

MISSION  
PROVISIONS

## BREAKFAST

### SEASONAL YOGURT PARFAIT VG \$5.45

Straus Organic Yogurt, Seasonal Fruit, House-made Granola

### ORGANIC SUPER SEED OATMEAL V \$4.95

Super Seed Mix, Fresh Berries, Cinnamon  
*Optional: Honey*

### ASSORTED PASTRIES VG \$3.50-\$5.50

Butter Croissant, Pain Au Chocolat, Greek Yogurt Cherry Danish

### SEASONAL VEGETABLE FRITTATA VG \$8.50

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

### CHORIZO BILBAO EGG SKILLET \$9.50

Soft Scrambled Eggs, Brie Cheese, Sausage, Chives

### GROWN-UP TOAST V \$11.95

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*

### JUST TOAST V \$4.95

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

### SALMON TARTINE \$14.95

Salmon Gravlax, Whipped Chevre, Shaved Beet, Raspberry, Chive, Acme Levain Toast

### BACON, EGG AND CHEESE CROISSANT \$13.95

Crispy Bacon, Gruyere, Smoked Paprika Aioli, Soft Scrambled Eggs, Butter Croissant

### CHICKEN APPLE SAUSAGE EGG WRAP \$13.95

Chicken Apple Sausage, Soft Scrambled Eggs, Home-Fried Potato, Salsa, Mozzarella, Spinach Wrap

### VEGETARIAN EGG WRAP VG \$13.95

Seitan & Peppers, Soft Scrambled Eggs, Home-Fried Potato, Salsa, Mozzarella, Spinach Wrap

### FORESTIERE TRAMEZZINO VG \$13.95

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

## SOUP & SALAD

### SOUP OF THE DAY \$5.95

### CAESAR SALAD \$13.95

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

### POTATO SALAD \$7.95

Waxy Potato, Celery Hearts, Shaved Shallots, Parsley, Cider Mustard Vinaigrette

### FRENCH LENTILS V \$13.95

Roasted Fennel, Cauliflower, Golden Beets, Pickled Onion, Almonds, Tahini

### CREATE YOUR OWN BOWL V \$10.95

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

## SMØRREBRØD

*Danish-Style Tartines on House-made Gluten-Free\* Seed Bread  
Serves at 10:30 am- till closing*

### THISTLE PIG \$10.95

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

### SALMON GRAVLAX \$14.95

Smashed Peas, Boiled Egg, Radish, Crème Fraiche, Herbs

### TRENDY V \$9.95

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

## ESPRESSO BAR

### COFFEE

DRIP COFFEE \$3.50

CAFE AU LAIT \$5.00

ESPRESSO \$3.00

AMERICANO \$3.50

CAPPUCCINO \$5.00

LATTE \$5.00

MOCHA \$5.00

CORTADO \$5.00

LONDON FOG \$5.00

COLD BREW \$4.00

### TEA

CHAI LATTE \$6.00

MATCHA LATTE \$6.00

ASSORTED TEAS \$3.00

*Hot or Iced*

TEA LATTE \$5.00

*Hot or Iced*

### SYRUPS & SAUCES

HAZELNUT SYRUP

VANILLA SYRUP

LAVENDER SYRUP

SUGAR-FREE VANILLA SYRUP

CARAMEL SAUCE

DARK CHOCOLATE SAUCE



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V- VEGAN | VG- VEGETARIAN  
\*PROCESSED IN A FACILITY THAT ALSO PROCESSES WHEAT

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## SANDWICHES

### FANCY BOLOGNA \$14.95

Mortadella, Whole Milk Stracciatella, Pistachio Pesto,  
House Focaccia

### WE CAN EAT HEROES \$15.95

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

### MISSION TURKEY \$14.95

Turkey Galantine, Mayo, Mustard, Provolone, Avocado,  
Arugula, Acme Focaccia

### JAMBON BUERRE \$13.95

Cultured Butter, Fleur De Sel, Jambon de Paris, Cornichon,  
Acme Sweet Baguette

### PAN BAGNAT \$14.95

Genova Tuna, Medium Boiled Egg, Mixed Olive Tapenade,  
Red Onion, Tomato, Roasted Pepper, Basil on Ciabatta

### BARCELONA BIRDSEED \$14.95

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

### TUSCAN PANINO V \$13.95

Roasted Zucchini, Eggplant, Red Peppers, Onion, White Bean  
Rosemary Spread, Ciabatta

### GARDEN VARIETY VG \$13.95

Roasted Eggplant, Mushroom, Sweet Peppers, Onions  
Whipped Feta, Acme Focaccia

## PIZZE AL TAGLIO

*Cut to Order Roman-Style Pizza Priced by Weight*

### PLANT-BASED SAUSAGE VG \$6.95

Before the Butcher Sausage, Zucchini, Potato, Fontina Herbs

### FORESTIERE VG \$6.95

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

### CHORIZO PAMPLONA \$6.95

Tomato Sauce, Shredded Mozzarella, Broccolini, Pepperoni,  
Calabrian Chili

### 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

## GRAIN BOWL

### MEDITERRANEAN BULGUR BOWL V \$10.95

Cauliflower Florets, Carrots, Zucchini, Pickled Onion,  
Cucumber, Chickpea, Feta, Tahini Drizzle, Herbs

### MISSION QUINOA BOWL V \$10.95

Broccolini, Sweet Potato, Snap Peas, Radish, Cherry Tomato,  
Avocado & Citrus Herb Vinaigrette

### CREATE YOUR OWN BOWL V \$10.95

## PROTEINS

### HERB ROASTED CHICKEN \$4.00

### CRISPY FALAFEL V \$4.00

### CITRUS HERBED SALMON \$6.00

