

b **breakfast** **01 30 12**
L

b o u l e t t e s l a r d e r

hot many-grain cereal walnuts, flax seeds, currants, brown sugar, organic milk	8.5
toasted quinoa granola organic cow's milk or soy milk	9.5
our cows milk yogurt or bellwether farm sheep milk yogurt dried fruits, citrus compote	12.5
poached eggs with creamed cardoon and brussel sprouts parmesan reggiano	15
scrambled eggs with goat cheese lemon oil and sea salt	15
almond torte with b/L yogurt	9.5
toasted breads with sweet butter and organic fruit jam	6.5
with <i>nocciolata</i> chocolate-hazelnut spread	7.5

\$10 minimum per person/table service | please, no split orders
20% service charge will be added to tables of six and above

b e v e r a g e s

*specialty teas: winter white earl grey, pomegranate oolong
african autumn, midsummer peach*

freshly squeezed orange juice (carafe/glass)	12/6
iced english breakfast tea	4.5
iced coffee with half and half	4.5
iced eastern european chocolate milk	6
pure swiss mineral water	5.25
lauretana natural sparkling water (.75 L)	7
blue bottle three african beans coffee, french press (large/small)	11/5.5
assorted teas: chamomile, mint verbena, earl grey, sencha	5
english breakfast, paris (black tea, vanilla, fruit & citrus)	
eastern european style hot chocolate	6.5
alice prosecco	11/gl

breakfast 8-10:30, lunch 11:30 – 2:30

dinners by private reservation only retail 10-5:30 m-f, 8-2 sat 10-2 sun
chef amaryll schwertner and her staff articulate and enliven organic ingredients from northern california producers: the sherman island forager, 4 sisters, mariquita, marin roots, full belly, county line harvest, green gulch, hamada, knoll, riverdog, short night and star route farms, acme bread, anna's daughter's rye, andante dairy, gleason ranch, llano seco rancho, oak hill farm, and many other local foragers and sustainable artisans who supply us with their beautiful products.

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