VILLON

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 20

PACIFIC BLUE
Coconut, dates, pineapple, berries, banana

MARINA CRUNCH
Chocolate peanut protein, maca, banana, cacao nibs, coconut, cinnamon & royal jelly

AMAZON BERRY
Açai, banana, berries, beets

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 OMELETTE 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
Sourdough, Hass avocado, shaved radish
pea tendril

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

PROPER ADDITIONS

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

PASTRIES

TOASTED BANANA BREAD 9
With whipped honey

CROISSANT 7
Plain or chocolate

COFFEE & TEA

Counter Culture, Emeryville

COFFEE 6
ESPRESSO 6
CORTADO 7
CAPPUCCINO 7
LATTE 7
HOT TEA 6

ICED TEA 7

SMART MATCHA BY AUTONOMY 8
Organic matcha, lion's mane chaga, reishi, cordyceps
Madagascar vanilla, macadamia cashew, almond
Awaken your mind with sustained clarity and energy. Crafted by Michelin-trained chef, Patrick Drake

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.