

## BRUNCH

TAHINI VANILLA YOGURT (GF) (V) 11  
*nut + seed granola, preserved orange, honeycomb, fresh berries, mint + local bee pollen*

HEMP SEED WAFFLE (V) 13  
*whipped coconut yogurt, pressed seasonal fruit, buckwheat walnut crumble, maple, rum + nuts*

MARKET PLATE (GF) (DF) (V) 15  
*two eggs any style, smoked paprika sweet potatoes, roasted halved tomato, ancient grains, pickled beet relish, herb avocado mash + arugula salad*

ROASTED SWEET POTATO CAKES (V) 14  
*two poached eggs in ghee, green chili crema, crisp slaw + kale chips*

EL REY EGGS (GF) (V) 15  
*two eggs "up", crisp tostadas, cascabel chili + charred tomato salsa, refried anasazi beans, sprouted brown rice, roasted sweet pepper, avocado, citrus slaw + crema*

MF TOAST 14  
*fried egg, billionaire bacon, herb chevre, roasted tomato, roasted garlic aioli, + local microgreens on grilled multigrain*

AVOCADO TOAST (V) 13  
*fried egg, za'atar, shaved breakfast radish, pickled carrot creme fraiche, local sprouts on grilled multigrain*

THE GRAIN BOWL (GF) (DF) (V) 15  
*sprouted brown rice, turmeric poached egg, black sesame, roasted acorn squash, charred shishito, wakame, dill cashew crema + ginger puffed rice + togarashi salmon \$7*

GRILLED TANDOORI CHICKEN BOWL (GF) 16  
*beluga lentils + chickpeas, wilted fall greens, sweet pepper raita + tahini, pickled cucumber, sumac, activated almonds + crispy golden beets*

KALE CAESAR (V) 12  
*local kale, watermelon radish, cucumbers, pickled shallots + torn garlic croutons*  
*+ chicken \$5 + togarashi salmon \$7*

THE FIGGY GREEN SALAD (GF) 12  
*seasonal greens, mission figs, shaved apple, pickled red grapes, billionaire bacon, gorgonzola, hazelnuts, fried brussels sprouts + grain mustard vinaigrette*  
*+ chicken \$5 + togarashi salmon \$7*

HOUSE-GROUND BURGER 16  
*seared halloumi, slow roasted tomato, roasted black garlic aioli, cucumber, preserved lemon + pickled fennel arugula salad + feast fries with artichoke aioli*

SHAVED TURKEY + TRUFFLE SANDWICH 14  
*turkey breast, truffle remoulade, honey pears, billionaire bacon, aged cheddar, greens + sunflower sprouts on toasted multigrain*

## ADD-ONS

BILLIONAIRE BACON 5

TURMERIC POACHED EGG 2.5

1/2 AVOCADO 2.5

FEAST FRIES WITH ARTICHOKE AIOLI 6

SMOKED PAPRIKA SWEET POTATOES 4.5

TOAST + SEASONAL JAM WITH WHIPPED BUTTER 4

SIDE SALAD (KALE CAESAR or FIGGY GREEN) 6

## DESSERT

FLOURLESS CHOCOLATE CAKE (GF) 7  
*smoked sea salt crumble, seasonal fruit*

THE MATCHA ONE 5  
*matcha cupcake, black sesame frosting*

## BEVERAGES

**COFFEE BAR** by Stumptown

HOUSE COFFEE 3

CAPPUCCINO 4

LATTE (HOT OR ICED) 4.5

COLD BREW ON TAP 4.5

SEA SALT MATCHA LATTE 5.5  
*sea salt, ginger, milk, agave*

COCOA MACA MILK 5.5  
*cocoa powder, maca, nut milk, cinnamon, honey + sea salt*

GOLDEN CHAI LATTE 5.5  
*ginger, turmeric, pink peppercorn, green cardamom, clove*

SYRUP, ALMOND MILK, OR OAT MILK + 0.75

ADDITIONAL ESPRESSO SHOT + 1

**TEA** by Smith Teamaker 3.25

BLACK TEA *brahmin*

EARL GREY *lord bergamot*

GREEN TEA *fez*

HERBAL *peppermint or chamomile*

ICED TEA 4

GINGER KOMBUCHA ON TAP 5

**JUICES** by Moveable Feast + Company

IN-HOUSE FRESH OJ 5

EVERYONE LOVES A GINGER 9  
*carrot, turmeric, ginger, apple*

THE FEAST BEAST 9  
*spinach, lemon, cucumber, parsley, ginger, apple*

HOT SHOT 3.5  
*ginger, lemon, apple, turmeric, jalepeño*