





## APPETIZERS


**Shiitake Spring Rolls** shiitake mushrooms, marinated tofu, cucumber, cabbage, lettuce, carrots, basil, mint, cilantro in rice paper wrapper, served with roasted onion peanut sauce 8.5  


**Hummus Plate** garlic lemon hummus, basil hummus, mixed greens, olives, sliced levain 14.5 



**Avocado Toast** toasted Pain au Levain, arugula, shaved radish, sesame seeds, toasted garlic, sliced lemon 6.75 


**Crab Cake** crab meat, tomato-avocado salsa, avocado crème fraîche 14.5


**SOUP & SALADS** served with freshly sliced Acme bread



**Soup of the Day** served with pain au levain ( without bread) cup 5.75 / bowl 7.5



**Roasted Beet** mixed greens, shaved fennel, feta, toasted walnuts, balsamic vinaigrette 13.5 

**Avocado & Grapefruit** wild arugula, shaved fennel, macadamia nuts, black pepper macadamia nut dressing 13.5  

**Cobb** romaine, cherry tomatoes, avocado, roasted chicken, bacon, hard boiled egg, Point Reyes blue cheese, herbs, champagne vinaigrette 15 

**Roasted Chicken & Arugula** arugula, roasted chicken, apple, radish, toasted almonds, feta, balsamic vinaigrette 15.75 

**Dino Kale** dino kale, arugula, red quinoa, cherry tomatoes, avocado, carrots, cucumbers, toasted almonds, lemon cumin vinaigrette 15  

**Full Belly** mixed greens, dino kale, Napa cabbage, carrots, cucumber, cherry tomato, roasted beets, pea shoots, quinoa, avocado, hummus, pickled onions, sunflower seeds, ginger miso dressing 15.25  

**Ahi** ahi tuna, spring mix, tomato, radish, onion, sesame seed, avocado, grapefruit, citrus ponzu dressing, hoisin-sriracha sauce 18 

**Add to any salad:** + avocado 2.25 fried egg 2.5 + tofu 3.5 + bacon 3.75 + chicken 5 + shrimp 5.5 + wild salmon fillet 10.5


**SANDWICHES** Sandwiches are served with a side of mixed greens & house-made pickles. *Substitute gluten-free bread 2*

**California Vegetable** avocado, cucumber, roasted pepper, lettuce, tomato, red onion, white cheddar, basil pesto, aioli on sliced bread 12.5

**Roasted Chicken & Avocado** roasted chicken, greens, avocado, tomato, honey mustard on sliced bread 14

**Avocado BLT** bacon, avocado mash, sliced tomatoes, leaf lettuce, tomato aioli on toasted sourdough 15

**BURGERS** Served with side salad and house-made pickles.

**Plant Burger™** vegetarian patty made in-house from lentils, mushrooms, beets, cashews & bulgur wheat. Topped with grilled onions, lettuce, tomato, vegan aioli on an Acme bun 12.5 

**Turkey Burger** patty made in-house from ground turkey & vegetables. With grilled onions, lettuce, tomato, dijonaise on an Acme bun 13.75

**Buttermilk Crispy Chicken Breast** seasoned breaded chicken breast, spicy slaw, tomato, shaved carrot on a pain de mie bun 13.75

**Add bacon + 3.75**

**Add to any burger + 2.5:**


+ **California Style** avocado, white cheddar

+ **Cheddar & Mushroom Style** sautéed mushrooms, cheddar cheese



+ roasted rosemary potatoes

## BOWLS

*Substitute cauliflower couscous for grain 1.5*

**Power Bowl** poached egg, brown rice, kale pesto, pickled & raw radish, sautéed mushrooms & spinach, side of sriracha 13.25 

**Miso Quinoa** quinoa, sautéed vegetables, ginger miso sauce 14  

**Yellow Curry** sautéed seasonal vegetables, lemon grass, cumin, coriander, turmeric, ginger, lime, served over jasmine rice 14  

**Wild Salmon** pan seared wild salmon, broccoli, ginger lime scallion sauce, served over soba noodles 18 

**Add to any bowl:** + avocado 2.25 fried egg 2.5 + tofu 3.5 + bacon 3.75 + chicken 5 + shrimp 5.5 + wild salmon fillet 10.

## SIDES 5

Sautéed Vegetables

Broccoli

Cauliflower Couscous

Roasted Rosemary Potatoes

Slaw

 **vegan**

 **gluten-free**