

Salads

Habana

(vegan/vegetarian, gluten-free)

Organic lettuce, arugula, cucumber, red onion, avocado, heirloom tomatoes, toasted almonds, mango habanero vinaigrette \$12

Add chicken or shrimp for \$5

Del la Cour

(vegan/vegetarian, gluten-free without roll)

Baby spinach, pickled beets, red onion, cucumber, pecorino, cayenne pecans, creamy dill dressing. Served with Bellegarde bread and sweet cream butter (or vegan butter) \$14

Add chicken or shrimp for \$5

Goi Ga

(Vietnamese Chicken Salad)

Shredded chicken, cabbage, carrot, mung bean sprouts, mint, cilantro, red chili, peanuts, fish sauce, lime \$13

Sandwiches

BYO Biscuit/Croissant \$8

-Ham or Turkey

-Swiss, Yellow American, Provolone

Bocadillos

(great for breakfast!)

The classic Spanish sandwich on baguette

- Jamon serrano, manchego cheese \$10

- Tortilla Española, manchego, grated tomato, pepper aioli \$10

- Heirloom tomato, olive oil, sea salt, pepper \$10

Muffulettu (pescatarian) \$12

The Sicilian ancestor of the muffuletta, with local tuna, anchovy paste, pecorino cheese, red onion, roasted sweet peppers, olives, olive oil on house-made Italian "muffulettu" bread

Muffulettu Giardino (vegan, vegetarian) \$12

Roasted vegetables, wild mushroom pâté, pecorino*, red onion, roasted sweet peppers, olives, olive oil on house-made Italian “muffulettu” bread.

*Vegan version features vegan cheese

Small and Medium Plates

Tortilla Hispaniola (vegetarian)

A Caribbean version of the classic Spanish egg frittata, served with heirloom tomato salad. \$9

Assiette de Fromages

The day’s selection of 2-4 artisan cheeses, pickles, pecans, crispy lavash bread

2 for \$12 | 3 for \$17 | 4 for \$23

Black-eyed Pea Calas

(Akara) (vegan, vegetarian, gluten-free)

Black-eyed pea fritters served with pickled okra and hot sauce \$8

Savory and Sweet Pies

Meat and Vegetable Empanadas w/side salad \$5

Fraise Passion Tart : LA Strawberry with Passion Fruit \$5

Pain Patate: Haitian sweet potato pie \$5

Baked Goods

Cookies: \$3

Chocolate Cherry Truffle: \$6

Croissant: \$3

Biscuits: \$4

Turnover (apple, blueberry, or cherry): \$3

Fresh Fruit Tart: \$5.00

Soup du Jour

Spicy Hatch Chili w/Avocado Salsa & Tortilla Chips

\$5/\$9

Specials

Sfincuni

Rustic Sicilian pizza slice served w/fresh basil

“The Original”- w/Anchovy

Vegetarian

Vegan

Sausage

\$5-\$6

Patti Pies

Housemade mini quiche available

Egg & Veggie

Shrimp Creole

Egg & Ham

\$5