

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

For parties of 8 or more, a 17% automatic gratuity will apply

LUNCH MENU

WE CATER

WE HAVE A FARM

WE HAVE 2 COOKBOOKS

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

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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

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Arugula, shaved fennel, sunflower seeds,  
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Croutons, parm, bacon

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tomato, red onion, basil pesto, parm,  
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Served with a slice of fresh, buttered bread

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with choice of side

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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

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## BREAD BAR

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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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## BREAD BAR

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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!*