

CUSTOM-TOSSED SALADS

ASIAN CHICKEN OR TOFU

Organic mixed greens, free-range chicken breast or organic tofu, edamame, carrots, cabbage & wonton strips with miso sesame vinaigrette

CRANBERRY KALE

Massaged kale, dried cranberries, tri-color quinoa & feta with Meyer lemon vinaigrette

BRUSSELS, KALE & QUINOA

Massaged kale, roasted Brussels sprouts, tri-color quinoa, carrots, cabbage, Granny Smith apples, dried cranberries, feta & toasted pumpkin seeds with Meyer lemon vinaigrette

CHICKEN CAESAR

Crisp romaine, free-range chicken breast, house-made focaccia croutons & aged Parmigiano-Reggiano with classic caesar dressing

CHICKEN CHIPOTLE

Organic mixed greens, chile lime free-range chicken breast, roasted corn, jicama, black beans, tomatoes, avocado, cheddar & tortilla chips with creamy chipotle dressing

CHICKEN BACON COBB

Crisp romaine, free-range chicken breast, uncured bacon, hard-boiled cage-free egg, avocado, tomatoes & blue cheese with balsamic vinaigrette

CABO CHILE LIME CHICKEN

Crisp romaine, chile lime free-range chicken breast, avocado, red bell peppers, roasted corn, cabbage, tortilla chips & toasted pumpkin seeds with cilantro lime vinaigrette

THAI PEANUT CHICKEN

Crisp romaine, free-range chicken breast, carrots, English cucumbers, tomatoes, cabbage, red bell peppers, cilantro, mint, green onions & peanuts with Thai peanut dressing

GRAIN BOWLS

PICO KALE

Tri-color quinoa, massaged kale, avocado, black beans, red bell peppers, cabbage, pickled red onions & tortilla chips with pico de gallo vinaigrette

QUINOA FETA AVOCADO

Tri-color quinoa, organic mixed greens, avocado, English cucumbers, red bell peppers & feta with green goddess dressing

ITALIAN FARRO

Farro, arugula mix, fresh mozzarella, tomatoes, English cucumbers, kalamata olive tapenade, toasted pumpkin seeds & pesto with Italian dressing

SUMMER BBQ

Tri-color quinoa, organic mixed greens, cheddar, tomatoes, black eyed peas, roasted corn & fried shallots with BBQ ranch dressing

ONE SUBSTITUTION ALLOWED PER SALAD OR BOWL

BUILD YOUR OWN SALAD

..... select your greens, then add 4 toppings
.....

GREENS – Organic Mixed Greens, Crisp Romaine, Massaged Kale, Arugula Mix

TOPPINGS – Hardboiled Cage-Free Eggs, House-Made Focaccia Croutons, Granny Smith Apple, Black Beans, Cabbage, Carrots, Edamame, English Cucumber, Jicama, Red Bell Peppers, Pickled Red Onions, Tomatoes, Roasted Beets, Roasted Corn, Toasted Almonds, Dried Cranberries, Peanuts, Pumpkin Seeds, Candied Walnuts, Brown Basmati Rice, Tortilla Chips, Tri-Color Quinoa, Wonton Strips, Cheddar Cheese, Feta Cheese, Blue Cheese, Fresh Mozzarella, Aged Parmigiano-Reggiano, Uncured Bacon, Avocado, Roasted Brussels Sprouts, Fried Shallots, Black Eyed Peas, Pesto, Olive Tapenade

PROTEINS – Chile Lime Free-Range Chicken Breast, Free-Range Chicken Breast, Albacore Tuna Salad, Organic Tofu

HOUSE MADE DRESSINGS – Balsamic Vinaigrette, Cilantro Lime Vinaigrette, Ranch, BBQ Ranch, Thai Peanut, Green Goddess, Pico de Gallo Vinaigrette, Italian, Classic Caesar, Miso Sesame Vinaigrette, Creamy Chipotle, Meyer Lemon Vinaigrette, Champagne Vinaigrette

SIGNATURE SOUPS

GRANDMA MARY'S CHICKEN SOUP

A flavorful, soothing broth brimming with hand pulled chicken, parsnips, carrots, celery & egg noodles, with fresh dill – just like Grandma Mary used to make it

MEXICAN CHICKEN TORTILLA

A savory blend of grilled corn tortillas, oven-roasted tomatoes, red bell peppers, jalapeños, garlic, cilantro & basil with grilled chicken breast

NEW ENGLAND CLAM CHOWDER

A traditional recipe with North Atlantic clams, cream, red potatoes & celery

TURKEY CHILI

A hearty chili made with ground all-natural turkey, tomatoes, red bell peppers & kidney beans simmered with ancho chiles and garlic

ORGANIC SMOKY SPLIT PEA

A hearty vegetarian organic green split pea soup with chunks of carrots & tomatoes & a hint of smoke from chipotle chiles

ORGANIC TOMATO BISQUE

A luscious, silky, organic tomato & sweet cream soup

ORGANIC SOUTHWESTERN CORN CHOWDER

A delectable blend of roasted corn, red bell peppers & red skinned potatoes simmered with ancho, New Mexico, and chipotle chiles

WHOLE SOME SANDWICHES

TURKEY PESTO

All-natural turkey, house-made basil pesto, green leaf, tomato & mayo on ciabatta

EGG SALAD

Cage-free eggs blended with mayo & green onions served with green leaf & tomato on rustic pain levain

ALBACORE TUNA SALAD

Dolphin-safe, all-white albacore tuna blended with mayo and sweet relish, served with green leaf, tomato & English cucumbers on rustic pain levain brushed with Meyer lemon vinaigrette

AVOCADO PEPPER JACK

Avocado, pepper jack, green leaf, sprouts, English cucumbers & tomatoes on ciabatta brushed with Meyer lemon vinaigrette

HUMMUS LAVASH

House-made hummus with roasted red bell peppers, kalamata olives & whole garbanzos, with green leaf, English cucumbers, sprouts, carrots & tomato on lavash with Meyer lemon vinaigrette

CHIPOTLE CHICKEN AVOCADO

Chile lime free-range chicken breast, avocado, creamy chipotle dressing, green leaf & pepper jack on ciabatta

TURKEY BACON AVOCADO

All-natural turkey, uncured bacon, avocado, green leaf & mayo on ciabatta

ROAST BEEF & SHARP CHEDDAR

All-natural roast beef, sharp cheddar, green leaf, tomato, mayo & Dijon on ciabatta

MAKE IT A *Perfect Pairing*

CUSTOMIZE YOUR PERFECT MEAL WITH A SELECTION OF ANY TWO OFFERINGS.

CHECK ONLINE AND IN-STORE FOR
Seasonal Specials

V Vegetarian

L Low Fat

S Spicy

D Dairy Free

G Gluten Free

HEALTHY BREAKFAST

(where available)

CAGE-FREE EGG SPECIALTIES

EGG & POTATO FRITTATAS

Select from Green Chile Smoked Cheddar, Ham & Swiss or Broccoli & Sharp Cheddar

EGG & SHARP CHEDDAR CIABATTA

Scrambled eggs & sharp cheddar on ciabatta

EGG & PEPPER JACK BAGEL

Scrambled eggs & pepper jack on toasted bagel

ADD uncured bacon or Aidells chicken chorizo

BREAKFAST BURRITOS

KICK-START BURRITO

Scrambled cage-free eggs, sharp cheddar, ancho roasted potatoes, red bell pepper & Sriracha in a spinach tortilla

VEGGIE CHEDDAR BURRITO

Scrambled cage-free eggs, avocado, massaged kale, tomato, red bell pepper, sharp cheddar, ancho roasted potatoes & Sriracha in a spinach tortilla

BACON CHEDDAR BURRITO

Scrambled cage-free eggs, uncured bacon, sharp cheddar, ancho roasted potatoes, red bell pepper & Sriracha in a spinach tortilla

CHORIZO AVOCADO BURRITO

Scrambled cage-free eggs, Aidells chicken chorizo, avocado, sharp cheddar, ancho roasted potatoes, red bell pepper & Sriracha in a spinach tortilla

CAGE-FREE EGG BOWLS

QUINOA AVOCADO

Quinoa, two fried eggs, avocado, carrots, English cucumber, red bell peppers & Meyer lemon vinaigrette served over organic mixed greens

KIMCHI EGG

Brown basmati rice, two fried eggs, avocado, carrots, red bell peppers, cucumber & kimchi vinaigrette served over organic mixed greens

CHORIZO BLACK BEAN

Aidells chicken chorizo, two scrambled eggs, avocado, pepper jack, black beans & creamy chipotle dressing served over organic mixed greens

ORGANIC STEEL CUT OATMEAL

TRADITIONAL

with raisins, brown sugar, or granola

BANANA & CANDIED WALNUTS

BERRIES & HOUSE-MADE GRANOLA

with low-fat vanilla yogurt

SAVORY AVOCADO TOAST

BASIC

Toasted pain levain, mashed avocado & cilantro

SUNNY SIDE

Fried cage-free egg, toasted pain levain, avocado & cilantro

LADLE & LEAF

EQUATOR

COFFEES & TEAS™

We are proud to serve coffee from Equator Coffees & Teas — a locally owned coffee company focused on quality, sustainability and social responsibility — roasted in Marin County since 1995.

ALL OF OUR ESPRESSO DRINKS ARE MADE WITH A DOUBLE SHOT

COFFEE

EQUATOR BLEND OR ETHIOPIA SIDAMA ARDI

CAFÉ AU LAIT

COLD BREW ICED COFFEE

CAFÉ LATTE

SOY OR ALMOND MILK LATTE

CAPPUCCINO

CAFÉ MOCHA

VANILLA LATTE

DOUBLE ESPRESSO

AMERICANO

MACCHIATO

CARAMEL MACCHIATO

NUMI LOOSE LEAF TEA

CHAI TEA LATTE

HOT CHOCOLATE

ICED CAFÉ LATTE

ORANGE JUICE

NUMI ORGANIC ICED TEA

HOUSE-MADE ELIXIRS

MENTED LEMONADE

HONEY GINGER GREEN TEA

HIBISCUS & CITRUS TEA



BREAKFAST • LUNCH • CATERING