

THE  
**ALLIS**

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<b>BREAKFAST</b>	SOURDOUGH TOAST jam and butter (V)	7
	EGGS ANY STYLE* sourdough toast (V)	11
	SWEET POTATO PORRIDGE banana, flax seed, mollasses (PB) (GF)	11
	GLAZED FRENCH TOAST bread pudding, toasted pumpkin seeds (V)	12
	LEEK AND POTATO QUICHE gruyere cheese, mixed greens (V)	15
	BACON AND SCRAMBLED EGGS* toast	16
	AVOCADO TOAST* poached eggs, chili (V)	17
	3 EGG FRENCH TRUFFLE OMELET chives, mixed greens salad (V) (GF)	20

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<b>SIDES</b>	AVOCADO (PB) (GF)	5
	MELON FRUIT SALAD (PB) (GF)	6
	HASH BROWNS (V) (GF)	6
	THICK CUT MAPLE BRAISED BACON (GF)	9
	MIXED GREENS parmesan (V) (GF)	9

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<b>PASTRIES</b>	CANALE (V)	5
	CROISSANT (V)	6
	PAIN AU CHOCOLAT (V)	6
	GRUYERE & KALE SCONE (V)	6
	SEASONAL CRUFFIN (V)	6
	HAM AND CHEESE CROISSANT	7

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<b>HOUSE PRESS JUICE</b> ALL AT 10	BERRY apple, strawberry, lemon, mint	
	CITRUS orange, mandarin, grapefruit, lemon, turmeric, cayenne, black pepper	
	GINGER apple, lemon, ginger	
	GREEN cucumber, apple, celery, spinach, romaine, kale, lemon	
	HARD GREEN cucumber, lemon, celery, ginger, kale, romaine, spinach	

*(PB) Plant Based, (GF) Gluten-Free, (V) Vegetarian. Taxes and discretionary service are not included.*

*Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*