

TARTINE MANUFACTORY

bread and butter 6

flatbread and olive oil 6

spicy kimchi pickled cabbage 5

seasonal fermented vegetables (v) 5

butternut squash hummus, pumpkin seed dukkah (v) 9

burrata, meyer lemon, pistachio (v) 11

avocado, serrano, pepitas smørrebrød (v) 9.50

trout, cream cheese, pickled onions, chives smørrebrød 9

apple, cranberry, ricotta, seed brittle, vanilla tartine (v) 16

mushroom conserva, ricotta, arugula tartine (v) 17

bread loaves for takeaway (until sold out)

country 10.75

oat porridge or whole wheat sesame 11.25

sprouted rye with seeds 14

durum porridge flatbread 8

olive fougasse (available after 12pm) 9.25

baguette (available after 1pm) 6

california halibut crudo, marsh grapefruit, chia seed, herbs, lime, puffed quinoa 18

steak tartare, pickled celery root, crispy lotus root, cured egg toast 16

little gems, heirloom apples, fennel, candied walnuts, pomegranate, buttermilk poppyseed (v) 16

chicories, radish, breadcrumb, boont corner sheep's milk cheese, anchovy dressing 16

soup of winter squash, celery root and apple with fennel seed (v) 12

bone broth, green onion, turmeric juice 7

black beans, ragosa and delicata squash, coriander crema (v) 18

with crispy duck leg carnitas +8

coddled eggs, trout roe, fresh horseradish, za'atar toast 16

grilled cheese, wagon wheel, basil, squash blossom, caramelized onions, country bread (V) 15

marinated brassicas flatbread sandwich, herb tahini, pickled carrots (v) 16

roast beef flatbread sandwich, blue cheese, date-onion jam, beef fat mayo, arugula 17

grain bowl, roasted vegetables, avocado, coconut, herbs 18

add herb marinated chicken to any dish +7

WINE

sparkling chenin blanc FRANCOIS CHIDAINE *pétillant brut*, vouvray, loire valley, france 15 / 59

sparkling rosé of gamay SEROL *turbulent*, loire valley, france 16 / 69

harslevelu/furmint/koverszolo 2016 KIKELET *origo*, tokaj, hungary 12 / 48

grillo 2017 ALLESANDRO VIOLA *note di bianco*, sicily, italy 14 / 55

vermentinu 2013 BINDI *le blanc mursaglia*, patrimonio, corsica, france 13 / 52

sauvignon blanc 2017 EN CAVALE *contra costa*, california 15 / 59

chardonnay 2017 MATTHIASSEN *linda vista*, oak knoll, napa valley, california 17 / 75

rosé of valdiguié 2016 LUMIA *watson ranch*, dry creek valley, california 10 / 39

rosé of niellucciu/sciaccarellu 2017 CLOS MARFISI *cuvée julee*, corsica, france 15 / 59

arneis/dolcetto/barbera/nebbiolo 2017 RUTH LEWANDOWSKI *feints cuvée zero*, mendocino, california 14 / 55

gamay noir 2017 JOLIE LAIDE *barsotti*, el dorado, sierra foothills, california 16 / 69

pinot noir 2015 DOMAINE EDEN *santa cruz mountains*, california 17 / 75

montepulciano 2016 CANTINA COLONNELLA *le corone*, abruzzo, italy 11 / 44

freisa 2017 BREZZA *langhe*, piemonte, italy 15 / 59

cab sauvignon/petit verdot/merlot/saperavi 2017 BASKET RANGE *adelaide hills*, australia 17 / 75

syrah 2012 WHITE ROCK *st. joe*, napa valley, california 17 / 75

BEER 8

LAGER – fieldwork

BLONDE – roses' taproom

SAISON – henhouse brewing

ENGLISH DARK ALE – old kan beer & co.

a 5% surcharge will be added to all food and drink sales in support of employee benefits. corkage \$25/750 ml

MANUFACTORY COFFEE

filter coffee 3.5

espresso 3

espresso + milk

macchiato/cappuccino/Latte 4/4/5

espresso + almond milk

macchiato/cappuccino/latte 5/5/6

espresso + chocolate milk

macchiato/cappuccino/latte 5/5/6

cold brew 4

TEA

stonemill matcha almond latte 7.50

iced stonemill matcha lavender almond latte 7.50

chai tea latte 6 + almond milk 7

oolong 4

scented tea with bergamot 4

rooibos herbal 4

lemongrass 4

purple barley passionfruit iced tea 4

iced black tea 4

BEVERAGES

mimosa 13

grapefruit or orange juice 5

seasonal fruit shrub 10/AQ

rose lemonade kombucha 7