

Breakfast & Lunch

Served 10am - 5pm

Homemade Granola & Yogurt. 11

pumpkin seeds, cranberries, flax seeds, orange zest
add berry compote (+4)

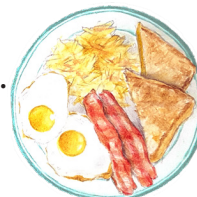


Chinatown Egg & Cheese Sando 13

soft scrambled eggs, american cheese, hash brown patty, served on a sesame scallion milk bun
add bacon or sausage (+4), add avocado (+3.5)

 **Two Eggs, How You Want 'Em** 13

served with home fries and toast (white, rye, or multigrain)
add bacon or sausage (+4), add avocado (+3.5), make it vegan (+1.5)



Golden Omelette 15

served with home fries and toast (white, rye, or multigrain), choose up to 3 items (each add'l item +2.5)
swiss, cheddar, american, spinach, tomato, onion, peppers, mushroom, bacon, sausage

 **Breakfast Burrito** 14

soft scrambled eggs, american cheese, refried beans, crispy potatoes, pico de gallo
add bacon or sausage (+4), add avocado (+3.5), make it vegan (+1.5)

Honey Butter Pancakes. Single 12 / Double 16

fluffy pancakes served with honey maple butter, finished with lemon zest
add berry compote (+4)

Soups & Salads

Matzoh Ball Soup 12

fluffy matzoh ball, vegetables, homemade chicken broth



 **Vegan Caesar Salad** 15

baby romaine, vegan caesar dressing, garlic croutons
add crispy chicken (+9)

Thai Cobb Salad (not available for weekend brunch) 18

soft cooked egg, bacon, spiced peanuts, fresh asian herbs, thai bird vinaigrette
add avocado (+3.5), add crispy chicken (+9)

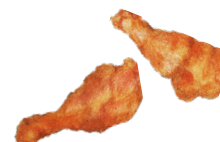
 **Chili Crisp Wedge Salad** 18

chili crisp à la fat choy, iceberg lettuce, vegan ranch, blue "cheese," mushroom "bacon"
add avocado (+3.5), add crispy chicken (+9)

Shared Plates

Korean Fried Chicken Wings (served with pickled daikon) 18

saucy: our OG wings tossed in garlic gochujang glaze
plain (no sauce): garlic-rubbed and fried crispy, served with a lemon cheek



 **Mushroom Reuben Quesadilla** (not available for weekend brunch) 17

pastrami-spiced portobello, sauerkraut, swiss cheese. served with russian dressing
make it vegan (+1.5)

 **Vegan Nachos** (not available for weekend brunch) 18





cashew nacho "cheese," corn nixtamal chips, fermented black beans, pico de gallo, pickle guys jalapenos, cilantro, vegan sour cream

 **vegan**

 **vegan option available**

gluten free substitutes available, please ask your server



Sandwiches & Burgers

-  **Lemongrass Avocado Toast** 16
lemongrass, galangal, thai basil, fresh turmeric
-  **Vegan Grilled Cheese & Kimchi Tomato Soup** 16
chili cheddar & smoked gouda "cheese," garlic oil, served on griddled white bread with a cup of soup
add tomato (+1.5), add bacon (+4), add avocado (+3.5)
- Sam's Tuna Melt** 16
american cheese, salt & vinegar kettle chips, served on griddled rye bread
- Chicken Katsu Club** 20
chicken cutlet, bacon, red cabbage slaw, katsu sauce, lettuce, tomato
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-  **Vegetalian Hero** 18
charred marinated yuba, avocado, salad greens, spicy red pepper sauce
- Golden Cheeseburger** 19
6oz. charred happy valley beef patty, mushroom gochujang sauce, pickle guys b&b pickles



make it deluxe – served with french fries & pickle (+5), sub home fries (+6)

Sweets

- Green Tea Coffee Cake** 7
made with matcha and hojicha
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- Thai Tea Tres Leches Cake** 12
chantilly cream, toasted coconut, lime zest
-  **Pistachio Rice Puddin'** 12
coconut milk, orange, candied cardamom pistachios



Sides & Add Ons



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| Yogurt 6 | French Fries 9 |
| Half Avocado 4.5 | Home Fries 10 |
| Tofu Scramble 5 | Crispy Chicken 9 |
| 2 Eggs 5 | Applewood Smoked Bacon 5 |
| Toast 5 | Pat LaFrieda Sausage 5 |
| Green Salad 9 | Red Cabbage Slaw/Pickled Daikon 5 |
| Vegan NY Kimchi (side) 5 / (16 oz) 11 | Pico de Gallo/Cheese/Extra Sauces 2 |

