



BREAKFAST

WELLNESS

YOGURT & PUMPKIN SEED GRANOLA V | GF 19

Summer berries, vanilla honey

OVERNIGHT OATS VG | GF 17

Almond milk, cocoa nibs, chia seeds
peanut butter, dried fruit

SMOOTHIES 15

MIXED BERRY

Berries, avocado
orange juice

TROPICAL

Banana, lychee,
turmeric, coconut

MAYOR'S GREEN

Kale, celery, green
apple, cucumber

ORGANIC ADD-INS

Spirulina, hemp seed
powder, pea powder

CLASSICS

MARKET FRUIT PLATE 18

Fresh sliced fruit, berries, toasted banana bread

THE CONTINENTAL BREAKFAST V 23

Fresh sliced fruit, yogurt and granola, choice of
bread, housemade jam, butter, brewed coffee,
choice of juice

FARM HOUSE BREAKFAST 27

Two eggs any style, chicken sausage or Nuske's bacon
smashed fingerling potato, delicata squash, shiitake
mushroom, pomegranate, fresh curds, grilled sourdough

POWER OMELET V 24

Mushrooms, spinach, arugula, avocado, choice of bread
Add chicken apple sausage +\$8

EGGS BENEDICT 26

Canadian bacon, English muffin, poached eggs, hollandaise
Choice of fingerling potatoes or side salad
Florentine style available upon request

BUTTERMILK WAFFLE V 22

Quince & apple jam, salted maple ice cream, vanilla
bean cream

TOASTS

Add choice of egg +\$4

AVOCADO TOAST GF upon request +3 24

Acme bakery sourdough, Hass avocado, shaved radish
pea tendrils

SMOKED SALMON 23

Cucumbers, dill, cream cheese, pickled red onion
capers, choice of bagel

SIGNATURES

SHAKSHUKA V | GF 25

Tomato sauce, eggs, feta, pepper sofrito, parsley
za'atar, spiced chickpeas, grilled sourdough

HUEVOS RANCHEROS V | GF 24

Sunny side up eggs, avocado, gigante beans, fresh
cheese, smoked yogurt, fire-roasted salsa, cilantro
pickled Fresno chilis, crispy corn tortillas

BREAKFAST BURRITO 24

Scrambled eggs, chorizo, black beans, avocado, queso fresco
fire-roasted salsa

SMOKED POLENTA GF 25

Cilantro braised pork, fried egg, scallions, pickled
Fresno chilis

SAVORY RICE PORRIDGE V | DF 21

Roasted mushroom, soft cooked egg, sesame
seaweed, puffed wild rice, pickled shallots

COFFEE & TEA

Counter Culture, Emeryville

SMALL POT OF COFFEE	6	ICED TEA	7
ESPRESSO	6	SMART MATCHA BY AUTONOMY	8
CORTADO	7	Organic matcha, lion's mane chaga, reishi, cordyceps	
CAPPUCCINO	7	Madagascar vanilla, macadamia cashew, almond	
LATTE	7	<i>Awaken your mind with sustained clarity and energy. Crafted by Michelin-trained chef, Patrick Drake</i>	
HOT TEA	6		

ADDITIONS

SIDE OF FRUIT	10	SOURDOUGH TOAST	7
NUSKE'S BACON	8	SMASHED FINGERLING POTATOES	11
CHICKEN SAUSAGE	8		

PASTRIES

TOASTED BANANA BREAD	9	CROISSANT	7
With whipped honey		Plain or chocolate	

DF/Dairy-free • GF/Gluten-free • V/Vegetarian • VG/Vegan

Our menu reflects our commitment to sustainability. Our culinary team selects the best ingredients available. We support local organic farms, wild caught fish, cage-free eggs, and sustainably raised animals.

We are 100% seed oil-free. Our fryers use Zero Acre oil, made from fermented sugarcane.

Warning: Some foods and beverages served here may contain trace elements found naturally in the environment, which are known to the State of California to cause cancer or reproductive harm. Learn more at www.P65Warnings.ca.gov. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. Learn more at www.P65Warnings.ca.gov/alcohol.