



BREAKFAST

Ceci C'ela Pastries

CROISSANT	\$3.25
ALMOND <i>or</i> CHOCOLATE CROISSANT	\$3.75
RAISIN DANISH	\$3.75
QUICHE LORRAINE	\$4.75
LEEK & ONION QUICHE	\$4.75

Sides

AVOCADO / FRIED TOMATOES	} \$3.50
BROCCOLI RABE / SAUTÉED MUSHROOMS	
GRILLED CHORIZO / THICK CUT BACON	
HASH BROWNS / HOUSEMADE BAKED BEANS	} \$4
2 EGGS <i>any style</i>	
STEAK	\$6
TRUFFLE FRIES	\$8
FRIES	\$5

••• FIVE LEAVES USES ONLY ORGANIC EGGS •••

BRÛLÉED GRAPEFRUIT	\$4
<i>w/ house pickled ginger & fresh mint</i>	
BAGUETTE, WHOLE WHEAT TOAST <i>OR</i> FRUIT~NUT BREAD }	\$4.50
<i>w/ jam & clotted cream</i>	
FRUIT SALAD	\$7
<i>w/ fresh seasonal fruits</i>	
HOUSE MADE GRANOLA	\$8
<i>w/ fresh seasonal fruit & yogurt</i>	
CRUSHED GIANT BEAN BRUSCHETTA ...	\$6
<i>w/ dandelion pesto</i>	
BIRCHER MUESLI	\$8
<i>w/ poached rhubarb, strawberry crème fraiche & basil</i>	
HOUSE CURED GRAVLAX	\$12
<i>w/ herbed cream cheese, capers, red onion & grilled panini</i>	

RICOTTA PANCAKES	\$12
<i>w/ honeycomb butter, banana, blueberries, strawberries & served with 100% pure maple syrup</i>	
SAGE SCRAMBLED EGG PANINI	\$8
<i>w/ aged cheddar & spicy tomato jam</i>	
GRILLED ASPARAGUS & MUSHROOM TOAST ..	\$12
<i>w/ poached egg, savory lemon cream & pea leaves on seven grain bread</i>	
MOROCCAN SCRAMBLE	\$12
<i>merguez sausage, scrambled eggs w/ spiced chickpeas, crushed avocado & grilled sourdough</i>	
BIG BREAKKIE	\$13
<i>w/ 2 eggs any style, hash browns, whole wheat toast & choice of 2 sides</i>	
..... Add Steak + \$6	

◀ KITCHEN ▶
OPEN 8AM ~ 12AM
◀ COFFEE & BAR ▶
OPEN 8AM ~ 1AM

LUNCH

Starters

SEASONAL SOUP OF THE DAY	\$7
DEVILS ON HORSEBACK	\$7
<i>bacon wrapped medjool dates w/ dijon mustard</i>	
1/2 DOZEN MARKET OYSTERS	\$15
<i>freshly shucked & served w/ rice wine mignonette</i>	
HOUSE MADE RICOTTA	\$11
<i>w/ figs, fresh thyme, honeycomb, maldon sea salt served with fruit~nut bread</i>	
SELECTION OF ARTISANAL CHEESE	\$15
<i>w/ apple~celery, golden raisin mutarda & fruit~nut bread</i>	
CHARCUTERIE PLATE	\$12
<i>w/ shaved fennel, olives & house made lavosh crackers</i>	
STEAMED MUSSELS	\$14
<i>w/ saffron~coconut sauce, chilies, scallions & grilled sourdough</i>	

Salads

MARKET GREENS	\$7
<i>w/ white balsamic vinaigrette</i>	
CHOPPED BLACK KALE	\$12
<i>w/ spicy anchovy dressing, aged gouda & hazelnuts</i>	
CRUNCHY VEGETABLE & RED QUINOA	\$12
<i>w/ sugar snaps, maroon carrots & goat cheese</i>	
TREVISO & KOHLRABI	\$12
<i>w/ pickled red onion, black olive & pine nuts</i>	
..... Add Roast Organic Chicken to any salad + \$3.50	

Sandwiches

{ Served with Salad or Fries }

BLAT <i>w/ bacon, lettuce, avocado, tomato & cumin / lime mayo</i>	\$10
..... Add Fried Egg + \$1.50	
GRILLED VEGETABLE SANDWICH <i>w/ melted brie & gingered olive tapenade</i>	\$11
WARM ROAST ORGANIC CHICKEN <i>w/ roasted tomatoes, arugula, chipotle mayo, parmesan cheese & anchovies</i> ..	\$12
SWORDFISH MINUTE STEAK <i>w/ ramp~artichoke relish & horseradish cream on pumpernickel toast</i>	\$13
CHILLED LEG OF LAMB <i>w/ roasted tomato raita, watercress, pickled jalapeno on grilled sourdough</i>	\$14
FIVE LEAVES BURGER <i>w/ grass-fed beef, fried pineapple ring, house pickled beets, harissa mayo</i>	\$15
<i>& sunny up egg</i>	
BURGER <i>w/ grass-fed beef & harissa mayo</i>	\$13
*ADD-ONS FOR BURGERS	Bacon + \$2.00
	Cheddar, Gruyere or Blue Cheese + \$1.50