BREAKFAST available Weekdays from 8am-11am

FRUIT PLATE pb 10

YOGHURT granola, berries v 10

BUTTERMILK PANCAKES blueberry compote, maple syrup v 12

EGGS

QUESADILLA scrambled eggs, mushroom, pico de gallo, guacamole v 6

TWO EGGS ANY STYLE choice of bread with jam & butter v 9

EGG WHITE OMELETTE mushroom, goat cheese, spinach v 10

SMOKED SALMON scrambled eggs, sourdough 14

EGGS BENEDICT | FLORENTINE v | ROYALE 16

AVOCADO TOAST poached eggs, chili, basil v 17

HALF | FULL ENGLISH BREAKFAST
eggs, sausage, bacon, baked beans, roast tomato, mushroom, toast 14/ 18

SIDES

TOAST | MUSHROOMS | ROAST TOMATO | BAKED BEANS 4

SPINACH | BACON | SAUSAGE | CHICKEN SAUSAGE 5

SMOKED SALMON | AVOCADO 6

PASTRIES

CROISSANT | CHOCOLATE CROISSANT | BLUEBERRY MUFFIN | CHOCOLATE MUFFIN pb 4

Please inform your server if you have any allergies or require information on ingredients used in our dishes.
***Consuming raw or undercooked meats, poultry, seafood, shelfish or eggs may increase your risk of foodborne illness**
v = vegetarian | pb = plant based

WELCOME BACK

LUNCH COMBO 10 M-F
DINNER SPECIAL 15
COOKIES 5

SMALLS

SHISHITO PEPPERS miso glaze pb	10
TFC FRIED CHICKEN or CAULIFLOWER pb hot sauce	12/10
GUACAMOLE crudites, taro crisps pb	14
MEATBALLS tomato sauce, parmesan	14
BURRATA tomato, basil v	15
CALAMARI FRITTI chili, lemon aioli	16

SALADS AND SANDWICHES

ARUGULA CAESAR SALAD rye breadcrumb, cherry tomato	14
BUTTER LETTUCE avocado, sherry vinaigrette, pea shoots pb	16
AHI TUNA POKE avocado, cucumber, fresno, brown jasmine rice	22
AVOCADO TOAST chili, basil v add poached egg +3	14
DIRTY BURGER / IMPOSSIBLE BURGER cheddar, mustard, iceberg, tomato, pickles, fries	18/20
CLUB CHICKEN WRAP bacon, lettuce, tomato, egg, chili, dijonnaise, fries	18

ADD ONS

AVOCADO 5 | GRILLED CHICKEN 6 | SMOKED SALMON 6 | ROASTED SALMON 8 | TUNA 12

GRILL AND MAINS

MAC AND CHEESE scamorza, parmesan v	16
RIGATONI beef bolognese	18
CHICKEN PAILLARD rocket, cherry tomato, olive, aged balsamic	22
SALMON spinach, aioli	28
SKIRT STEAK / FILLET MIGNON fries, bearnaise	32 / 44

WOOD-FIRED PIZZAS

BUFFALO MOZZARELLA tomato, basil, oregano v	18
SPICY SALAMI tomato, mozzarella, mushroom	18
PESTO red & green pesto, cherry tomato, parmesan v	18

SIDES

all 7

SPINACH | GREEN SALAD | SWEET POTATO FRIES | FRENCH FRIES

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DESSERTS

CHOCOLATE POT DE CRÉME, coconut cream, (pb) 9

LEMON POSSET, raspberry, whipped créme fraiche 9

HOUSE COOKIES, chocolate chips, maldon salt 5

JUSTICE OF THE PIES
KEY LIME PIE 8
all proceeds donated

ICE CREAM AND SORBET

3 per scoop

CHOCOLATE | VANILLA

MANGO

PORT AND DESSERT WINE

SMITH WOODHOUSE Tawny Port 14

NONINO Grappa 15

OJAI LATAE HARVEST RIESLING, Santa Ynez 16

HOUSE SPECIAL

ESPRESSO MARTINI vodka, coffee liqueur, espresso 16

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WHITE

SAUVINGON BLANC, LAPOSTOLLE, RAPEL VALLEY, CHILE '18	13/52
CHENIN BLANC, KIONA, RED MOUNTAIN, WASHINGTON '18 (O)	14/56
CHARDONNAY, LEFT COAST, WILLAMETTE VALLEY, OREGON '17	15/60
BORDEAUX BLANC, CLARENDELLE, BORDEAUX, FRANCE '18	16/64
ALSATIAN BLEND, BIO-DYNAMITE, PFALZ, GERMANY '17	17/68
SANCERRE, DOMAINE DE LA TONNELLERIE, LOIRE VALLEY, FRANCE '18	17/68

RED

MALBEC, LLAMA, MENDOZA, ARGENTINA '18	13/52
PINOT NOIR, RAPTOR RIDGE, WILLAMETTE VALLEY, OREGON '17 (S)	14/56
SYRAH, CHATEAUM MARIS, 'LE ZULU', LANGUEDOC, FRANCE '16 (o,b)	14/56
CABERNET, B-SIDE, SONOMA NORTH COAST, CALIFORNIA '17	15/60
BORDEAUX, CLARENDELLE, MEDOC, FRANCE '16	18/72
ROSSO DI MONTALCINO, DONNATELLA CINCELLI COLOMBINI, TOSCANA, ITALY '16	22/88

FRESHLY SQUEEZED — all 5

ORANGE | GRAPEFRUIT

COFFEE

HOUSE ESPRESSO by Grind, Shoreditch, London	all 4
MATCHA	7
DRIP by Grind, Shoreditch, London	4
COLD BREW by Kyoto Black Nitro Cold Brew	5

TEA — all 5

ENGLISH BREAKFAST | EARL GREY | FRESH MINT | CHAMOMILE | GINGER
GREEN | MUSHROOM HERO | RUBY OOLONG

MILK ALTERNATIVES oat | soy

Please alert your server of any allergy or dietary concerns.
All above prices are inclusive of VAT

HOUSE TONICS

SOHO MULE 42 Below vodka, lime, ginger, soda	14
ISLAND NEGRONI Banks 5 rum, Lady A rose, Cocchi Rosa, Camapri	14
PICANTE DE LA CASA Cazadores Reposado tequila, chili, cilantro, lime, agave	14
EASTERN STANDARD 42 Below vodka or Bombay Sapphire gin, lime, cucumber, mint	14

HOUSE SPECIALS

THE GIFT Amass vodka, Aperol, lemon, mango & cinnamon	15
ESCAPE Maker's Mark bourbon, Pedro Ximenez sherry, bitter lemon soda	15

ROSE

HOUSE ROSE, FRANCE '17	12/44
LADY A, PROVENCE, FRANCE '17	15/60
CUVEE ROSE, PIERRE DELIZE, FRANCE NV	15/60

NON-ALCOHOLIC

STILL PRESENT Seedlip citrus, strawberry, yuzu tonic	9

DRAUGHT

PERONI	7
THREE FLOYDS ALPHA KING	7
FORBIDDEN ROOT STRAWBERRY BASIL	9
WHEINER BUBBLE TUB	8

BOTTLED

PERONI	7
GOOSE ISLAND SPF	8
REVOLUTION EVERY DAY HERO	7
MARZ JUNGLE BOOGIE	10

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