

EARTH TO TABLE

BREAD BAR

good ingredients matter.

LUNCH MENU

WE CATER
WE HAVE A FARM
WE HAVE 2 COOKBOOKS

SHARED PLATES

CREAMY HUMMUS 13

Sundried tomato & charred onion
vinaigrette, hemp hearts, za’atar pita

CALAMARI 15

Chorizo, chilis, lime, jalapeño chimichurri,
lime aioli, crispy basil, smoked paprika

LOADED FRIES 12

Daily creation

BREAD PLATE 13

House-baked bread, marinated bocconcini &
heirloom tomato, crushed avocado, lemon
ricotta, pickled kohlrabi

SKINNY FRIES 9

Kosher salt, thyme

MUSSELS 16

White wine, tomato, bacon, garlic, shallots,
garlic toast

SOUPS & SALADS

QUINOA, CHICKPEA & BLACK
BEAN SALAD 13

Arugula, feta, lemon, roast jalapeño pesto,
scallions, crispy quinoa

ARUGULA & FENNEL SALAD 12

Arugula, shaved fennel, sunflower seeds,
parm, lemon, buttermilk dressing

ETT FARM PANZANELLA SALAD 12

Earth to Table Farm greens, fresh croutons,
tomato, red onion, basil pesto, parm,
romesco aioli

KALE CAESAR SALAD 12

Croutons, parm, bacon

DAILY SOUP 9

Served with a slice of fresh, buttered bread

SOUP & SALAD 16

Daily soup, choice of salad

ADD

Salmon 10 Chicken 9 Flank Steak 10
Roast Mushroom 9

MAINS

STEAK ON A BUN 18

Grilled flank steak, arugula, roasted red
pepper, jalapeño chimichurri, garlic aioli,
with choice of side

AVOCADO CHICKEN CLUB 18

Roast chicken, bacon, smoked cheddar,
smashed avocado, arugula, garlic aioli,
with choice of side

BREAD BAR BLT 17

House-smoked bacon, bibb lettuce, aioli,
heirloom tomato on house-baked
sourdough, with choice of side

CAPRESE SANDWICH 17

Fresh burrata, heirloom tomato, arugula, red
onion, basil aioli, with choice of side

MAC ‘N’ CHEESE 18

Bacon, caramelized onion, aged cheddar,
with choice of side

CHEESEBURGER 18

7oz beef & pork patty, aged cheddar, red
onion, iceberg lettuce, house burger sauce,
with choice of side

UMAMI BURGER 19

7oz beef & pork patty, mushroom, pickled red
onion, truffle aioli, parm crisp, umami sauce,
with choice of side

QUINOA VEGGIE BURGER 18

Pickled red onion, tahini, cucumber & tomato
relish, garlic aioli, arugula, with choice of side

SUMMER BUDDHA BOWL 25

Farro & herb salad, smashed avocado,
cucumber, radish, honey pickled strawberry,
carrot, hemp hearts, with choice of chicken,
salmon, flank steak, or roast mushrooms

Choices of sides: skinny fries, any salad, or soup. Upgrade to loaded fries for \$2

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LUNCH MENU

WE CATER
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DIPS \$2.50

CREAMY GARLIC AÏOLI SPICY CHIPOTLE AÏOLI
BUTTERMILK RANCH MARINARA TRUFFLE AÏOLI

STONE BAKED PIZZA

11" 18"

MVPIZZA Seasonal inspiration. \$1 from each purchase goes to our monthly MVP employees	17	32
MARGHERITA Red sauce, mozza, basil, garlic, EVOO	16	30
APPLE & BACON White sauce, mozza, apple, bacon, caramelized onions, smoked cheddar, thyme, crispy sage	17	32
MEAT MOUNTAIN Red sauce, mozza, pepperoni, bacon, fennel sausage, roasted red peppers, pickled hot peppers, basil	17	32
BEE STING Red sauce, mozza, spicy salami, basil, honey, lemon ricotta, chili oil	17	32
CHEESE LOUISE White sauce, mozza, brie, goat's cheese, truffle honey, chili, parsley	17	32
MEXICAN STREET CORN White sauce, mozza, roast corn, jalapeño, feta, parm, lime aioli, smoked paprika, cilantro	17	32
JERK CHICKEN EVOO, mozza, jerk chicken, red onion, chilies, grilled pineapple, garlic aioli, cilantro	17	32
MILLENIAL FALCON Red sauce, mozza, marinated heirloom tomato, burrata, toasted fennel, basil shoots, EVOO	17	32
EL DIABLO White sauce, mozza, caramelized onion, chilies, marinara, basil, garlic, chili oil	17	32

Spice up your crust!
Add house-made everything bagel spice to any pizza for \$2

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DINNER MENU

WE CATER
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SHARED PLATES

CREAMY HUMMUS 13

Sundried tomato & charred onion
vinaigrette, hemp hearts, za’atar pita

CALAMARI 15

Chorizo, chilis, lime, jalapeño chimichurri,
lime aioli, crispy basil, smoked paprika

LOADED FRIES 12

Daily creation

BREAD PLATE 13

House-baked bread, marinated bocconcini &
heirloom tomato, crushed avocado, lemon
ricotta, pickled kohlrabi

BUTCHER’S BOARD 21

Charcuterie, fine cheese, house pickles,
mustard, house toast

SKINNY FRIES 9

Kosher salt, thyme

BURRATA 19

Fresh burrata, charred peach, spiced pistachio,
summer herbs, local honey, house toast

MUSSELS 16

White wine, tomato, bacon, garlic, shallots,
garlic toast

SOUPS & SALADS

QUINOA, CHICKPEA & BLACK
BEAN SALAD 13

Arugula, feta, lemon, roast jalapeño pesto,
scallions, crispy quinoa

ARUGULA & FENNEL SALAD 12

Arugula, shaved fennel, sunflower seeds,
parm, lemon, buttermilk dressing

KALE CAESAR SALAD 12

Croutons, parm, bacon

ETT FARM PANZANELLA SALAD 12

Earth to Table Farm greens, croutons,
tomato, red onion, basil pesto, parm,
romesco aioli

DAILY SOUP 9

Served with a slice of fresh, buttered bread

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Roast Mushroom 9

MAINS

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Bacon, caramelized onion, aged cheddar,
with choice of side

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onion, iceberg lettuce, house burger sauce,
with choice of side

UMAMI BURGER 19

7oz beef & pork patty, mushroom, pickled
red onion, truffle aioli, parm crisp, umami
sauce, with choice of side

QUINOA VEGGIE BURGER 18

Pickled red onion, tahini, cucumber &
tomato relish, garlic aioli, arugula,
with choice of side

SUMMER BUDDHA BOWL 25

Farro & herb salad, smashed avocado,
cucumber, radish, honey pickled strawberry,
carrot, hemp hearts, with choice of chicken,
salmon, flank steak, or roast mushrooms

ROAST 1/2 CHICKEN 27

Fennel seed & chili rub, Peruvian potato &
roast corn salad, ETT Farm green salad

SUMMER RISOTTO 24

Jalapeño chimichurri, roast corn, marinated
tomato, parm, cilantro shoots

BUCATINI POMODORO 28

Heirloom tomato, parm, basil, chili flakes,
EVOO, with choice of chicken, salmon, flank
steak, or roast mushroom

Choices of sides: skinny fries, any salad, or soup. Upgrade to loaded fries for \$2

DIPS \$2.50		
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INCUBR

EYE OPENERS

CLASSIC CAESAR

Vodka, Walter's Craft Caesar Mix, lemon, olive

CLASSIC MIMOSA

Sparkling, orange juice

RHUBARB MIMOSA

Sparkling, house rhubarb syrup

CRANBERRY VANILLA MIMOSA

Sparkling, cranberry, house vanilla syrup

1/2 PINT DRAUGHT BEER

Yes, beer for breakfast!

SWEET

BUTTERMILK PANCAKES

Banana, vanilla butter, walnuts

FRENCH TOAST PUDDING

white chocolate crème anglaise, blueberry

CINNAMON BUNS

Cream cheese icing

FRUIT SALAD

Fresh fruit, grapes & melon

YOGURT PARFAIT

Bettina's granola, Thurston's honey

FROM THE BAKERY

Fresh-baked squares and cookies

STARTERS

HEIRLOOM TOMATO SALAD

Heirloom tomato, bocconcini, basil, olive oil

SEAFOOD SALAD

Shrimp, bay scallop, mussels, fennel, tomato, basil pesto

ANTIPASTO

Marinated olive, sundried tomato, grilled red onion, artichoke

KETO BOWL

Coconut, Greek yogurt, avocado, grapefruit, pistachio

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BRUNCH

EGGS

EGGS CAMMY

Shaved prosciutto, hollandaise, poached egg
on toast

CANADIAN BENNY

Peameal, brown butter hollandaise, poached egg
on toast

OMELETTE

Tomato and brie

SHAKSHUKA

Tomato, red pepper, onion, poached egg, halloumi

EGGS ON TOAST

Scrambled eggs, parmesan on buttered sourdough

SAVOURY

“ALL THE SIDES”

Fingerling home fries, bacon, farmer’s sausage

HAM AND PINEAPPLE

Grilled ham, pineapple chutney

VEGAN COCONUT CURRY

Chickpea, house naan

BRUNCH PITA

Labneh, house-candied salmon, charred onion, za'atar

SMOKED SALMON & MATCHSTICK POTATOES

Crispy potato, sour cream, red onion, lemon

CALIFORNIA BREAKFAST PIZZA

Baked egg, avocado, red onion, bacon

SMOKED BRISKET HASH

Fingerling potatoes, smoked brisket, roast mushroom, scallion

\$41 per person

Includes 2 eye-openers and all-you-can eat a la carte!

Kids Brunch (3-15) \$19 - Under 3, you eat for free!