

**• BEVERAGES •**

<b>COFFEE/TEA</b>	<b>12 OZ</b>	<b>16 OZ</b>
drip.....	\$ 2.50	\$ 3.50
cold brew .....	-	\$ 4.00
latte .....	\$ 3.75	-
cappuccino .....	\$ 3.75	-
macchiato .....	\$ 3.75	-
americano .....	\$ 2.75	-
espresso .....	\$ 2.75	-

**BEVERAGES ON TAP**

COLD BREW .....	\$ 4
KOMBUCHA BREW .....	\$ 6
BEER .....	\$ 6
WHITE WINE .....	\$12
ROSÉ .....	\$12

**BEVERAGES**

AGUA FRESCA .....	\$ 3
ICED TEA .....	\$ 3
FRESH SQUEEZED LEMONADE .....	\$ 4
PALMER MALARKEY .....	\$ 4
H&E MIMOSA .....	\$ 7
BLOODY MARY .....	\$ 9
RED WINE .....	\$14

<b>BONE BROTH</b>	<b>12 OZ</b>	<b>16 OZ</b>
HOUSE MADE DAILY .....	\$7	\$9



**MONDAY - SUNDAY**  
8:00 AM - 8:00 PM

**DINE IN OR TAKE OUT**  
619-794-2790

## • BREAKFAST •

FROM 8 A.M. - 11 A.M.

### PLATES

**HOUSE GRANOLA** house made granola, seasonal fruit, yogurt, fresh mint { **SUB ACAI + \$4** } ..... \$ 7

**WHOLE GRAIN PANCAKE** whipped maple butter, seasonal fruit ..... \$ 8

**MAPLE CROISSANT** maple pork sausage, fried over easy egg, gruyère, arugula, aioli ..... \$ 9

**THAI CROISSANT** chicken thai sausage, fried over easy egg, gruyère, cilantro, spicy aioli ..... \$ 9

**CALI BREAKFAST BURRITO** bacon, avocado, smoked cheddar, sour cream, onion, root fries ..... \$ 13

**H&E BAGEL & LOX** sprouts, cucumber, heirloom tomato, capers, onions, everything cream cheese { **ADD EGG + \$2** }..... \$ 14

**HOT HONEY FRIED CHICKEN** house made smoked cheddar biscuits, pork sausage gravy..... \$ 15

### HASH & EGGS

mushrooms, Humboldt Fog goat cheese, potato, kale, crème fraiche..... \$ 12

heirloom tomatoes, olives, parmesan crisp, capers, basil pesto ..... \$ 12

bacon, country pork sausage, onions, cheddar..... \$ 13

smoked corned beef, peppers, onion, fines herbes ..... \$ 14

### FARMER'S TOAST

avocado, onions, cilantro, dukkah, country wheat { **ADD EGG + \$2** }..... \$ 9

whipped ricotta, seasonal accoutrements, country wheat ..... \$ 12

smoked salmon rillettes, poached egg, herb caper salsa, pullman ..... \$ 13

### BREAKFAST SIDES

**ROOT POTATO HASH** ..... \$ 4

**SLOW CURED BACON** ..... \$ 5

**PORK SAUSAGE PATTIES** ..... \$ 5

## • DAILY MENU •

FROM 11 A.M. - 8 P.M.

### SALADS

**ARTISAN GREENS** radish, cherry tomato, red wine vinaigrette ..... \$ 8

**SMOKED CURRY CHICKEN** kale, cilantro, cashews, citrus vinaigrette .. \$ 11

**BEET & HUMBOLDT FOG** quinoa, red onion, kale, walnut pesto, red wine vinaigrette ..... \$ 12

**TUNA CONSERVA** haricot vert, potato, egg, capers, lemon vinaigrette .. \$ 13

**POKE & AVOCADO** kimchi, artisan mixed greens, cilantro, gochujang vinaigrette ..... \$ 14

**CP FRIED CHICKEN** tomatoes, parmesan cheese, lemon vinaigrette ..... \$ 16

**STEAK & CARROTS** farro, charred bitter greens, red onion, chimichurri, red wine vinaigrette ..... \$ 16

### SANDWICHES

{ **ADD ROOT FRIES + \$4** }

**SD TURKEY** smoked turkey, jalepeño aioli, sprouts, avocado, pickled onion, buttermilk roll ..... \$ 11

**PASTRAMI RUEBEN** cured pastrami, russian dressing, pickled cabbage on rye ..... \$ 12

**H&E BAHN MI** chicken sausage, papaya, cilantro, thai chili aioli, pickled vegetables, chicken liver, baguette ..... \$ 12

**FRIED CHICKEN** H&E kimchi, yuzu kosho aioli, buttermilk bun ..... \$ 12

**ROAST BEEF & SMOKED CHEDDAR** crispy shallots, scallions, red onions, smoked french dressing, buttermilk roll ..... \$ 13

**OLIVE OIL POACHED TUNA MELT** preserved lemons, herbs, capers, fontina, parmesan olive focaccia ..... \$ 14

## • DAILY MENU •

FROM 11 A.M. - 8 P.M.

### PLATES

**CHICKEN LIVER PATE** seasonal pickles, whole grain mustard, toasted bread ..... \$ 9

**GARLIC HUMMUS** mamas lil peppers, pickled vegetables, semolina crackers ..... \$ 11

**SUGAR CANE THAI CHICKEN SKEWERS** mint, basil, cilantro, sweet & sour aioli ..... \$ 10

**MEZZE** sample of grain salads, mediterranean dip, olives, cheese, semolina crackers ..... \$ 12

**CHEESE PLATE** selections of artisan cheeses, seasonal accoutrements, honey, preserved fruit ..... 3 FOR \$ 16

**CHARCUTERIE** cured meats, pickled vegetables, whole grain mustard, nuts, marinated olives ..... \$ 16

**CHEESE & CHARCUTERIE** chef's selection of artisan cheeses, cured meats, seasonal accoutrements ..... \$ 28

### SIDES

**FIELD GREENS** red wine vinaigrette ..... \$ 5

**ROOT FRIES** smoked french dressing & yuzu kosho aioli ..... \$ 5

**SAUTEED KALE** garlic & extra virgin olive oil ..... \$ 5

**MAC N' CHEESE** aged white cheddar, parmesan & gremolata ..... \$ 8

### KIDS' PLATES

**TURKEY & CHEESE SANDWICH** ..... \$ 7

**GRILLED CHEESE SANDWICH** ..... \$ 7

**HOUSE PASTA WITH BUTTER** ..... \$ 7

### BONE BROTH

made in house daily ..... \$ 7 ..... 12 OZ ..... 16 OZ ..... \$ 9