

LIV

CAFÉ & BISTRO

WEEKDAY
Lunch & Brunch

BRUNCH FAVORITES

- Croissant Breakfast Sandwich** (veg A)
Two eggs cooked over medium, grilled tomato, butter confit potato, Berryman Farms bacon, melted cheddar, on warm croissant
- Mexican Breakfast Bowl** (gf A)
Slow braised refried beans, butter confit potatoes topped with two sunny eggs, avocado, Pico de Gallo, house greens
- Eggs as You Wish** (gf A)
Two eggs, butter confit potatoes, mixed greens, choice of sausage/ local bacon/chorizo/ avocado
- Avocado Toast** (gf A) (veg) (vegan A)
House-baked baguette, avocado, crispy kale, marinated cherry tomatoes, feta, mixed greens, butter confit potatoes

BENEDICTS

- Classic Benny** half / full
Toasted English muffin, back bacon, hollandaise, butter confit potatoes, house greens, citrus vinaigrette
- Smoked Salmon Benny** half / full
Toasted English muffin, hollandaise, butter confit potatoes, house greens, citrus vinaigrette
- Dungeness Crabcake Benny** half / full
Toasted English muffin, hollandaise, butter confit potatoes, house greens, citrus vinaigrette, roasted pepper aioli
- Grilled Vegetable & Avocado Benny** half / full
Toasted English muffin, hollandaise, butter confit potatoes, house greens, citrus vinaigrette

CAFÉ SPECIALTIES

- Shakshuka** (gf A) (veg) (vegan A)
Two eggs poached in spiced vegetarian stew of peppers and tomato, crispy kale, feta, avocado, multigrain toast
- Chicken & Croffle**
Crispy fried chicken, buttery croissant waffle, sweet & spicy gochujang syrup, mixed greens & citrus vinaigrette
- Butter Chicken Rice Bowl** (gf A)
Tandoori spice marinated & slow roasted local free-run chicken cooked with tomato & cashew sauce, pulao rice, grilled naan & yogurt raita
- Maple Butternut Squash Soup** (veg)
Pear goat cheese, toasted pumpkin seeds, kale chips, herb oil, garlic baguette wedge

LUNCH

- Beef Smash Burger** single / double
Berryman Farm beef, caramelized onion jam, cheddar, lettuce, tomato, dill pickle, brioche bun, roasted garlic aioli, side fries or salad
- Rainbow Salad Bowl** (veg) (vegan A) (gf)
Baby greens, toasted pumpkin seeds, candied almonds, pear, orange, sundried cranberries, crispy chickpeas, citrus vinaigrette
- Mediterranean Bowl** (gf A)
Local lentil & chickpea falafels, beet hummus, crème fraiche, pickled radish, tomato, olives, feta, mixed greens, grilled pita