



WE CATER
WE HAVE A FARM
WE HAVE 3 COOKBOOKS

MAINS

FRESH BERRIES AND YOGURT 16

Fresh berries, home-made granola, shaved dark chocolate, chia seeds, vanilla yogurt

FRUITS AND BERRIES 14

Sliced seasonal fruits, fresh berries

PEARLE BREAKFAST 22

2 eggs any style, choice of bacon or sausage, roast tomato, crispy potatoes, toast

BENNY CROISSANT 23

Home-made croissant, choice of crispy bacon or smoked salmon, 2 poached eggs, chipotle hollandaise, crispy potatoes

BREAKFAST SKILLET 22

Roasted sweet potatoes, roasted red peppers, sauteed baby spinach, caramelized onions, guacamole, 2 fried eggs, queso fresco, lime cilantro jalapeño crema

AVOCADO TOAST 20

2 poached eggs, guacamole, pico de gallo, cilantro, chipotle hollandaise, crispy potatoes

BUTTERMILK WAFFLE 20

Fresh berries, maple syrup, whipped cream, lemon zest

SIDES

Toast 4

2 eggs any style 5

Sliced of guacamole 5

Crispy bacon 8

Breakfast sausage 8

Roast tomato 6

Crispy potatoes 6

Side of fruit and berries 8

SMOOTHIES

STRAWBERRY & TAHINI 11

Strawberry, banana, buttermilk, honey, tahini

MANGO PINEAPPLE 11

Mango, pineapple, orange juice, lime, agave, maca powder

EARTH TO TABLE

BREAD BAR



good ingredients matter.

ALL DAY MENU



-  vegan
-  gluten free
-  dairy free
-  contains pork

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SHARED PLATES

LOADED FRIES 15  
Hand-cut fries, parmesan, mozzarella cheese, crispy bacon, pico de gallo, side of garlic aioli

HAND-CUT FRIES 17  
Kosher salt, fresh herbs, garlic aioli


CREAMY HUMMUS 16  
Crispy chickpea, lemon zest, parsley, toasted cumin, za'atar pita

ROASTED PEAR & WHIPPED RICOTTA 17
Honey drizzle, fresh thyme, grilled sourdough

SOUPS & SALADS

QUINOA, CHICKPEA & BLACK BEAN SALAD 16 
Arugula, feta, lemon, roast jalapeño pesto, scallions, crispy quinoa


ARUGULA & FENNEL SALAD 15 
Arugula, shaved fennel, sunflower seeds, parm, lemon, buttermilk dressing

BEET SALAD 16 
Heirloom beets, apple, watercress, cashew goat's cream, honey seed brittle

DAILY SOUP 10
Served with a slice of fresh, buttered bread

ADD
Maple & Chili Fried Tempeh **9**  
Chicken **11**   Salmon **12** 
Short Rib **12**  

MAINS


MAC 'N' CHEESE 19 
Bacon, caramelized onion, aged cheddar, with choice of side


CHEESEBURGER 20
7oz beef, aged cheddar, red onion, iceberg lettuce, house burger sauce, with choice of side



UMAMI BURGER 21
7oz beef, mushroom, pickled red onion, truffle aioli, parm crisp, umami sauce, with choice of side

FALAFEL BURGER 19
House falafel patty, cucumber, red onion raita, tomato, iceberg lettuce, with choice of side

RICOTTA GNOCCHI 28
Oven roasted tomatoes, spiced marinara sauce, fresh basil pecorino

ROAST SALMON 36 
Pan seared salmon, citrus quinoa pilaf, seasonal vegetables, salsa verde, grilled lemon

CHICKEN SUPREME 34 
Roast herb marinated chicken supreme, fingerling potatoes, seasonal vegetables, roasted corn, tomato, and cilantro salsa

BUDDHA BOWL 27  
Farm greens, strawberry, crushed avocado, cucumber, grilled zucchini, millet, hempseed, crispy taro root, cilantro-tahini dressing, with choice of chicken, salmon, short rib, or fried tempeh

Choices of side where included: hand-cut fries, any salad, or soup. Upgrade to loaded fries for \$3

For parties of 8 or more, a pre-tax gratuity of 18% will be applied

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DIPS \$2.50

- CREAMY GARLIC AÏOLI  

BUTTERMILK RANCH 

SPICY MARINARA  
- CHILI HONEY  

TRUFFLE AÏOLI  

STONE BAKED PIZZA

11"18"

MVPIZZA Seasonal inspiration. \$1 from each purchase goes to our monthly MVP employees	18	35
MARGHERITA Red sauce, mozza, basil, garlic, EVOO	17	34
CLASSIC PEPPERONI  Red sauce, mozza, pepperoni, dried basil	17	34
VEGAN PIZZA  Basil mint pesto (nut free), roasted seasonal vegetables, pickled jalapeños, black olives	17	34
APPLE & BACON  White sauce, mozza, apple, bacon, caramelized onions, smoked cheddar, thyme, crispy sage	18	35
BIANCA White sauce, mozza, gruyere, potato, garlic, rosemary, EVOO	18	35
BEE STING  Red sauce, mozza, spicy salami, basil, honey, lemon ricotta, chili oil	18	35
MEAT MOUNTAIN  Red sauce, mozza, pepperoni, bacon, fennel sausage, roasted red peppers, pickled hot peppers, basil	18	35
PEAR PROSCIUTTO  Red sauce, mozza, fresh arugula, prosciutto, roasted pear, grated pecorino, chili oil	18	35

DESSERTS

- SPICED BREAD PUDDING 11**
Pumpkin ganache, crispy crêpe crumble, vanilla ice cream

CAPPUCCINO CHEESECAKE 11
Caramelized cinnamon ganache, graham crust, white chocolate curls

REALLY, REALLY FUDGY BROWNIE 11
Salted caramel, toffee, vanilla ice cream

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