

# BREAKFAST

TUESDAY – SATURDAY 8AM – 11AM

## SALT

### THE CYPRESS

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

### GOLDEN BREAKFAST <sup>v</sup>

Turmeric spiced tofu, roasted cauliflower, sunny  
fried egg and toasted coriander labne  
15.

### TURKISH POACHED EGGS <sup>v</sup>

Harissa spiced eggplant, flatbread, dukkah and  
chive yogurt  
16.

### HUEVOS RANCHEROS <sup>^</sup>

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

### BREAKFAST SALAD <sup>v</sup>

Caramelized squash, roasted mushrooms,  
greens and a soft poached egg  
14.

### BEET CURED LOX

Grated radish, capers, red onion, boiled egg, soft herb  
goat cheese, spelt toast  
15.

## SWEET

### CINNAMON CUSTARD <sup>v</sup> FRENCH TOAST

Maple sea salt butter, seasonal fruit  
14.

### SPICED GRANOLA <sup>v</sup>

Grated carrots, apples, house yogurt  
13.

## BLENDIES

### CHOLESTEROL FIGHTER <sup>^v</sup>

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

### GREEN PROTEIN <sup>\*^</sup>

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

\* items that are suitable for children | ^ items that are gluten-free | <sup>v</sup> 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

## SOUP

### SOUP BOWL

House made daily, sourdough toast  
12.

## SANDWICHES

### CUBANO

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

### TOFU BAHN ME<sup>v</sup>

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

### TURKEY CLUB SANDWICH<sup>\*</sup>

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

### SALMON BURGER

Brioche bun, ginger scallion slaw  
16.

### THE CYPRESS

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

### VEGETARIAN GREEK GYRO<sup>v</sup>

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

### GRILLED CHEESE<sup>\*v</sup>

Toasted sourdough, melted brown butter, Cabot  
cheddar  
10.

## BLENDIES

### CHOLESTEROL FIGHTER<sup>^v</sup>

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

### GREEN PROTEIN<sup>\*^</sup>

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

## SALADS

### GREEK QUINOA<sup>v^</sup>

Riced cauliflower, celeriac, cannellini beans,  
crumbled feta, greens, olive oregano dressing  
15.

### IMMUNE BOOSTER<sup>v</sup>

Radicchio, roasted mushrooms, kamut berries,  
walnuts, Romano pecorino and organic cider  
vinaigrette  
15.

### COBB AND KALE<sup>v^</sup>

Olives, sweet potato, soft egg, great hill blue,  
roasted chickpeas, tahini dressing  
16.

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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

## PLATES

### GOLDEN BREAKFAST <sup>v</sup>

Turmeric spiced tofu, roasted cauliflower, sunny fried egg and toasted coriander labne  
15.

### TURKISH POACHED EGGS <sup>v</sup>

2 poached eggs, harissa spiced eggplant, flatbread, dukkah and yogurt  
16.

### HUEVOS RANCHEROS <sup>^</sup>

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

### SPICED GRANOLA <sup>v</sup>

Grated carrots, apples, yogurt  
13.

### CREAMY POLENTA

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

### BEET CURED LOX

Grated radish, capers, red onion, boiled egg, soft herb goat cheese, spelt toast  
15.

## BLENDIES

### CHOLESTEROL FIGHTER <sup>^v</sup>

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

### GREEN PROTEIN <sup>\*^</sup>

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

## SANDWICHES

### THE CYPRESS

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

## HOUSE SPECIAL

### CINNAMON CUSTARD FRENCH TOAST <sup>v</sup>

Maple sea salt butter, seasonal fruit  
14.

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