, FEEL FREE TO ASK! WE HOPE YOU ENJOY THE SPACE AND APPRECIATE YOUR SUPPORT.

1. PLEASE ORDER FOR-HERE & TO-GO ITEMS AT THE FRONT

2. SELECT ANY OPEN TABLE

3. FOOD & DRINKS WILL BE BROUGHT TO YOUR TABLE WHEN READY

4. STAY A WHILE & ENJOY THE SPACE. FEEL FREE TO USE YOUR LAPTOP.

5. LET US KNOW IF YOU NEED ANYTHING

wifi password: 927scobb

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JUNE 2025