



All day Breakfast Every day

HASHES

BOGOTA Two sunny side eggs,* chorizo, roasted sweet and white potatoes, roasted red peppers, caramelized onions, cheddar cheese and kale.

SONOMA Two sunny side eggs,* roasted squash, zucchini, garlic cloves, tomatoes, eggplant, potatoes, arugula and goat cheese.

MILANO Two sunny side eggs,* crispy prosciutto, mushrooms, roasted tomatoes, spinach, provolone, basil pesto, potatoes and onions.

All hashes served with a choice of fruit, English muffin, or O&F signature croquet. All hashes can be made into a burrito on whole wheat or flour tortilla with upcharge fee.

SANDWICHES

GREEN EGGS & SAM Two scrambled eggs, provolone, spinach, basil pesto and roasted tomatoes served on house-made focaccia.

CITY FRENCH Two scrambled eggs, black forest ham, brie and red pepper aioli, on a house-made croissant.

SPOTT' ON Two eggs over medium,* sharp cheddar, bacon and garlic aioli served on a toasted brioche bun.

BROSEPH Two scrambled eggs, pastrami, jalapenos, caramelized onions, horseradish aioli and Swiss cheese on a toasted brioche bun.

All breakfast sandwiches served with a choice of fruit, English muffin, or O&F signature croquet.

PLATES

FARMHOUSE SCRAMBLE Two scrambled eggs with roasted red peppers, caramelized onions, spinach and provolone. Served with a green salad roasted potatoes and toast. *Add chorizo or pulled pork with upcharge fee.*

HUEVOS RANCHEROS Two sunny side eggs,* green chile, seasoned black beans, cheddar cheese, seared avocado, sour cream, cotija and cilantro layered on crispy corn tortillas.

D-TOWN OMELETTE Two scrambled eggs filled with red onions, roasted red peppers, diced ham and cheddar cheese, served with a green salad, roasted potatoes and toast.

D.F. BURRITO Scrambled eggs, pulled pork, green chile, chimichurri, Swiss cheese, potatoes and onions wrapped in a white flour tortilla and smothered with house-made green chile, served with a garden salad.

BASIC BREAKFAST Two eggs,* homefries and bacon, served with fruit, and a choice of English muffin, or O&F signature croquet and toast.

YOGURT & GRANOLA House-made granola layered with yogurt, honey, fresh berries and house-made compote.

**These items are undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of borne illnesses, especially if you have certain medical conditions.*

Tartines

SHEANEY

Toasted multigrain bread with goat cheese basil pesto, smashed avocado, roasted tomatoes and arugula, served with a garden salad.

Add two sunny side eggs with upcharge fee.*

FETTSTER

Smoked salmon layered on toasted rye bread with citrus caper cream cheese, cucumbers, tomatoes, red onions and spinach, served with a garden salad.

Add two sunny side eggs with upcharge fee.*

Shareables

EGGPLANT Roasted eggplant, lemon caper relish.

ALBONDIGAS Beyond meatballs, Moroccan red sauce, garlic aioli.

TUNA AGUACHILE Sashimi tuna* marinated in a leche de tigre sauce with tomatoes, granny smith apples, red onions, cucumbers, red bell peppers, jalapeños and cilantro served with house-made tortilla chips.

DIY BRUSCHETTA Medley of roasted tomatoes, goat cheese pesto, smoked sea salt, balsamic reduction, toasted baguette.

MEDITERRANEAN BOARD House-made baba ghanoush and hummus, marinated olives, roasted tomatoes, feta, grape leaves & pita.

Little Finchers *Ages 12 and under*

BREAKFAST

NAIA'S MORNING Scrambled eggs & cheddar cheese with potatoes, toast and fruit.

CUTEN Yogurt with granola, blueberry compote, honey and fruit.

LUNCH & DINNER

B. VAUGHN'S CHOICE PB & J on multigrain with kettle chips and a side of fruit.

AVA'S BEAR Grilled provolone & cheddar cheese sandwich on multigrain, with kettle chips and a side of fruit. | 7.00 |
Add chicken, turkey or ham with upcharge fee.

LIL' OLLIE'S House roasted chicken with roasted vegetables and a side of fruit.

7-9am Daily Early Bird 7-9am Daily

THE EARLY FINCH BURRITO A flour tortilla filled with egg, cheddar cheese, roasted potato and Hatch green chile sauce.

BROWSE OUR BAKERY Our scratch-baked goods span from comfort-food favorites to exquisite gourmet sweets.

PLEASE INFORM STAFF OF ANY ALLERGIES.

All our menu items are available dairy free or vegetarian with slight modifications. Items are also available gluten free (with slight modifications) for an extra + 2 except for: tortillas and Farro salad.

Plates

CHICKEN Mediterranean chicken skewers, stir fried farro, kale, roasted vegetables, chickpeas, chopped olives, cucumber dill yogurt sauce.

BURGER All natural quarter pound beef burger* served medium well, fried onions, fresh tomatoes, cheddar cheese, chimichurri, ancho aioli, arugula on a toasted brioche bun, served with a garden green salad and pickle.

Sub Beyond burger or seared tuna with upcharge fee.*

FISH TACOS Three corn tortillas filled with blackened fish, coleslaw, roasted tomato salsa, cotija cheese, crema, cilantro and lime. *Sub seared tuna* with upcharge fee.*

BACON FRIED FARRO Roasted vegetables, onions, spinach, cilantro, soy, sesame and bacon fried farro topped with 2 sunny side eggs.*

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Serving up
LOCAL LOVE
SINCE 2013

Salads & Bowls

CAESAR Romaine lettuce, imported white anchovies, parmigiano-reggiano, house-made croutons and caesar dressing.

QUINOA Quinoa, honey roasted carrots, dried cranberries, goat cheese, arugula, almonds and citrus herb vinaigrette.

FARRO Kale, farro, carrots, chickpeas, feta cheese, grape tomatoes, golden raisins, granny smith apples, toasted sunflower seeds and apple cider vinaigrette.

MAMA PHAMS House roasted chicken, spinach, romaine, cabbage, onions, cilantro, carrots, bean sprouts, cucumbers, roasted peanuts, sesame vinaigrette and sesame tuile.

FRANKLIN House roasted turkey, bacon, avocado, onions, dried cranberries, tomatoes, spinach, romaine with house-made croutons and tarragon vinaigrette.

DAILY SOUPS Ask about today's selections.

Change your salad or bowl to a wrap in a whole wheat or flour tortilla with upcharge fee.

ADD PROTEINS WITH UPCHARGE FEE

HOUSE ROAST CHICKEN BREAST

HOUSE ROAST TURKEY BREAST

PAN ROASTED SALMON

SEARED TUNA*

Sandwiches

Pickles available upon request. All sandwiches are served with chips unless noted otherwise. Substitute a garden salad, fruit salad, deli salad or soup with upcharge fee.

SERVED COLD

BUN ME House roasted chicken, cucumbers, jalapeno, cilantro, romaine, pickled vegetables, garlic aioli and soy on a baguette.

LUCA Salame, prosciutto, capicola, ham, parmesan, provolone, red onions, roasted tomatoes, arugula, olive tapenade, crushed red chili's and garlic aioli on baguette.

ANKARA House roasted turkey, brie, granny smith apples, arugula and a walnut aioli on baguette.

BENNETT Goat cheese basil pesto, roasted squash, zucchini, eggplant, tomatoes, red peppers and caramelized onions, olive tapenade, and spinach on ciabatta.

CASHMAN House roasted beef, caramelized onions, roasted red peppers, roasted garlic, brie, arugula, horseradish aioli on baguette.

WOODY WOOD House roasted turkey, smashed avocado, bacon, tomato, lettuce, Swiss cheese, cranberry relish and tarragon aioli on ciabatta.

SERVED HOT

JAMAL Blackened fish, garlic aioli, capers, Swiss cheese, coleslaw, smashed avocado and roasted tomato on ciabatta.

REUBEN Pastrami, Swiss cheese, sauerkraut and Russian dressing on marbled rye.

RACHEL Reuben's cute cousin with house roasted turkey, Swiss cheese, coleslaw and Russian dressing on marbled rye.

YOSHI House roasted chicken, black forest ham, ancho chili aioli with Swiss cheese, caramelized onions, sautéed mushrooms and spinach on ciabatta.

HENS CAN CROW House roasted chicken, basil pesto, provolone, roasted tomatoes and spinach on focaccia.

CUBANO Black forest ham, house roasted mojo pork, Swiss cheese, yellow mustard, dill pickles and whipped butter on ciabatta.

NICO Shaved carne asada, caramelized onions, green chile, roasted mushrooms, Swiss cheese, spinach, chimichurri and ancho chile butter on baguette. *Make it a dip with au jus with upcharge fee.*

NIKKA Nico's older sister with house roasted turkey, caramelized onions, green chile, roasted mushrooms, Swiss cheese, spinach, chimichurri and ancho chile butter on baguette. *Make it a dip with au jus with upcharge fee.*

DIRTY DIANA Beyond meatballs, North African tomato sauce, red chili flakes, garlic aioli, provolone and parmesan on a toasted baguette with a garden green salad.

3 - 5pm Daily

Happy Hour

3 - 5pm Daily

DIY BRUSCHETTA Medley of roasted tomatoes, goat cheese pesto, smoked sea salt, balsamic reduction, toasted baguette.

ALBONDIGAS Beyond meatballs, Moroccan red sauce, garlic aioli.

EGGPLANT Roasted eggplant, lemon caper relish.

TRUFFLE POPCORN Freshly popped, drizzled with truffle oil and parsley.

TUNA AGUACHILE Sashimi tuna* marinated in a leche de tigre sauce with tomatoes, granny smith apples, red onions, cucumbers, red bell peppers, jalapeños and cilantro served with house-made tortilla chips.

MEDITERRANEAN BOARD House-made baba ghanoush and hummus, marinated olives, roasted tomatoes, feta, grape leaves & pita.

BEER
COCKTAIL

WINE
SAUVIGNON BLANC
MONTEPULCIANO

CHAMPAGNE

SANGRIA
GLASS
CARAFE

NEED TO FEED A GROUP? Ask us about catering, box lunches, private cocktail parties, holiday menu planning, or special events.