

BREAKFAST

TUESDAY – SATURDAY 8AM – 11AM

SALT

THE CYPRESS

Organic scrambled eggs, bacon, Cabot cheddar,
kale pesto, warm brioche
13.

LOX AND EGGS

Stirred eggs, house lox, chive labne and buttered
brioche
15.

TURKISH POACHED EGGS

Harissa spiced eggplant, flatbread, dukkah and
chive yogurt
14.

HUEVOS RANCHEROS ^

Pinto beans, eggs, melted cheddar, fresh harissa
salsa, GF corn tortilla
14.

BREAKFAST SALAD

Greens, local mushrooms, caramelized squash,
sunny fried egg
14.

FURIKAKE SALTY OATS

Poached egg
14.

SWEET

CINNAMON CUSTARD FRENCH TOAST

Maple sea salt butter, seasonal fruit
14.

PUMPKIN SPICED GRANOLA

Grated carrots, apples, yogurt
13.

BLENDIES

CHOLESTEROL FIGHTER ^v

Almond butter, banana, carrots, oats, soy milk,
and cinnamon flax cocoa mix
12

GREEN PROTEIN *^

Kale, banana, chia seeds,
mint Macha and yogurt
12

* items that are suitable for children | ^ items that are gluten-free | v items that are vegetarian or can be made vegan

Please inform us of any allergies or dietary restrictions prior to placing your order

For courtesy of our kitchen staff we have added 3% livable wage tax onto sales, it will be directly allocated. We value and appreciate your support.

LUNCH

TUESDAY - SATURDAY 11AM - 3PM

[CLICK HERE TO ORDER](#)
or call (617) 505-6727

SOUP

SOUP OF THE DAY
12.

SANDWICHES

CUBANO

Cuban braised pork, melted swiss, mustard and pickles on sourdough
14.

TOFU BAHN ME[✓]

Cider pickled vegetables, fresh cucumber and spicy coriander mayonnaise
14.

TURKEY CLUB SANDWICH*

Hand-carved turkey, chipotle mayo, crispy bacon, greens, house vegetable pickles
14.

SALMON BURGER

Seared salmon patty, pickled sesame cabbage and greens on toasted house brioche
14.

THE CYPRESS

Organic scrambled eggs, bacon, Cabot cheddar, kale pesto, warm brioche
13.

VEGETARIAN GREEK GYRO[✓]

Local tempeh, tahini yogurt, toasted garlic, mint, greens, flatbread
15.

GRILLED CHEESE*[✓]

Toasted sourdough, melted brown butter, Cabot cheddar
10.

BLENDIES

CHOLESTEROL FIGHTER^{^✓}

Almond butter, banana, carrots, oats, soy milk, and cinnamon flax cocoa mix
12.

GREEN PROTEIN^{*^}

Kale, banana, chia seeds, mint Macha and yogurt
12

SALADS

QUINOA CRUNCH^{✓^}

Caramelized squash, cauliflower, olives, toasted seeds and chili honey lime dressing
14.

IMMUNE BOOSTER N E FARRO

Raddicchio, roasted wild mushrooms, walnuts, grated parmesan and local apple cider vinaigrette
16.

AUTUMN KALE AND SWEET POTATO[✓]

Toasted pecans, grated apple and rosemary goat cheese yogurt dressing
14.



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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

SUNDAY BRUNCH

8AM - 2PM

[CLICK HERE TO ORDER](#)
or call (617) 505-6727

PLATES

LOX AND EGGS

Stirred eggs, house lox, chive labne and buttered
brioche
15.

TURKISH POACHED EGGS

2 poached eggs, harissa spiced eggplant, flatbread,
dukkah and yogurt
14.

HUEVOS RANCHEROS ^

Pinto beans, eggs, melted cheddar, fresh harissa
salsa, GF corn tortilla
14.

PUMPKIN SPICED GRANOLA

Grated carrots, apples, yogurt
13.

CREAMY POLENTA

Cooked greens, braised pork, poached egg, hot
sauce
16.

BLENDIES

CHOLESTEROL FIGHTER ^v

Almond butter, banana, carrots, oats, soy milk,
and cinnamon flax cocoa mix
12

GREEN PROTEIN *^

Kale, banana, chia seeds,
mint Macha and yogurt
12

SANDWICHES

THE CYPRESS

Organic scrambled eggs, bacon, Cabot
cheddar, kale pesto, warm brioche
13.

TURKEY CLUB *

Hand-carved turkey, chipotle mayo, crispy
bacon, greens, house vegetable pickles
14.

HOUSE SPECIAL

CINNAMON CUSTARD FRENCH TOAST

Maple sea salt butter, seasonal fruit
14.

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