



BREAKFAST

Menu



Add a Side of Potatoes\$2.50

OMELETTE (choose 4)

ham, prosciutto, capicola

tomato, scallions, kale, arugula, baby spinach, roasted vegetable, kalamata olives, portobello mushrooms

buratta cheese, boursin cheese, pearl mozzarella, goat cheese, feta cheese*...\$10.99

ENGLISH BREAKFAST

Two eggs any style with Jalapeño cheddar sausage, bacon, sauteed mushroom blend and pinto beans with toasted ciabatta on the side*\$12.99

TOFU SCRAMBLED

Two eggs any style with Tofu, onions, bell peppers, cilantro, avocado, scallions, red salsa and black beans on a whole wheat tortilla*\$10.99

VEGETARIAN BREAKFAST BOWL

Gluten-free toast, tofu, asparagus, butternut squash, mushroom and eggs*\$10.99

SHEPHERD'S BISCUIT

Buttery flaky housemade biscuit with cheese, applewood smoked bacon, smoked brisket, avocado, italian sausage, creamy ricotta, eggs*\$11.99

BREAKFAST LAVOSH

Canadian bacon, sausage, apple-wood smoked bacon, mushrooms, mozzarella, peppers and scallions, choice of eggs*\$12.99

PARMESAN TOAST with ASPARAGUS PROSCIUTTO & PARMESAN CHEESE

OMELETTE*\$10.99

AREPAS

Fried eggs, giant beans, sausage, chorizo, queso fresco, guacamole, crème fraiche, green & red salsa, pico de gallo*\$11.99

CRISPY BREAKFAST

NAAN BREAD

Eggs, hummus, tzatziki, tomatoes, feta, lemon zest, arugula, grape leaves stuffed with rice & giant beans, prosciutto*\$11.99

PUMPKIN QUINOA PORRIDGE

Quinoa, almond milk, sweet potato puree, cinnamon, ginger, cloves, flaxseed, organic agave syrup, chopped candied pecans, shaved coconut\$10.99

CRISPY POTATO with ASPARAGUS, GIANT BEANS & BRUSSEL SPROUTS BOWL

Potatoes, asparagus, giant beans, garlic, crushed red peppers, herb provencal, mushrooms, eggs*\$11.99

POLENTA

Mushroom, tomato, kale, polenta, white truffle oil & egg\$10.99

Whenever possible we try to source ingredients that are local and sustainable
Warning: *Eating raw or undercooked meat, seafood, or poultry may cause risk of foodborne illness.



BREAKFAST

Menu



MEXICAN BREAKFAST TORTE

Chorizo, queso fresco, poblano pepper, cheese italian sausage, avocado & pico de gallo*\$11.99

APPLE CRISPY HOT CEREAL

Organic cereal, gala apples, golden raisins, marcona chopped almonds, goji berries, apple pie spices\$11.99

COLD PLATE

Smoked salmon, smoked trout, capers, onion, heirloom tomato, cream cheese, radish, cheese lavosh cracker*\$13.99

SAVORY CREPE

Portobello mushroom, spinach, roasted artichokes, oven-dried tomato, boursin cheese, wild mushroom cream sauce\$10.99

HOUSE HASH

Prime beef, ham, smoked brisket, peppers, scallions, shallots, mushroom blend potatoes & eggs*\$11.99

CRAB SHRIMP BENEDICT

With avocado, provolone cheese, tomato & chipotle hollandaise* ...\$11.99

ASSORTED FRENCH TOAST

With Berry topping & mascarpone cheese\$10.99

ETC.



APPLEWOOD SMOKED BACON

2 strips*\$2.00

YOGURT PARFAIT

Fruit, greek yogurt, organic granola\$4.50

SAUSAGE LINKS

2 Links*\$2.00

OVERNIGHT

OATMEAL\$4.50

FROM THE BAKERY



ASSORTED MUFFINS\$2.75

SWEET TEA BREADS\$2.75

COFFEE CAKES\$2.75

PASTRIES\$2.75

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(480) 252-3787 | 2243 N 12th Street |Phoenix, AZ (SE Corner Oak & 12th Street) Hours: Tuesday – Thursday 6am–1pm Friday-Saturday 6am-2pm



LUNCH Menu



Includes potato kettle chips or small romaine wedge with shaved parmesan & Caesar dressing

PRIME RIB ON CIABATTA

Swiss cheese, provolone, mushroom blend, shallots, horseradish sauce and mushrooms demi-glace*\$11.99

CHICKEN ON CIABATTA

Pepper jack cheese, avocado, poblano and onions\$10.99

CHEESE SANDWICH ON ASIAGO

Provolone, swiss, cheddar, havarti cheese asparagus and tomato* (vegetarian)\$10.99

TURKEY SANDWICH ON ASIAGO

Turkey, bacon, provolone spinach\$10.99

PULLED PORK ON CIABATTA

Pickled cucumber, chipotle mayo, cheddar cheese & arugula\$10.99

BRISKET ON CIABATTA

Pickled cipollini onions, kale blend slaw & cheddar cheese*\$11.99

HAM ON CIABATTA

Dijon mustard, swiss cheese, apple butter and cucumber*\$10.99

CHOOSE AN EXTRA

(add extra toppings\$1.50)

AVOCADO

SAUTEED MUSHROOMS

HEIRLOOM TOMATO

FRESH TOMATO BRUSCHETTA

ASSORTED MUSTARDS

HORSERADISH

ROASTED PEPPER SPREAD

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LUNCH

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SEAFOOD

Pan-seared Salmon*

asparagus, seaweed, ricotta cheese, cracker, balsamic glaze**\$11.99**

Pan-seared Ahi Tuna***\$11.99**

VEGETARIAN

Butternut Squash Ravioli Tomato

Basil bisque**\$10.99**



LIGHT

ADD 5OZ. PROTEIN

Chicken, Pork or Turkey**\$6.99**

Tuna or Salmon**\$7.99**

FARM STAND QUINOA SALAD

Quinoa, butternut squash, tomato, dates, cilantro, grapes, organic agave syrup, lime juice, sweet thai chili sauce**\$5.99**

RATATOUILLE

Red bell peppers, shallots, eggplant, zucchini, garlic, rosemary, heirloom tomatoes, fresh basil**\$5.99**

FINGERLING POTATO SALAD

Fingerling potato, arugula, red onions, toasted almonds, sauteed leeks, hard boiled eggs, basil, crushed red pepper, shaved parmesan, lemon vinaigrette***\$5.99**

BEET SALAD

Organic golden beets, red beets, zebra beets, mustard seed greek yogurt dressing**\$6.99**

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