

b **breakfast** **09 08**

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

nine-grain cereal porridge walnuts, flax seeds, currants, brown sugar, organic milk	8.5
our yogurt figs, kyoto sugar	10.5
poached eggs with tunisian braised lamb shoulder browned butter and roasted sesame seeds	14.5
scrambled eggs with redwood hill farms goat cheese north african sea salt, lemon oil	14
cured columbia river king salmon sliced musk melon	16
toasted breads with sweet butter and organic italian fruit jam with <i>nocciolata</i> chocolate-hazelnut spread	6 7

\$10 minimum per person/table service | please, no split orders

b e v e r a g e s

freshly squeezed orange juice	5.75
iced english breakfast tea	4
iced mint tea	4
iced soy milk with cinnamon	4
iced coffee with half and half	3.75
iced eastern european chocolate milk	5
lauretana natural sparkling water (.75 L)	7
sparkling lemonade (8.5oz./25oz)	5/10.5
sparkling elderberry soda (8.5oz./25oz)	5/10.5
sparkling pomegranate and raspberry presse (25oz)	10.5
blue bottle three african beans coffee, french press large/medium/small	9 / 4.5 / 3
assorted teas: chamomile, mint verbena, earl grey, sencha english breakfast, paris (black tea, vanilla, fruit & citrus)	4.5
eastern european style hot chocolate	6
alice prosecco	11/gl

let us know if you are interested in becoming part of the b/l team!

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 and many other local foragers and sustainable artisans who supply us with their beautiful products.

b **breakfast** **09 08**

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

nine-grain cereal porridge walnuts, flax seeds, currants, brown sugar, organic milk	8.5
our yogurt figs, kyoto sugar	10.5
poached eggs with tunisian braised lamb shoulder browned butter and roasted sesame seeds	14.5
scrambled eggs with redwood hill farms goat cheese north african sea salt, lemon oil	14
cured columbia river king salmon sliced musk melon	16
toasted breads with sweet butter and organic italian fruit jam with <i>nocciolata</i> chocolate-hazelnut spread	6 7

\$10 minimum per person/table service | please, no split orders

b e v e r a g e s

freshly squeezed orange juice	5.75
iced english breakfast tea	4
iced mint tea	4
iced soy milk with cinnamon	4
iced coffee with half and half	3.75
iced eastern european chocolate milk	5
lauretana natural sparkling water (.75 L)	7
sparkling lemonade (8.5oz./25oz)	5/10.5
sparkling elderberry soda (8.5oz./25oz)	5/10.5
sparkling pomegranate and raspberry presse (25oz)	10.5
blue bottle three african beans coffee, french press large/medium/small	9 / 4.5 / 3
assorted teas: chamomile, mint verbena, earl grey, sencha english breakfast, paris (black tea, vanilla, fruit & citrus)	4.5
eastern european style hot chocolate	6
alice prosecco	11/gl

let us know if you are interested in becoming part of the b/l team!

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 and many other local foragers and sustainable artisans who supply us with their beautiful products.