

breakfast (served until 2pm)

avo egg | 9

house toast, avocado, sunny side egg, chili oil

bodega breakfast wrap | 15

cheddar chive omelet, bacon, tomato, avocado, smoked paprika home fries, microgreens, spicy miso mayo

waffles | 12

housemade belgian style waffles, local maple syrup, seasonal fruit compote, whipped chantilly

yogurt parfait | 6

seasonal fruit compote, grace greek yogurt, granola crumble

bagel & cream cheese | 6.5

lunch

seasonal soup | 10

ask us for current feature

turkey kohlrabi | 15

provolone, house pickled kohlrabi, pesto, house focaccia

rainbow wrap (ve) | 12

red bell pepper, cucumber, red cabbage, fresh spinach, julienne carrot, avocado, hummus, cashew green goddess

ham & chenin mustard | 15

aged white cheddar, house pickled red onion, lettuce, tomato, house sweet & spicy chenin blanc mustard, house focaccia

smoked salmon bagel | 14

smoked salmon, cream cheese, capers, red onion

vegan curry feature | 12

ask us for current recipe

grilled cheese | 10

aged cheddar blend, tomato chutney, house pickle

snacks

oysters | 4 ea

served with dennis' horseradish & hot sauce co.

warm marinated olives | 6

spanish potato chips | 8

hummus & pita | 12

housemade hummus, warm pita chips. Sub tortilla chips to make it gluten free.

pan con tomate | 13

fresh grated tomato, garlic, herbs, olive oil & anchovy on two slices of house toast

conservas | 18

choice of mackerel or galician mussels served with butter, pickle & house toasts

board meeting | 22

selection of local cheeses, iberian charcuterie, preserves, house pickle and sourdough

something sweet

pastis de gascogne | 6 Gascogne style apple pie with brandy, walnut streusel and phyllo

ask about our fresh baked scones, cookies, brownies and canèle - while supplies last