



BREAKFAST MENU

FARM TO TOAST

Avocado Toast (V)

Sunflower poppy-seed bread, smashed avocado, chives, lemon zest, extra virgin olive oil & Maldon sea salt flakes \$8.95
(Chef's suggestion: Add eggs \$3.50)

Mediterranean Toast (V)

Country bread, harissa labneh, sliced avocado, chickpeas, radish, dill, mint, Valbreso feta, Espelette pepper & Maldon sea salt flakes \$12.25

Lox Toast

Sunflower poppy-seed bread, kosher lox, herb whipped cream cheese, sliced avocado, pickled red onion & lemon wedge \$12.95
(Chef's suggestion: Add eggs \$3.50)

Frenchie (V)

Country toast topped with organic scrambled eggs, gruyere cheese & fine herbs \$11.95

FROM THE GRIDDLE

Buttermilk (V)

Three original buttermilk pancakes \$10.50

Strawberry Banana (V)

Three original buttermilk pancakes served with fresh organic strawberries & bananas \$13.75

Blueberry (V)

Three pancakes made with farm fresh blueberries mixed with organic pancake batter, topped with house made blueberry compote \$12.35

Dark Chocolate Chip (V)

Three pancakes made with dark chocolate chips mixed with organic pancake batter \$11.95

ORGANIC EGG SCRAMBLES

*Served with your choice of a mixed greens salad or café potatoes.
Omelette preparation available by request.*

Applewood

Organic eggs scrambled with applewood-smoked bacon & sautéed mushrooms. Topped with Tillamook cheddar cheese \$14.25
(Chef's suggestion: Add avocado \$2.25)

Mykonos (V)

Organic eggs scrambled with Valbreso feta & spinach. Topped with sliced avocado \$15.25

Farmers Market Vegetable (V)

Organic eggs scrambled with local farmers market vegetables, mozzarella cheese & basil \$14.20
(Chef's suggestion: Add applewood-smoked bacon \$1.95)

EGG-SCLUSIVES

Breakfast Burrito

Zacatecas-style chicken chorizo, scrambled organic eggs, roasted hash (potatoes, peppers & onions), smashed avocado & Tillamook cheddar wrapped in a tortilla. Served with housemade pico de gallo and a choice of a mixed greens salad or café potatoes \$14.65

Egg Bowl

Brown rice, organic red quinoa, grilled chicken, spinach & shallots cooked in our housemade roasted tomato salsa. Topped with scrambled organic egg whites \$14.95
(Chef's suggestion: Add avocado \$2.25)

Shakshuka (V)

Two poached organic eggs nestled in slow-cooked shakshuka sauce with radish, cilantro, dill & Valbreso feta. Served with a slice of toasted baguette \$15.95

Open-Face Omelette (V)

Organic egg whites, organic heirloom tomato, basil, cucumber, Valbreso feta & wild arugula tossed in red wine vinaigrette \$15.35

Vegetable Frittata (V)

A classic, organic egg white frittata with yellow squash, zucchini, carrot, Roma tomato, mushrooms & red onion. Topped with melted Tillamook cheddar cheese. \$15.50

Two Organic Eggs Any Style

Served with your choice of Applewood-smoked bacon or turkey bacon, café potatoes or mixed greens salad & baguette \$11.50

Eggs Benedict

Two organic poached eggs & turkey bacon on an English muffin with house made hollandaise. Choice of a mixed greens salad or café potatoes \$15.50

Vegetarian Benedict (V)

Two organic poached eggs, sautéed mushrooms & organic spinach on an English muffin with house made hollandaise. Choice of a mixed greens salad or café potatoes \$14.95

Lox Benedict

Two organic poached eggs, kosher lox & roasted red onion on an English muffin with house made hollandaise. Choice of a mixed greens salad or café potatoes \$17.95

PANINI

Choice of a mixed greens salad or café potatoes

Vegetariana (V)

Organic scrambled egg whites, Tillamook cheddar cheese, Roma tomato & smashed avocado served with a side of housemade pico de gallo \$13.75

Farmhouse

Organic scrambled eggs, Applewood-smoked bacon, sautéed mushrooms & Tillamook cheddar cheese \$13.95
(Chef's suggestion: Add avocado 2.25)

(V) Denotes Vegetarian. We are obliged to inform our guests that consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if foods are consumed raw or undercooked. Certain items cannot be modified.



DINNER MENU

SALADS

Kale Salad (V)

Tossed romaine lettuce, kale, golden raisins, toasted almonds, organic red quinoa, parmesan, shallots & lemon vinaigrette \$15.65
(Chef's suggestion: Add chicken breast \$4.95)

The Original Chopped Salad

Tossed chopped turkey breast, romaine, crisp iceberg, garbanzo beans, cucumbers, Roma tomatoes, mozzarella cheese & red wine vinaigrette \$15.35

Organic Field Greens Salad (V)

Organic baby field greens, Roma tomatoes, Julienne carrots, cucumbers, hearts of palm & balsamic vinaigrette \$10.95
(Chef's suggestion: Add chicken breast \$4.95 or steak \$6.95)

Cobb Salad

Chopped grilled chicken breast, romaine, iceberg sliced avocado, Applewood-smoked bacon, organic hard-boiled egg, Roma tomato, cucumber, Danish blue cheese, mozzarella & yogurt lemon herb dressing \$17.50

Chinese Chicken Salad

Sliced grilled chicken breast, romaine and iceberg topped with toasted cashews, sesame seeds, cilantro, mandarin orange & wonton crisps with pomegranate dressing \$16.95

Coral Tree Tuna Salad (No Mayo)

Signature tuna salad (fennel, fine herbs, celery, jicama, onions, extra virgin olive oil & white wine vinegar) served over mixed greens, Roma tomato, cucumber, red onion, julienned carrot & garbanzo beans with balsamic vinaigrette \$14.25

PANINI

Served with a mixed greens salad

Grilled Chicken

Grilled chicken breast, sun-dried tomatoes, smashed avocado, garlic basil mayo & provolone cheese \$14.95

Steak Panini

Prime sirloin steak, barbecue onions, Roma tomatoes, mayo, smashed avocado & provolone cheese \$16.75

Artichoke Chicken Panini

Grilled chicken, organic spinach, artichoke hearts, provolone cheese & dijon mayo \$14.95

Turkey Melt

Smoked turkey breast, Havarti cheese, mayo, wild arugula & Roma tomatoes \$13.25

Grilled Vegetable (V)

Local seasonal chopped vegetables, sun-dried tomatoes, red onions, basil pesto & goat cheese \$12.95

Tuna Salad Sandwich (No Mayo)

Signature tuna salad (fennel, fine herbs, celery, jicama, onions, extra virgin olive oil & white wine vinegar), wild arugula and Roma tomato served on a rustic ciabatta roll \$13.25

COMFORT FOOD

Baked Macaroni & Cheese (V)

Macaroni pasta with sharp cheddar, Monterey jack, parmesan & Danish blue cheese topped with a panko crust \$13.95

Turkey Bolognese

Spaghetti pasta, house made rustic turkey Bolognese & fresh basil with a side of parmesan \$15.50

Brown Rice Bowl

A mix of local, seasonal chopped vegetables, grilled chicken breast, kale & brown rice tossed in our housemade sauce \$15.95

KETO-FRIENDLY

Cauli 'N' Cheese (V)

A cauliflower-spin on the classic mac 'n' cheese with homemade cheddar sauce & chives \$14.95

Chicken Masala Curry

Natural chicken in a masala-spiced stew with chive & cilantro on a bed of cauliflower rice (Keto) \$14.95

Penne Arrabbiata (V)

Penne pasta tossed with a spicy house made tomato sauce, garlic & fresh basil with a side of Parmesan \$13.25
(Chef's suggestion: Add chicken breast \$4.95)

Penne al Forno

Penne pasta, grilled chicken, pancetta (Italian bacon), spinach, diced tomato, roasted pepper, sautéed mushrooms, parmesan, basil & roasted garlic with a side of parmesan \$14.65

FARM TO TOAST

Avocado Toast (V)

Sunflower poppy-seed bread, smashed avocado, chives, lemon zest, extra virgin olive oil & Maldon sea salt flakes \$8.95
(Chef's suggestion: Add eggs \$3.50)

Mediterranean Toast (V)

Country bread, harissa labneh, sliced avocado, chickpeas, radish, dill, mint, Valbreso feta, Espelette pepper & Maldon sea salt flakes \$12.25

Lox Toast

Sunflower poppy-seed bread, kosher lox, herb whipped cream cheese, sliced avocado, pickled red onion & lemon wedge \$12.95
(Chef's suggestion: Add eggs \$3.50)

ORGANIC SOUP

Today's Selection \$7.50

(V) Denotes Vegetarian. We are obliged to inform our guests that consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if foods are consumed raw or undercooked. Certain items cannot be modified.



DRINK MENU

ORGANIC COFFEE

Coral Tree Organic Brew \$2.95 / \$3.25

Café au Lait \$3.25 / \$3.50

Flavored Café au Lait \$3.25 / \$3.50

Hot Chocolate \$3.95

Organic Cold Brew Iced Coffee \$3.95

ESPRESSO DRINKS

Espresso \$2.95

Americano \$2.75 / \$2.95

Red Eye \$3.50 / \$3.75

Green Eye \$6.25

Cappuccino \$4.25/4.75

LATTES

Choice of Whole, Low-Fat or Non-Fat Milk.

Add Oat, Almond, or Soy Milk for 75 cents!

Café Latte \$4.25 / \$4.75

TENZO Matcha Latte \$5.75

Chagaccino Latte \$5.95

Café Mocha \$4.95 / \$5.25

Vanilla Latte \$4.95 / \$5.25

Banana Latte \$4.85 / \$5.50

Caramel Latte \$4.95 / \$5.50

Latin Latte \$5.50 / \$5.95

Chai Latte \$5.50

Moroccan Mint Latte \$5.50

English Breakfast Latte \$5.50

Earl Grey Latte \$5.50

ORGANIC TEAS

TENZO Matcha Green Tea \$3.95

TENZO Matcha Green Tea Shot \$3.95

Organic Black Teas \$3.95

Earl Grey, English Breakfast or Tali's Masala Chai

Organic Green Teas \$3.95

Jasmine Pearls or Moroccan Mint

Organic Tisane Teas \$3.95

Egyptian Chamomile or French Ginger

Fresh Mint Tea \$3.75

SMOOTHIES

Blended with ice, vanilla & low-fat vanilla yogurt

Strawberry Banana \$5.95

Peach Banana \$5.95

Blueberry Banana \$5.95

BEVERAGES

Mango Iced Tea \$3.25

Arnold Palmer \$3.95

Homemade Lemonade \$3.95

Mexican Coke Bottles \$3.95

Fountain Soda \$2.95

Bottled Water \$2.95

Pellegrino Mineral Water \$3.95 / \$5.95

Fresh Orange Juice \$5.95