

Our guiding principle is to craft crave-able foods that are balanced and nutritious through the use of ingredients that are fresh, wholesome, and minimally processed.

BREAKFAST



AVAILABLE IN THE MARKETPLACE

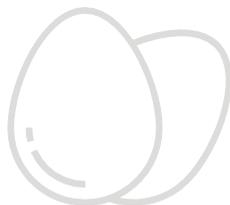
Whole Fruit \$2
Fruit Cup \$4
Boiled Eggs \$3
Yogurt Parfait \$3

Greek Yogurt
Cups \$2
Soft Drinks Other
Beverages

CRAVE

Classic favorites with a modern twist.

Egg whites are available as a substitution for \$1 more.



TWO EGGS YOUR WAY \$10

Two fresh cage-free eggs with roasted fingerling potatoes, toast, and choice of bacon or turkey sausage

WESTERN POBLANO OMELET \$12

Cage-free eggs, roasted poblano peppers, onions, bacon, and Cheddar cheese. Served with choice of breakfast salad, roasted fingerling potatoes, or fresh fruit (GF)

BACON, EGG, & CHEESE BREAKFAST BISCUIT \$12

Bacon, over-easy egg, chives and Cheddar cheese. Served on a biscuit with your choice of breakfast salad, roasted fingerling potatoes, or fresh fruit

STEAK & EGG BOWL \$15

Short rib with roasted fingerling potatoes, blend of mozzarella, Cheddar, and Monterey Jack cheeses, over-easy egg, Hollandaise sauce, and chives (GF)

PEARL SUGAR CITRUS WAFFLE \$11

Pearl sugar Belgian waffle with a honey citrus glaze, fresh berries, and Greek yogurt (V)

BREAKFAST BREADS \$3-4

A daily selection of fresh breads and pastries (V)

BEVERAGES

MEANIE GREENIE SMOOTHIE \$8

Spinach, peaches, mangoes, avocado, and cucumber with chili powder

FRESH BREWED COFFEE \$4

NOURISH

Balanced nutrition + deliciousness.

Egg whites are available as a substitution for \$1 more.



BREAKFAST BOARD \$15

Spinach and goat cheese egg bite, overnights oats, fresh berries, strawberry fig jam, and peanut butter. Served with toast

ROASTED ASPARAGUS FRITTATA \$12

Cage-free eggs, oven-roasted asparagus, and goat cheese with a drizzle of Hollandaise sauce. Served with arugula salad, roasted tomatoes, and lemon vinaigrette (GF)

GREEN GODDESS BREAKFAST WRAP \$13

Cabbage slaw with Green Goddess dressing, scrambled egg whites, avocado, and mozzarella cheese in a whole wheat tortilla wrap (V) or gluten-free wrap (GF). Served with roasted fingerling potatoes, fruit, and salad

AVOCADO TOAST \$10

Avocado, everything wheat bread, cherry tomatoes, arugula, and Parmesan cheese (V) Add an over-easy egg \$2

SWEET OATMEAL BOWL \$8

Fresh oatmeal with roasted pears, salted caramel drizzle, and Greek yogurt (V, GF)

COCONUT MUESLI \$8

Overnight oats with almond milk, almonds, toasted coconut, raspberries, and blueberries (Veg, GF)

HOT TEA \$3

ESPRESSO OR LATTE \$5

FRESH ORANGE JUICE \$3

Vegetarian (V)

Vegan (Veg)

Gluten-Free (GF)

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DINNER



CRAVE

Classic favorites with a modern twist.



BURRATA \$12

Mozzarella cheese and sweet cream burrata with roasted peaches, balsamic vinaigrette, arugula, and black pepper crostini (V)

MEAT & CHEESE BOARD \$18

Assortment of fine meats and cheeses

SPICY SWEET HARISSA OR BALSAMIC DIJON ROASTED WINGS \$14

Roasted chicken wings tossed with a spicy sweet harissa or balsamic Dijon sauce. Served with pesto buttermilk ranch and fresh vegetable crudité

HERB & GARLIC FLATBREAD WITH SHORT RIB \$16

Braised short rib with garlic aioli, Parmesan, and blue cheeses, and pesto

NIÇOISE SALAD \$12

Arugula with hard-boiled egg, roasted potatoes, roasted cherry tomatoes, haricot verts, smoked balsamic vinaigrette (V).

Add smoked steelhead trout \$6 or
grilled chicken breast \$4

HERBED TURKEY CLUB \$14

Everything whole wheat bread with oven-roasted turkey, pesto aioli, fontina cheese, bacon, and spinach

HERBED FINGERLING POTATOES \$4

A side of garlic and herb roasted fingerling potatoes with a pesto aioli (V)

BAKED MAC & CHEESE \$4

A side of three cheese cavatappi mac & cheese with toasted panko (V)

NOURISH

Balanced nutrition + deliciousness.



CRUDITÉ & HUMMUS \$12

Choice of edamame or roasted red pepper hummus with celery, carrot, cucumber, red pepper, roasted artichoke, and roasted Roma tomatoes (VEG)

ROASTED MUSHROOM SATAY \$11

Garlic and herb roasted cremini mushrooms with onion, cherry tomatoes, and red pepper, served with whipped feta cheese and warm bread (V)

APPLE BRIE FLATBREAD \$14

Garlic aioli with Brie cheese, Granny Smith apples, arugula, and a balsamic fig glaze (V)

GREEN GODDESS QUINOA SALAD \$14

Arugula, chickpeas, roasted root vegetables, quinoa, Parmesan cheese, and Green Goddess dressing (V)

ROASTED VEGGIE SANDWICH \$12

Rosemary focaccia bread with tomato, roasted peppers, artichokes, pepperoncini, goat cheese, and balsamic aioli (V).

Add smoked steelhead trout \$6 or
grilled chicken breast \$4

LEMON GARLIC BROCCOLI \$4

A side of roasted broccoli with garlic, olive oil, lemon zest, and Parmesan cheese (V)

CUCUMBER & TOMATO SALAD \$4

A side of cucumber, cherry tomato, red onion, and feta cheese (V)

Vegetarian (V)

Vegan (Veg)

Gluten-Free (GF)