

sandwiches

roasted broccoli melt 12 (veg, w/o nuts)
pimento cheese, braised red cabbage, provolone, focaccia toast

smoked turkey 11.5 (w/o nuts)
aged cheddar mayo, rhubarb mostarda, mint + fennel slaw, multigrain bread

homemade hummus 10.5 (vegan, w/o nuts)
pickled daikon, cucumber, vegan sriracha aioli, cilantro, focaccia

smoked chicken salad 11 (df, w/o nuts)
red grapes, tarragon, house pickles, mixed greens, focaccia bun

chicken tikka masala naan 12 (w/o nuts)
green chutney, tamarind sauce, paneer cheese, cucumbers

roast beef* 12 (w/o nuts)
horseradish mayo, crispy onions, tomato, focaccia

applewood-smoked bacon (blt) 11.5 (w/o nuts)
arugula, balsamic vinaigrette, sundried tomato aioli, tomato, mayo, focaccia toast

avocado toast* 11 (veg, w/o nuts)
poached egg, pickled fresno chili, cotija cheese, salsa verde, cilantro, multigrain sourdough toast
add salmon +8

breakfast egg sandwich 8.5 (w/o nuts)
ham/bacon, cheddar, arugula, tomato, dijonaise

kid's sandwiches
pb+j or grilled cheese 6 / egg sandwich 7

paStries

brown sugar raspberry muffin 4.25
vegan vanilla berry muffin top 4.5
gf lemon poppyseed muffin + blueberry glaze 4.5
whole wheat blueberry apricot scone 4.25
lemon strawberry cupcake 5
raspberry pop tart 4.25
apple snacking spice cake 4.25
assorted scones + muffins 4.25
brioche au chocolat 4.25
sugar brioche bun 4.25
banana bread 4
sour cream coffee cake 4.25
sticky sticky bun 5
croissant 4.25
ham + cheese croissant 5.5
brown butter cinnamon roll 5
chocolate cupcake 5
bittersweet chocolate brownie 4.5
brown butter pecan blondie 4.5
raspberry crumb bar 4
assorted cookies 3
+ cakes, pies, and more treats!

ready-to-go bowls

miso tofu noodle bowl 12 (vegan, gf)
bok choy, roasted turnip, pickled celery, glass noodles, sesame-almond crumble, orange-sesame dressing

smoked salmon + baby kale bowl 15.5 (gf, df, w/o nuts)
fingerling potato, pickled mushroom, baby kale, radish, champagne-dill vinaigrette, mixed seed brittle

achiote chicken + black bean bowl 12 (gf, w/o nuts)
marinated jicama, black beans, hominy, cotija cheese, avocado-lime dressing

salads

heirloom carrot + farro 12.5 (veg)
baby kale, pickled giardiniera, dried fruit, multigrain croutons, spiced almonds, parmesan-garlic vinaigrette

chopped greek + roasted chicken 12 (gf, w/o nuts)
feta, chickpeas, kalamata olives, banana pepper, green goddess dressing

mediterranean tuna salad 13.5 (w/o nuts)
everything-spiced tuna, marinated artichokes, roasted red pepper, caper berries, garlic croutons, sherry vinaigrette

simple mixed green salad 5/6
(vegetables +1 / salmon +8)

drinks

lemon limeade 3.75/4.25
arnold palmer 3.75/4.25
vegan dark chocolate mocha 5
vegan dark hot chocolate 3.75/4.25
coffee + tea (hot or iced; decaf available) 3.25-4.25
cold brew 4/4.5
latte, cappuccino, americano, mocha 3.5-5
hot chocolate 3.75/4.25
chai latte 4/4.5
matcha latte 4.75/5.25
housemade raspberry seltzer 3.25/3.75
spindrift seltzer 2.75

*Consumption of raw or undercooked egg, dairy or meat products may result in food-borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy. Please note that not all ingredients are listed above.

Please note prices do not include 7% state/local tax.



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