

## BREAKFAST ALL DAY

### Yogurt Parfait & Fresh Fruit 7.50

with gluten-free oat-almond-coconut granola

### Swiss Müsli: Caramel Oats & Fresh Fruit 8.50

overnight-soaked freshly house-flaked whole oats, raw red walnut, house-made caramel sauce

### Creamy Oats Porridge & Fresh Fruit 9

cooked with coconut, brown sugar, real vanilla, and whole milk, on top brown sugar sprinkle, red walnut

### Pancake & Orange-Raisin Muffin\* 4.50

not very sweet and with fresh ingredients (egg, whole milk, butter and real vanilla)

### Breakfast Roll (½ open-faced)

housebaked whole wheat rolls, unsalted fresh butter

- our tangerine-vanilla jelly 4.50
- our creamy caramel 4.50
- peanut butter & our Meyer lemon marmalade 5
- 2 medium-hardboiled pastured eggs\* 8.50
- Spanish Cheese Mehon\* (Menorca) & apple 10

### Egg & Golden Potato Casserole\* 5.50

with butter and whole milk, carrot and red bell pepper cubes, smoked paprika, Swiss Gruyere cheese sprinkle

- add salad greens and lightly pickled golden beets 5
- add sausage Wiener (smoked pork\*) 8
- add smoked salmon, Monterey Fish Market\* 8.50
- add salad, beets, and salmon 13.50

## SALADS

### Winterly Carrot-Thyme Salad 8.50

fresh apple and red Bartlett pear, CA red walnut, orange-honey dressing

### House Salad 10 (small 6)

red leaf lettuce (Lollo Rosso), frisée, wild baby arugula, honey-orange dressing, lightly pickled golden beet, apple, pear

### Belgian Endive Delight 12

with fresh Cara Cara orange and red bell pepper, honey-orange dressing, fresh cracked pepper

## SANDWICHES

### Full Sandwich / ½ Sandwich open-faced

housebaked whole wheat rolls (freshly milled wheat berries, wild and fresh yeast, slow fermented), unsalted fresh butter and red leaf lettuce

### Vegan Gardener 12 (½ 8.50)

extra virgin olive oil, paprika salt, juicy carrot-thyme salad, red bell pepper, Belgian Endive leaves

### Pastured Egg 12 (½ 8.50)

2 medium-hard boiled\*, paprika salt, carrot

### Spanish Cheese Mehon from the Menorca 13.50 (½ 10)

(pasteurized cow milk\*), apple slices

### Wiener Sausage 10

2 Knackwurst (smoked pork\*), housemade mustard

### Pork Schnitzel 13.50 (½ 10)

butter-pan-fried breaded pork loin\* (heritage Duroc), carrot

### Chicken Breast Médailles 13.50 (½ 10)

air-chilled\*, basil-walnut pesto

### Smoked Salmon 16 (½ 12.50)

sustainable\* from Monterey Fish Market, capers

### Local Rockfish from Fisherman Josh Churchman 16 (½ 12.50)

pan-fried deboned filet\*, capers

## SOUP

12 oz, 100% vegetarian

### Cannellini Bean & Rosemary Soup 8

black peppercorns, extra virgin olive oil, Swiss Gruyere cheese

## ADD-ONS

- housebaked whole **wheat bread roll** 2 (with butter 2.50)
- **1 sausage** sliced Wiener Knackwurst (smoked pork) 3
- 1 medium-hard boiled **pastured egg\*** 3
- grated **Swiss Gruyere cheese\***, California red **walnut** 5
- pan-fried local **chicken breast** médaillons (air-chilled)\* 7
- **pork Schnitzel** (pan-fried pork loin\*, heritage Duroc) 7
- **smoked salmon**, Monterey Fish\* 8.50
- local pan-fried deboned **rockfish fillet\*** 8.50

## WARM PLATES

### Spätzle Basil 16

housemade egg-free noodle south German style (Spätzle) on wild baby arugula, dollop of basil-walnut pesto, grated Swiss Gruyere cheese

### Spätzle Mushroom 18

ragout of brown Crimini mushroom in a creamy sauce with onion and red wine; Swiss Gruyere cheese, fresh parsley

### Delicate Fish Medley 23

Fisherman Josh Churchman's rockfish\* (Half Moon Bay) and fresh Tombo\* (tuna filet from San Diego) in a delicate creamy mustard sauce, sprinkle of farm-fresh carrot cubes and parsley  
- with Spätzle (potato upon request) -

### Pork Schnitzel Hunter's Style (Jägerschnitzel) 25

butter-pan-fried breaded pork loin\* sliced and served with brown Crimini mushroom in a creamy sauce with onion and red wine; grated Swiss Gruyere cheese and fresh parsley  
- with Spätzle (potato upon request) -