

BREAKFAST

egg sandwich* two fried free-range eggs on sliced white bread
w/ mozzarella and rosemary aioli 5.5
w/ niman ranch ham, cheddar, and rosemary aioli 6.5
w/ thyme-roasted mushrooms, swiss, and rosemary aioli 6.5
w/ bacon +2.

daily frittata 5.5

chicken-apple sausage or **bacon** 2.

toast w/ butter, jam, peanut butter or nutella 2.

bagel

w/ butter 2.5

w/ cream cheese or lentil-cashew hummus 3.

w/ tomato and cucumber 3.5

w/ lox, red onions and capers 6.5

house-made granola

w/ milk 4.

w/ yogurt 4.5

w/ seasonal fruit +2.

steel-cut oatmeal* w/ dried cranberries & roasted almonds 3.5

w/ seasonal fruit +2.

french toast* w/ yogurt, honey and red apple 8.

SOUP

house-made daily soup w/ acme bread

cup 4.

bowl 5.5

w/ organic greens +1.5

SALADS

organic mixed greens w/ goat cheese, roasted almonds,
and house balsamic dressing 4. / 7.

arugula w/ blue cheese, roasted walnuts, dried cranberries,
and house balsamic dressing 4. / 7.

either salad above:

w/ roasted chicken or turkey +2.5

w/ tuna salad or chicken salad +2.5

w/ lox +2.5

w/ lentil-cashew hummus +2.

w/ avocado or egg +1.

cobb salad organic mixed greens, egg, chopped bacon,
tomato, blue cheese, avocado, and goddess dressing 8.75

*served until 11 am weekdays.

HOT PANINI

farley's grilled cheese swiss, mozzarella and blue cheese
with spring onions 6.5

roasted mushrooms with thyme and swiss 6.5

roasted diestel turkey & cheddar, harissa aioli
and arugula 8.25

roasted diestel turkey & mozzarella, arugula pesto
and tomato 8.25

farley's cuban niman ranch ham, swiss, pickles and
mojo mustard 8.

grilled chicken-apple sausage, mozzarella, dijon aioli
and arugula 8.

albacore tuna salad, tomato, mozzarella and arugula 8.25

muffuletta ham & mozzarella or lentil-cashew hummus (vegan),
olive tapenade, tomato and arugula 8.

farley's club roasted diestel turkey, bacon, avocado, tomato,
cheddar, goddess dressing and organic greens 8.5

COLD SANDWICHES

roasted diestel turkey, avocado, havarti, mendocino mustard
and organic greens 8.

niman ranch ham, swiss, dijon aioli, marinated red onions
and organic greens 8.

albacore tuna salad, avocado, havarti and arugula 8.25

curry chicken salad with currants, green apples,
cashews and organic greens 8.

veggie avocado, havarti, tomato, cucumber, marinated red
onions, goddess dressing and organic greens 7.25

vegan lentil-cashew hummus, avocado, cucumber, tomato
and organic greens 7.25

kid's panini smaller-sized for little hands
choose meat & cheese (hot or cold) or peanut butter & jam 5.

side salad served w/ all panini when eaten in the cafe.

*a 10% service charge will be added to phone orders of 6 or
more lunch items.*

*in our effort to serve high-quality food at accessible prices,
we use organic and sustainably produced ingredients wherever
possible. our local vendors include acme bread company,
diestel, and niman ranch farms.*

EAT



1195 65th street
emeryville
510.879.7026

ESPRESSO

americano	2.5
cappuccino	3.
espresso	2.5
gibraltar	2.5
latte	3.
macchiato	2.5
mocha	3.5

espresso drinks made **double ristretto**.

COFFEE & CHAI

drip	1.75
french press	3.5
iced drip	2.25
organic chai	2.5
café au lait	2.5

TEA

cup / pot 1.75 / 3.
iced lychee black 2.

black

lychee black
oolong
earl grey
pg tips

green

organic white monkey
sparrow's beak jasmine
gen mai cha

herbal

rooibos
peppermint
chamomile

we carry teas from red blossom tea company of san francisco, a family-owned tea shop that specializes in traditionally crafted loose-leaf teas and travels the world to find the very best.

MORE

organic o.j. 3.
orange-lemon sparkle 3.5
coke & diet coke 2.5
ginger beer 2.5
root beer 2.5
pellegrino 2.5
hot chocolate 1.75 / 2.25 / 2.75

DRINK



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