

THE  
**ALLIS**

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<b>FRUIT &amp; GRAINS</b>	HOUSE GRANOLA greek yogurt, berries, honey (V)	9
	WARM COCONUT PUDDING asian pear, seeds, cocoa nib (PB)	12
	FRENCH TOAST apple butter, oat streusel, rosemary crème fraîche (V)	14

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<b>EGGS</b>	BREAKFAST SANDWICH* egg, chorizo, porchetta, cheddar, spinach	12
	BAKED EGGS* shakshuka, feta, eggplant, sourdough (V)	15
	SMOKED SALMON BAGEL* cream cheese, tomato, cucumber, caper	15
	EGGS BENEDICT, FLORENTINE (V) or ROYALE*	16
	SOFT SCRAMBLE TARTINE* smoked trout roe, pickled shallot, crème	17
ALLIS BREAKFAST* two eggs, smoked salmon, roasted tomato, toast	17	

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<b>SOUP &amp; SALAD</b>	ROASTED BEET SOUP ginger, coconut milk, onion ash (GF) (V)	5/8
	LEAFY GREEN fennel frond vinaigrette (PB) (GF)	7/13
	KALE CAESAR parmesan, escarole, crouton crumb, radish	8/14
	GRILLED GEM blue fog dressing, grilled pear, prosciutto	7/15
	ADD ON grilled chicken, avocado, pan seared salmon	6

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<b>LUNCH</b>	BRUSSEL SPROUTS pickled apple, crispy rice (PB)	8
	AVOCADO TOAST* molten egg, basil, chilli, multigrain (V)	14
	HALLOUMI & CHARRED CAULIFLOWER pita, arugula, chili aioli (V)	13
	TURKEY & HAVARTI bacon, garlic aioli, apple, seedless rye	13
	STEAK SANDWICH* tenderloin, hot giardinara, swiss, horseradish	18
	CHEESEBURGER* dill pickle, onion, fried garlic aioli	13
	ATLANTIC SALMON* tarragon creme, roasted cipolini onion (GF)	23

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<b>PIZZA</b> AVAILABLE 11AM	MARGHERITA San Marzano, mozzarella, basil (V)	16
	PESTO cherry tomato, green & red pesto, mozzarella	17
	MUSHROOM raclette, pearl onion, leek bechamel, dill (V)	18
	PEPPERONI Vermont uncured pepperoni, fried garlic, parmesan	19

**BAKED GOODS**

PASTRIES croissant / coconut / pain au chocolat - 6
MUFFIN lemon poppy seed (GF) - 5
BANANA BREAD cinnamon streusel (V) - 5
COFFEE CAKE cinnamon, brown sugar crust (V) - 5
CRUFFIN ham, cheese, mustard - 6

**SIDES**

FRIES - 5
ROASTED TOMATO - 4
EGG ANY STYLE - 8
BREAKFAST POTATOES - 5
AVOCADO - 6
PORK or CHICKEN SAUSAGE - 6
HERITAGE SMOKED BACON - 6

*(PB) Plant Based, (GF) Gluten-Free, (V) Vegetarian. Taxes and discretionary service are not included.  
Please inform your server of any allergies or dietary practices. Our dishes are made in-house and may contain trace ingredients.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*