PROVISIONS

BREAKFAST

SEASONAL YOGURT PARFAIT VG \$7.45

Straus Organic Yogurt, Seasonal Fruit, House-made Granola

ORGANIC SUPER SEED OATMEAL V \$5.95

Super Seed Mix, Fresh Berries, Cinnamon Optional: Honey

ASSORTED PASTRIES

VG \$4.50-\$6.50

Croissant, Pain au Chocolat, Blueberry Muffin, Lemon Poppyseed Loaf, Canelés de Bourdeaux, Raspberry Paris-Brest

SEASONAL VEGETABLE FRITTATA VG \$9.50

Farmers Market Vegetables, Eggs, Milk & Sometimes Cheese, Simple House Mixed Greens

GROWN-UP TOAST V \$14.95

Smashed Avocado, Cucumber Ribbons, Radish & Arugula,

Pickled Shallot, Aleppo Pepper, Toasted Acme Levain Contains: Wheat

Sub Gluten-Free* Seed Bread | \$2 Add Soft-Cooked Egg | \$2

KIDS TOAST VG \$10.95

Almond Butter, Sliced Banana, Cocoa Nib, Honey, Toasted Acme Levain Sub Gluten-Free* Seed Bread | \$2

JUST TOAST V \$6.95

Toasted Acme Levain, Cultured Butter, Seasonal Jam Sub Gluten-Free* Seed Bread | \$2

CURED SALMON TARTINE \$16.95

Salmon Gravlax, Whipped Chevre, Shaved Beet, Raspberry, Chive, Gluten-Free* Seed Bread

TINNED TROUT V \$16.95

Smashed Peas, ABC+ Trout Fillets, Hard-Cooked Egg, Radish, Pea Sprouts, Mint & Chervil, Crème Fraiche, Gluten-Free* Seed Bread

A.M. IN ANDORRA \$15.95

Catalonian Sausage, Wilted Greens, San Joaquin Gold Cheese, Fried Egg, Smoked Paprika Aioli, House Focaccia

FORESTIERE TRAMEZZINO VG \$14.95

Crispy Mushrooms, Soft-Scrambled Egg, Hop Along Cheese, Wild Arugula, House Focaccia

SOUP & SALAD

LEMONY CHICKPEA, RICE & LEEK V \$5.95

FRENCH LENTIL SOUP WITH BACON \$5.95

CAESAR SALAD \$13.95

Romaine Hearts, Radicchio, Sundried Tomato, Celery, Capers, Shaved Parmesan, Caesar Dressing

INSALATA PRIMAVERA VG \$13.95

Gem Lettuce, Belgian Endive, Sugar Snap Peas, Marinated Artichokes, Shaved Radish, Parmesan, Pepperoncini Dressing

BISTRO BIBB VG \$13.95

Red Bibb, Frisée, Radish, Pickled Shallots, Crumbled Pt. Reyes Bay Blue, Candied Walnuts, Champagne Vinaigrette. Fines Herbs

Add Chicken (\$4) or Salmon (\$6) to any salad

SMØRREBRØD

Danish-Style Tartines on House-made Gluten-Free* Seed Bread

THISTLE PIG \$13.95

Marinated & Grilled Artichoke, Prosciutto, Gigante Bean Spread, Shaved Parmesan

TINNED TROUT \$16.95

Smashed Peas, ABC+ Trout Fillets, Hard-Cooked Egg, Radish, Crème Fraîche, Mint, Chervil

ZUCCA VG \$13.95

Marinated Zucchini Ribbons, Preserved Meyer Lemon Brown Butter, Essex Feta, Aleppo Pepper, Micro Dill

TRENDY V \$13.95

Smashed Avocado, Marinated Beets, Citrus, Aleppo Pepper, Soft Herbs

ESPRESSO BAR

COFFEE

ESPRESSO \$3.00 AMERICANO \$3.50 CAPPUCCINO \$5.00 LATTE \$5.00

MOCHA \$5.00 CORTADO \$5.00 LONDON FOG \$500

COLD BREW \$4.00

TEA

DRIP COFFEE \$3.50 CHAI LATTE \$6.00 CAFE AU LAIT \$5.00 MATCHA LATTE \$6.00 ASSORTED TEAS \$3.00 Hot or Iced

> TEA LATTE \$5.00 Hot or Iced

SYRUPS & SAUCES \$0.49 EACH

HAZELNUT SYRUP VANILLA SYRUP LAVENDER SYRUP SUGAR-FREE VANILLA SYRUP CARAMEL SAUCE DARK CHOCOLATE SAUCE

SEASONAL LEMONADES MINTY GRAPEFRUIT LEMONADE \$6.50



PROVISIONS

MISSION

PROVISIONS

SANDWICHES

FANCY BOLOGNA \$15.95

Mortadella, Whole Milk Stracciatella, Pistachio Pesto, House Focaccia

WE CAN EAT HEROES \$18.95

Fennel Salami, Coppa, Soppressata, Smoked Ham, Provolone, Tiny Pickled Peppers, Red Onion, Shred Lettuce, Giardiniera, Dijonnaise, Acme Sweet Baguette

PAN BAGNAT \$18.95

Olive Oil-Poached Tuna, Medium Boiled Egg, Mixed Olive Tapenade, Red Onion, Tomato, Roasted Pepper, Basil, Ciabatta

SCHNITZ'WICH \$17.95

Breaded Pork Cutlet, Arugula in Celery Root Remoulade, Emmenthaler, Poppy Kaiser Roll

BARCELONA BIRDSEED \$17.95

Spiced Chicken Bocadillo, Charred Frisée, Roasted Sweet Peppers & Onions, Smoked Pimentón Aioli, Seeded Acme Roll

GARDEN VARIETY VG \$16.95

Roasted Eggplant, Mushroom, Sweet Peppers & Onions, Whipped Herbed Feta, Salsa Verde, Arugula, Ciabatta

THE BIG GREEN THING V \$16.95

Sliced Avocado, English Cucumber, Spring Onion & Watermelon Radish, Spinach, Herbaceous Edamame Spread, Vegan Mayonnaise, Seeded Kaiser Roll

PIZZE AL TAGLIO

Cut to Order Roman-Style Pizza Priced by Weight

IN BLOOM V \$6.95

Tomato Sauce, Squash Blossom, Oil-Cured Olive, Lemon Zest, Pounded Parsley & Green Garlic

FORESTIERE VG \$6.95

Roasted Wild Mushrooms, Spring Onion, Thyme, Cowgirl Creamery Hop Along

LITTLE FISHES \$6.95

Patagonia Spanish White Anchovies, Stracciatella, Marinated Spring Onion, Green Olive, Mint

BOB BROCCOLI \$6.95

Tomato Sauce, Mozzarella, Broccoli Rapini, House-made Italian Sausage, Calabrian Chili

PICNIC BOXES

Served with Acme Sweet Baguette

CHARCUTERIE | CHEESE | TINNED FISH BOX \$MP

Tinned Fish Selections add +\$8 Each

Select a mix of Three Meats, Cheeses or Fish Tins, Accompanied by Marinated Olives, House Pickles, Spiced Nuts, Grain Mustard, Fig & Onion Marmalade

DO IT YOURSELF KIT \$MP

Mix of Meats & Cheeses, Condiments, a Salad & Deli Side to Build Your Own Picnic

DELI SIDES

GERMAN POTATO SALAD \$9.95

Waxy Potatoes, Bacon, Celery Heart, Parsley, Shaved Shallot, Cider-Mustard Vinaigrette

NORDIC SHRIMP SALAD \$12.95

Cold Water Shrimp, Créme Fraîche, Cucumber, Celery, Radish, Dill

FRENCH LENTILS V \$10.95

Roasted Fennel, Cauliflower & Beet, Pickled Onion, Toasted Almonds, Lemon Garlic Tahini Dressing

BRAISED GIGANTE BEANS VG \$13.95

Charred Frisée, Confit Tomatoes, Shaved Parmesan, Herbed Breadcrumbs, Gremolata

HOUSE MARINATED OLIVES V \$13.95

Mixed Olives Steeped with Garlic, Calabrian Chilies, Citrus & Herbs

ON THE GO

JAMBON BEURRE \$14.95

House Cultured Butter, Fleur de Sel, Jambon de Paris, Acme Sweet Baguette

PATE DE CAMPAGNE \$15.95

Pistachio-Studded French Country Pâté, Cornichon, House Pickles, Grain Mustard, Acme Sweet Baguette

SQUARE & JELLY VG \$13.95

Nicasio Square Cheese, Fig & Onion Marmalade, Wild Arugula, Acme Sweet Baguette

