

• BEVERAGES •

COFFEE/TEA	12OZ	16OZ
drip	\$2.50	\$3.50
cold brew	-	\$4.00
latte	\$3.75	-
cappuccino	\$3.50	-
macchiato	\$3.00	-
americano	\$2.75	-
espresso	\$2.75	-

BEVERAGES ON TAP

COLD BREW.....	\$ 4
KOMBUCHA BREW	\$ 6
KEFIR SODA	\$ 6
BEER	\$ 7
WHITE WINE	\$ 10
ROSÉ	\$ 10

BEVERAGES

AGUA FRESCA	\$4.00
ICED TEA	\$3.00
FRESH SQUEEZED LEMONADE	\$4.25
PALMER MALARKEY	\$4.25
H&E MIMOSA	\$ 7

CHECK OUR FRIDGE FOR MORE BEVERAGE OPTIONS!



MONDAY - SUNDAY 8:00 AM - 8:00 PM	DINE IN OR TAKE OUT 619-794-2790
---	--

2210 KETTNER BLVD SAN DIEGO CA • NORTH LITTLE ITALY

• BREAKFAST •

M-F 8 A.M. - 11 A.M.
SAT-SUN 8 A.M. - 3 P.M.

COMPOSED

- HOUSE GRANOLA** house made granola, seasonal fruit, greek yogurt, fresh mint \$ 7
- WHOLE GRAIN PANCAKE** whipped maple butter, seasonal fruit..... \$ 9
- MAPLE CROISSANT** maple pork sausage, fried over easy egg, gruyère, arugula & aioli \$ 10
- THAI CROISSANT** chicken thai sausage, fried over easy egg, gruyère, arugula & spicy aioli\$ 10
- CALI BREAKFAST BURRITO** bacon, avocado, smoked cheddar, sour cream, onion, root fries.....\$ 13
- EGG MCPUFFIN** housemade english muffin, fried over easy egg, white cheddar, yuzu aioli, choice of : SAUSAGE, BACON, or AVOCADO \$ 10

HASH & EGGS

- mushrooms, Humbolt Fog goat cheese, potato, kale, creme fraiche\$ 13
- heirloom tomatoes, olives, parmesan crisp, capers, basil pesto\$ 13
- bacon, country pork sausage, onions, cheddar\$ 14
- smoked corned beef, peppers, onions, fines herbs\$ 14

TOASTED ALL DAY

- AVOCADO TOAST**avocado, onions, cilantro, dukkah, country wheat.....\$ 9
- CINNAMON TOAST** brioche and seasonal toppings.....\$ 8
- POKE TOAST** country wheat, spicy kimchi, avocado, cilantro, radish sprouts, gochujang.....\$ 11
- H&E BAGEL & CREAM CHEESE**\$ 5
- H&E BAGEL & LOX** sprouts, cucumber, tomato, capers, cucumber, everything cream cheese..... \$ 16

ADD ON'S (CAN BE ADDED TO ANY ITEM)

- SIRLOIN, POACHED CHICKEN, TUNA TAPENADE**.....EACH \$ 5
- EGG, AVOCADO**.....EACH \$ 3

• LUNCH MENU •

FROM 11 A.M. - 4:30 P.M.

SALADS

- ARTISAN GREENS** radish, cherry tomato, red wine vinaigrette..... \$ 8
- BEET & HUMBOLDT FOG** quinoa, red onion, kale, walnut pesto\$ 13
- TUNA CONSERVA** haricot vert, potato, egg, capers, lemon vin\$ 13
- POKE & AVOCADO** kimchi, cilantro, black vinegar lime ponzu, artisan mixed greens \$ 15
- POACHED CHICKEN & ARUGULA** toasted chiles, pickled cherry tomatoes, scallions, pumpkin seeds... \$ 14
- CHOPPED SALAD** little gems, radicchio, watercress, blue cheese, chopped egg, radishes \$ 11

SANDWICHES {ADD ROOT FRIES + \$ 4}: SD TURKEY

- smoked turkey, jalepeño aioli, sprouts, avocado, pickled onion, on buttermilk roll \$ 12
- PASTRAMI RUEBEN OR RACHEL** cured pastrami, (or turkey) russian dressing, pickled cabbage on rye \$ 13
- H&E BAHN MI** chicken sausage, papaya, cilantro, thai chili aioli, pickled vegetables, chicken liver on baguette\$ 13
- MEATBALL & BURRATA HERO** pork & beef meatballs, spicy broccoli rabe pesto, tomato sauce on buttermilk roll\$ 13
- JAMBON ROYALE & GRUYERE** pressed country wheat, Niman Ranch smoked ham, Dijon mustard.....\$ 13
- OLIVE OIL POACHED TUNA MELT** preserved lemon, herbs, capers, white cheddar on parmesan olive focaccia \$ 14
- PROSCIUTTO, BURRATA & ARUGULA** lemony dressed greens, garlic confit, goat chiles on ciabatta..... \$ 14
- CHICKEN SALAD & BACON JAM** parsley, capers, golden raisins, stone ground mustard, brioche..... \$ 13
- AVOCADO MELT** roasted poblano chiles, red onions, chipotle aioli, focaccia \$ 13
- BEET & QUINOA FALAFEL PLATE** green goddess, sprouted pumpkin seed, roasted tomato hummus \$ 12
- STEAK & FRITES** arugula, pepper sauce, tomato \$ 15

• PIZZA PARLOR •

FROM 4:30 P.M. - CLOSE

PIZZA

- MARGHERITA** mozzarella, tomato sauce, basil, olive oil\$15
- THE LUAU** speck, coal roasted pineapple, taleggio, habanero, red onion.....\$17
- FUN GUY** wild mushroom, truffle goat cheese, garlic confit, arugula...\$18
- SAY CHEESE** parmigiano, mozzarella, crescenza, idiazabal, crispy garlic.....\$17
- THE ITALIAN JOB** genoa salami, caramelized onion, castelvatrano olive, mozzarella\$18

SALADS

- ESCAROLE**sunchoke, smoked almonds, wild honey, lemon, parmesan..\$10
- ROASTED BEETS** burrata, walnut pesto, arugula\$12
- SEASONAL GREENS**.....\$ 9

CHEF'S DAILY SPECIAL

FROM 4:30 P.M. - CLOSE

- MONDAY 6oz wood grilled burger** secret sauce, smoked cheddar, red onions, heirloom tomato.....\$16
- TUESDAY steamed clams** white wine, garlic, Mama's Lil Peppers, butter\$15
- WEDNESDAY bucatini & meatballs** with crushed San Marzano tomatoes, basil, pecorino.....\$15
- THURSDAY roasted chicken** over polenta with chili butter sauce.....\$21
- FRIDAY Chef's whim pizza** crafted by the talented culinary team\$15
- SATURDAY roasted branzino** Little Italy farmer's market vegetables, citrus vinaigrette.....\$21
- SUNDAY short rib posole rojo** hominy, jalapeno, cabbage, red onions, cotija cheese.....\$15