

Salads

Little Gem Salad with Caesar Dressing \$8.00

gem lettuce, lemon, caesar dressing, parmesan crisps

**add Roast Chicken*

Autumn Panzanella Salad \$10.00

squash, kale, brussels sprouts, truffle tremor goat cheese, pine nuts, torn bread, pomegranate vinaigrette

Roasted Carrot Salad with Marble Potatoes, Green Goddess Dressing, Sesame and Fig \$9.00

smashed marble potatoes, roasted rainbow carrots, sesame, fig, green goddess dressing

Sandwiches

Turkey Cranberry and Arugula Sandwich \$10.00

shaved turkey, cranberry, arugula, autumn aioli, dutch crunch bread

All-Day Egg Sandwich \$9.00

sourdough english muffin, cage-free egg, hop along cheese, spiced bacon, avocado oil aioli

Perfectly Porchetta Sandwich \$12.00

roast pork, ciabatta roll, arugula, sherry onion jam

Marinated Artichoke and Piquillo Pepper Sandwich \$10.00

marinated artichoke, piquillo pepper, butternut squash, watercress, green goddess spread, green onion bread

Small Bytes

Ham and Cheese Baguette \$5.00

rosemary ham, sourdough baguette, white cheddar cheese, butter

Butternut Squash Soup \$5.00

sour cream, herbs and brown butter

Tomato Soup \$5.00

sour cream, herbs and brown butter

Butter Noodles \$3.50

buttered noodles served with herbs and cheese on the side

Grilled Cheese \$5.00

sourdough bread, white cheddar cheese, butter

Heirloom Tomato Focaccia \$3.50

freshly baked focaccia bread topped with heirloom tomatoes, drizzled with olive oil, and seasoned with sea salt and herbs

Pastries & Sweets

Butter Croissant \$4.50

Chocolate Croissant \$4.50

Seasonal Danish - Blood Orange \$4.50

Seasonal Muffin - Fall Spice Pear \$3.50

Dark Chocolate Brownie \$3.50

Salted Chocolate Chip Cookie \$3.00

Salty-Sweet Butter Cookie \$3.00

Signature Desserts

The Cupcake Collection

Sometimes you just need a little something sweet. Our cupcake collection provides a balance of fun and innovation to close out your meal on a high note, or simply send you on your way with a burst of flavor and joy.

Vanilla Cupcake \$4.00

A classic vanilla cupcake with a rich buttercream frosting

Chocolate Cupcake \$4.00

A decadent chocolate cupcake topped with a dark chocolate frosting

Red Velvet Cupcake \$4.00

A moist red velvet cupcake topped with a creamy cream cheese frosting

Coffee

Espresso \$2.50

Americano \$2.50

Cappuccino \$3.50

Latte \$4.50

Mocha \$5.00

Flat White \$3.50

Macchiato \$3.00

Drip Coffee \$2.50

Cold Brew Coffee \$4.00

**choice of oat milk, whole milk, fat free milk*

Featured Specials & Tea

The Engineer \$4.50

cold brew, honey syrup, oat milk

Noogler \$2.50

steamed oat milk, cinnamon

H-Oat Chocolate \$3.50

70% chocolate with oat milk

Hot Tea \$3.00

Herbal Tea \$3.00

Matcha Latte \$5.00

Chai Latte \$5.00

Drinks

Iced Tea \$3.00

Lemonade \$3.00

Hibiscus Craft Soda \$3.00

Strawberry Dragon Fruit Craft Soda \$3.00

Mineral Water \$3.00

Bottled Water \$4.00

Apple Juice \$3.00

Coca-Cola \$3.00

Sprite \$3.00

We Proudly Support

We're proud to work with these local and small businesses to bring the cafe menu to life. These suppliers are known for their delicious products — featured throughout our menu — and sustainable business practices.

Midwife and The Baker - Mountain View CA

Panorama Bakery - San Francisco CA

La Tourangelle - Berkeley CA

Community Grains - Berkeley CA

Cream Co. Meats - Oakland CA

Acme Bread Co. - Berkeley, CA

Cowgirl Creamery - Petaluma, CA

Cypress Grove - Arcata, CA

Progeny Coffee - Palo Alto CA

County Fair Pickles - Stockton CA

Red Blossom Tea - San Francisco CA

The Google Garden - Mountain View CA

Tractor Beverage Co. - Coeur d'Alene, ID

Wandering Bear Cold Brew - New York , NY