

BREAKFAST FAVORITES (until 11:00 AM)

- AVOCADO TOAST (v)
organic avocado, tomatoes, mozzarella, basil, sourdough
- AMERICAN BREAKFAST
two organic eggs, bacon, sausage, grilled tomato, avocado, potatoes, grilled Jyan Isaac sourdough
- TWO EGGS COOKED ANY STYLE
served with grilled Jyan Isaac sourdough
- BERRIES & GREEK YOGURT (v)
organic berries, local honey, fresh mint
- SEASONAL VEGETABLE OMELETTE (v, gf)
stewed peppers & onion, Manchego, wild arugula, breakfast potatoes
- HOMEMADE GRANOLA (v, gf)
roasted hazelnuts, choice of organic whole, skim milk, oat, or almond

FROM THE BAKERY

- WARM BAKED BANANA BREAD (v)
dark Valrhona chocolate and walnuts with crème fraîche
- CROISSANT
house made blueberry preserve & butter
- PAIN AU CHOCOLAT

COFFEE & TEA

- MARU ESPRESSO
- CORTADO
- CAPPUCCINO
- LATTE
- AMERICANO
- MATCHA LATTE
- BARRY’S IRISH BREAKFAST TEA
- ALAYA BIODYNAMIC LOOSE-LEAF TEAS:

Chamomile

Ginger lemongrass

Mint

Assam Black

Tulsi

Darjeeling

SMOOTHIES & FRESH JUICES

- CALIFORNIA SUNRISE
organic banana, orange juice, mango, pineapple, turmeric
- BERRYLICIOUS
JG Farms organic berries, organic banana, Greek yogurt, honey
- FRESH SQUEEZED ORANGE JUICE
Schaner Farms organic oranges, squeezed to order

AVAILABLE AFTER 11 AM

APPETIZERS

- LAMB SKEWERS
mint sauce, cumin yogurt
- PROSCIUTTO & BURRATA
grilled Jyan Isaac sourdough
- YUCATECAN CEVICHE
snapper, organic avocado, serrano chili, lime, tomatillo (gf)

SALADS

- AVOCADO BEET GRAPEFRUIT SALAD
roasted hazelnuts, beet vinaigrette (ve, gf)
- CAESAR SALAD
baby gem lettuce, 24-month aged parmesan, anchovy dressing, caper breadcrumbs, croutons

MAINS

- THE CARA CHEESEBURGER
lettuce, onion, tomato, pickles, cheddar cheese, brioche bun, Cara sauce, house-made French fries
- LEMON PASTA
24-month aged parmesan (v)
- HARVEST GRAIN BOWL
quinoa, farro, roasted peppers, sauteed kale, Maitake mushrooms, beets, bean conserva (ve)
- PAN ROASTED SALMON
Mediterranean couscous, confit sungold tomatoes , charcoal grilled zucchini, cucumber yogurt

Grilled Organic Chicken Breast

Roasted Scottish Salmon

Marinated Grilled Shrimp (4)

VEGETABLES & SIDES

- French fries
- Truffle fries
white truffle oil, black truffle shavings, 24-month aged parmesan
- Charcoal grilled maitake mushrooms (ve, gf)
- Champagne vinaigrette
- Caramelized Brussels sprouts (v, gf)
toasted almonds, 24-month aged parmesan, mustard caviar, cabernet vinaigrette

DESSERTS

- Olive oil cake (v)
crème fraîche, organic strawberries
- Churros (v)
vanilla ice cream, caramel sauce shortbread
- Warm apple pie (v)
Organic apples, cinnamon, brown sugar oatmeal crust, vanilla ice cream
- Selection of house made sorbets (ve, gf)
mango, blood orange, raspberry