

organic breakfast

Yoghurt Parfait | \$9/pp or \$14/pp for DIY bar

- Yoghurt Parfait w/ Superfood Granola (served as a single serving)
- Yoghurt Bar includes Superfood Toppings Bar // hemp seeds, chia seeds, cacao nibs, goji berries, bee pollen + coconut flakes

Seasonal Overnight Oats | \$9/pp

- Seasonal jam, gluten-free soaked oats, coconut milk, + maple syrup
- Order individually or a mix of both oats and yoghurt!

Assorted Gluten Free Baked Goods | \$60/12 pieces

- Assortment of reishi coffee cake, lemon blueberry scone, seasonal muffins, and raw energy bites

Cold Breakfast | \$21/pp

- Fresh brewed Middlestate Coffee + Teakoe Whole Leaf Tea
- Seasonal Fruit Platter
- Seasonal Overnight Oats OR Yoghurt Parfait w/ Superfood Granola (served as a single serving or with a Superfood Toppings Bar // hemp seeds, chia seeds, cacao nibs, goji berries, bee pollen + coconut flakes)

Hot Breakfast | buffet style (12+ ppl) | \$29/pp

- Fresh brewed Middlestate Coffee + Teakoe Whole Leaf Tea
- Seasonal Fruit Platter
- Soft scrambled eggs, roasted sweet potatoes and seasonal vegetables, Riverbear bacon, and bread service

a la carte refreshments

bar packages available!

Coffee + Tea Service | \$5/pp

bottomless fresh brewed Middlestate Coffee, oat mylk and organic creamer, coconut sugar, and assorted Teakoe Whole Leaf Teas

Smoothies (assorted flavors) | 16oz/\$12 - \$14

16oz Cold Press Juice (assorted flavors) | 16oz/\$11

Vitality Shots | 3oz/\$5 - \$6

detox or immunity

organic lunch

Boxed, Plated, or Family Style // \$18-\$21/person

sandwiches served on local Reunion sourdough with mixed greens + Teakoe Fizzy Tea (assorted flavors)

• Roasted Chicken | \$21/pp

grilled green mojo chicken, arugula, Roma tomato, + spicy vegan aioli (make gluten-free // +2)

• Roasted Vegetable | \$18/pp

roasted eggplant, zucchini, + red pepper marinated in nut-free pesto with za'atar hummus (make gluten-free // +2)

Family Style // \$20/person

choose one large-format salad, one tartine platter, and your choice of raw energy bites or GF peanut butter cookies

• Salads: Harvest Cobb, Salmon Ginger, or Kale + Shitake Mushroom (add grilled chicken or baked salmon // +30)

• Tartine Platter: Eggy Mess, Salmon Lox, Avocado Toast, or Cherry Cocoa Whip

• Dessert: Raw Energy Bites or GF Peanut Butter Cookies

v: vegan vg: vegetarian df: dairy free gf: gluten free nf: nut free pp: per person

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions Please notify us of any allergies, not all ingredients are listed. Due to the nature of restaurants and cross contamination, we are unable to guarantee a 100% allergy free zone.