



(gf) - gluten free (nf) - nut free (df) - dairy free
(vf) - vegan friendly (alterations required)

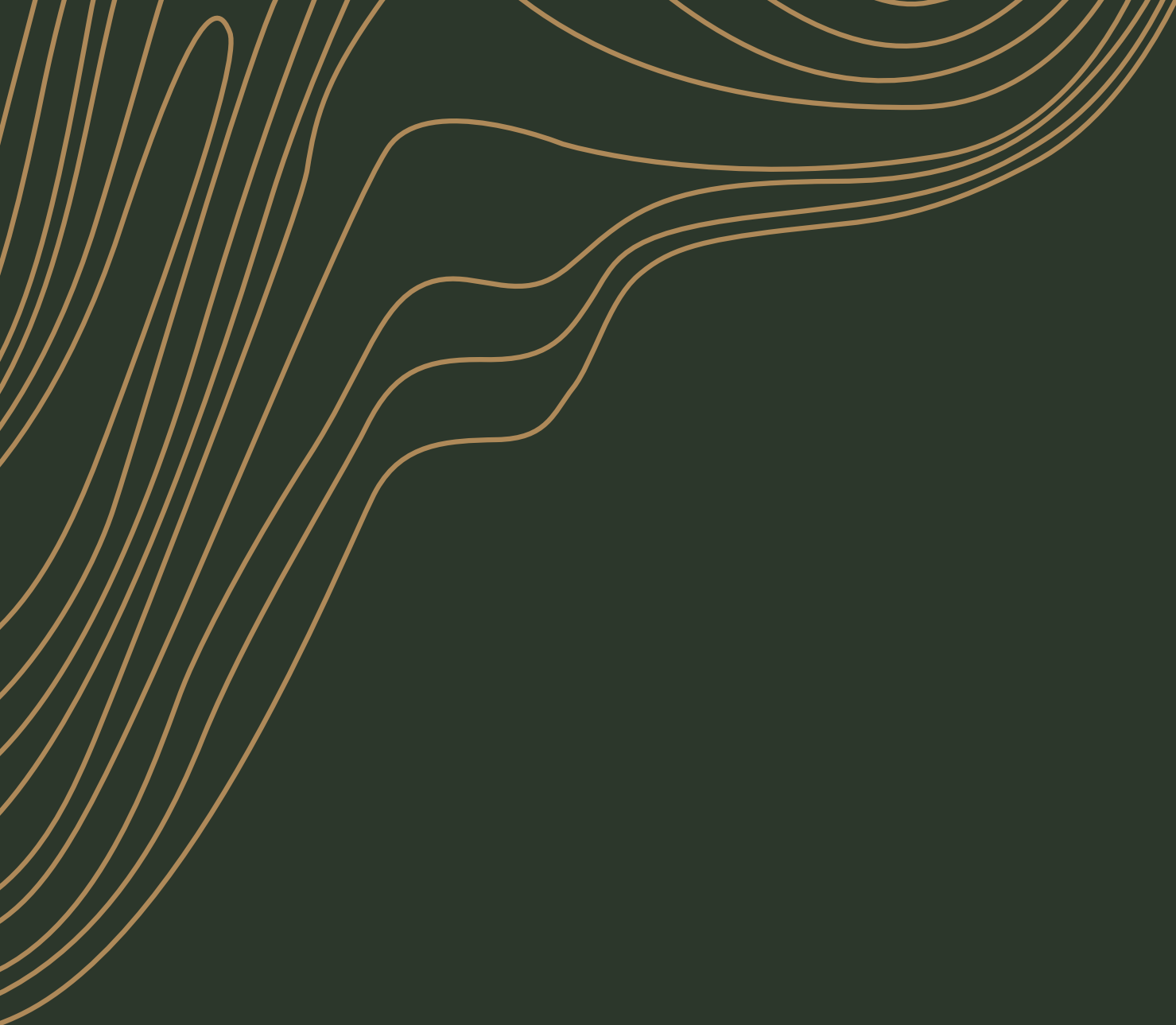
small plates

CHEESE STUFFED GARLIC BREAD	10
freshly toasted, seasonal herbs, za'atar butter	
TIGER PRAWN	16
crispy rice crust, lemon, chili aioli (df)	
GRILLED ROMAINE	15
feta, tahini garlic dressing, chili oil, dukkah (gf)	
BEET & BURRATA	16
fermented plum vinaigrette, orange gel, hazelnut (gf)	
EGGPLANT	16
seared halloumi, nitsume, salsa verde, yuzu aioli, arugula	
HUMMUS	15
olive tapenade, focaccia	

large plates

EGGS BENEDICT	23
chili glazed pork belly or back bacon or salmon gravlax, wedge potato	
GRILLED FLAT IRON	30
pickled red onion, cornichon, demi-glaze, served with fries or salad	
CRISPY CHICKEN SANDWICH	23
focaccia, gochujang glaze, butterleaf lettuce, apple slaw, served with fries or salad	
AHI TUNA ON SOURDOUGH	29
wasabi aioli, olive, tomato, butterleaf, radish, served with fries	
BULGOGI GRILLED CHEESE	25
smoked cheddar, served with salad or fries	

SCRAMBLED EGG CROISSANT	21
prosciutto, arugula, side salad	
POACHED EGG SHAKSHUKA	21
pepper, onion, tofu, zucchini, tomato, spinach, grilled sourdough (df, vf)	
FRENCH TOAST	18
honey butter, banana, chantilly, almonds, coconut	
SAUSAGE SKILLET	25
brussel sprout, tomato, pesto, sunny side up egg, sourdough	
SESAME BAGEL	25
salmon gravlax, avocado, gochujang, cream cheese, salad	



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