

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 GF

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



WHOLESOME HALF SANDWICHES

Turkey Pesto

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

Egg Salad 🔍 📴

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

Albacore Tuna Salad 📴

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

Avocado Pepper Jack 🕐

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

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

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

Hummus Lavash 🔍 💿

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

Chipotle Chicken Avocado

Free-range chicken breast, avocado, creamy chipotle dressing, romaine & pepper jack on ciabatta

Turkey Bacon Avocado 🕑

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

Roast Beef & Sharp Cheddar

All-natural roast beef, sharp cheddar, romaine, 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







LF LOW FAT

SPICY

DAIRY FREE



Asian Chicken Or Tofu 💿

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

Grilled Chicken Caesar

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

Chicken Chipotle (s) (GF)

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

Build Your Own Salad

Select your greens, then add 4 toppings

Chicken Bacon Kale

Massaged kale, free-range chicken breast, uncured bacon, toasted almonds, breadcrumbs & aged Parmigiano-Reggiano with honey Dijon Vinaigrette

Chicken Bacon Cobb

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

Cabo Chicken 💿 💷

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

Thai Peanut Chicken 💿 💿

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

Italian Farro 🔍

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

Riced Cauliflower & Artichoke Hummus

Cauliflower rice, tri-color quinoa, artichoke hummus, feta, arugula, shaved Brussels sprouts, cranberry beet relish & toasted pumpkin seeds with pomegranate vinaigrette

P.S. ONE SUBSTITUTION ALLOWED PER SALAD OR BOWL

Greens Organic Mixed Greens, Crisp Romaine, Massaged Kale, Arugula Mix, Baby Spinach

Toppings

Hardboiled Cage-Free Eggs, House-Made Foccacia 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, Cranberry Beet Relish, Peanuts, Pumpkin Seeds, Candied Walnuts, Brown Basmati Rice, Farro, Cauliflower Rice, Tortilla Chips, Tri-Color Quinoa, Wonton Strips, Cheddar Cheese, Feta Cheese, Point Reyes Blue Cheese, Aged Parmigiano Reggiano, Uncured Bacon, Avocado, Roasted Brussels Sprouts, Shaved Brussels Sprouts, Pesto, Artichoke Hummus, Olive Tapenade

Proteins

Free-Range Chicken Breast, Albacore Tuna Salad, Organic Tofu

House Made Dressings

Balsamic Vinaigrette, Cilantro Lime Vinaigrette, Ranch, Pomegranate Vinaigrette, Honey Dijon Vinaigrette, Thai Peanut, Green Goddess, Pico de Gallo Vinaigrette, Italian, Classic Caesar, Miso Sesame Vinaigrette, Creamy Chipotle, Meyer Lemon Vinaigrette, Champagne Vinaigrette



Healthy Breakfast

(where available)

CAGE FREE EGG SPECIALS

Egg & Potato Frittatas (sr) 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 a 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

Brown basmati rice, two fried eggs, avocado, carrots, red bell peppers, cucumber & kimchi

Quinoa, two fried eggs, avocado, carrots,

English cucumber, red bell peppers & Meyer lemon vinaigrette served over organic mixed greens

CAGE FREE EGG BOWLS

Quinoa Avocado

Kimchi Egg

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



EQUATOR



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: Minted Lemonade Honey Ginger Green Tea