

POPPYSEED

FRESH FARE RYE FINE FLORA

HANDHELDS

MARINATED ARTICHOKE (V)
roasted peppers, kalamata olive
tapenade, tomatoes, onions, baby
arugula, sub roll \$11

MARINATED TOFU (V) pickled
daikon, carrots, cilantro, chiles, gochujang
“mayo”, sesame sticks, bahn mi roll \$10

ROAST BEEF sharp cheddar,
horseradish sauce, shaved red onion,
baby arugula, kaiser roll \$12

SMOKED TURKEY baby arugula,
brie, roasted red peppers, roasted pepper
mustard, sourdough \$12

SMOKED HAM cornichon, French
butter, mustard, baguette \$10

CAPICOLA, HAM, SALAMI
provolone, tomato, shaved iceberg,
pepperoncini, oil & vinegar,
red onion, sub roll \$11

BURRATA tomato, pesto, balsamic
glaze, ciabatta roll \$12

get it hot

MEATBALLS marinara, provolone,
goat cheese, basil pesto, sub roll \$12

ROASTED PORK smoked ham,
pickles, swiss, avocado mustard spread,
cuban style bread \$12

BACON basil aioli, tomato, bibb lettuce,
toasted challah \$10

CHEDDAR, HAVARTI, SWISS
hot honey, sourdough \$9

HOT PASTRAMI sauerkraut, swiss,
Thousand Island, rye \$12

TOASTS

HUMMUS (V) olive tapenade, red chili
flake, olive oil, microgreens, pickled
cucumber \$9

HEIRLOOM TOMATO avocado,
arugula pesto, mozzarella, olive oil,
sea salt, black pepper \$11

SMOKED SALMON avocado, caper,
pickled red onion, boiled egg, olive oil,
black pepper \$12

BEET & SWEET POTATO (V) roasted
pepper, red chili flake, olive oil, sea salt \$9

LUMP CRAB avocado, pickled bell
pepper, corn, micro basil, ground
corn nuts \$15

add a poached egg! \$2

SALADS

BABY KALE (GF) (V) avocado, crispy chickpea, pepitas, beet, watermelon radish, carrot ginger dressing \$11

TUNA & CANNELLINI BEAN (GF) raddichio, field greens, roasted tomatoes, lemon parsley vinaigrette \$13

BABY ARUGULA & WILD RICE (GF) red pears, roasted chicken, goat cheese, toasted walnuts, poppyseed dressing \$11

SOUTHWESTERN CHICKEN romaine, roasted corn & jalapeños, black beans, egg, tortilla, cotija cheese, avocado, buttermilk lime dressing \$13

BOSTON BIBB (GF) gala apples, blue cheese, golden raisins, walnuts, mustard honey vinaigrette \$12

add chicken \$4

BREAKFAST

BACON, EGG & CHEESE PANINI basil aioli, cheddar, red pepper jelly \$9

EGG, CHEESE & PEPPER PANINI goat cheese, roasted pepper, baby arugula, basil pesto \$9

BREAKFAST WRAP scrambled eggs, cheddar cheese \$5

FARMER QUICHE roasted vegetables, cheddar, green salad \$6

BACON & HAM QUICHE sweet onions, green salad \$7

BAKED FRENCH TOAST vanilla, cinnamon, fresh berries, maple syrup \$7

HONEYED GREEK YOGURT house made granola, fresh seasonal fruit \$6



assorted

BAKED GOODS

made fresh daily



SIDES ALL GLUTEN FREE

FENNEL & WATERMELON RADISH (V) lemon juice, olive oil, sea salt, black pepper \$5

GREEN BEAN SALAD feta, toasted almonds, balsamic, olive oil, sea salt \$5

NAPA CABBAGE SLAW carrot, radish, green onion, peanut, white balsamic \$4

POTATO SALAD (V) capers, shallot, mustard, parsley, olive oil, pepper \$5

DRINKS

LEMONADE \$4

STRAWBERRY BASIL LEMONADE \$4

ICED TEA \$3

GREEN TEA \$3

WINE AND BEER
ask about our selection