



Plenty

Weekday Menu



Cocktails:

<i>Grapefruit Chuhai (Greyhound)</i> – Freshly squeezed grapefruit with sochu.	\$12
<i>Summertime Spritz</i> – Sauvignon blanc with carbonated yuzu, lemon, and mint. Served over ice.	\$13
<i>Mimosa</i> – Prosecco Superiore Brut – Fresh tangerine, pomegranate, or OJ.	\$10
<i>Michelada</i> – Victoria Mexican lager, lemon, with sweet & spicy tamarind rim. <i>(Add shrimp \$2)</i>	\$10
<i>Japanese Coffee</i> – Red Bay pour-over, Japanese sochu, Nutella whipped cream, shaved nutmeg.	\$9
<i>Bloody Mary</i> – Japanese potato sochu, celery, house-pickled okra, house-made habanero hot sauce. <i>(Add bacon \$1)</i>	\$12

Breakfast Snacks:

<u><i>Plain Croissant</i></u>	\$2.50	<u><i>Bagel (choose Plain or Everything)</i></u>	\$3.50
<i>Balsamic Chocolate</i>	+\$1.25	<i>Cream Cheese</i>	+\$1.00
<i>Honey Almond</i>	+\$1.75	<i>Avocado</i>	+\$2.00
<i>Ham & Cheese</i>	+\$2.50	<i>Cold Smoked Salmon</i>	+\$4.50

Avocado Toast (Tartines):

<i>Just the Toast</i> – French Levain with house-made avocado spread & fresh avocado.	\$7
<i>Poached Egg</i> – Our avocado toast w/ a poached egg & yuzu hollandaise. Includes side salad.	\$9.50
<i>Bacon & Egg</i> – Avocado toast w/ a poached egg, hollandaise, & bacon. Includes side salad.	\$13
<i>Cold Smoked Salmon</i> – Our avocado toast w/ cold smoked salmon, poached egg, capers, & cucumbers. Includes side salad.	\$14

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Add-Ons

- Toast \$1 •Avocado \$2 •Tofu \$2 •Poached egg \$1.75 •Soft-boiled egg \$1.75 •Cheddar/Feta/Fontina \$2.50 •Kimchi \$2.25 •Bacon \$3.75
- Chicken Apple Sausage \$4 •Poached Shrimp \$3.75 •Cold Smoked Salmon \$4.50 •Roasted chicken \$4.50 •Fried chicken \$4.75 •Spicy Korean Beef \$5

Salads: (Choose your add-ons)

- House* – Mixed greens, romaine, cucumbers, tomatoes, carrots, w/ house vinaigrette. ‡ ∅ \$7
- Pepper Farro* – Mixed greens, kale, pearl farro, red onions, bell peppers, sundried tomatoes w/ balsamic vinaigrette. ∅ \$10
- Caesar* – Romaine, mixed greens, house-made garlic croutons, shredded parmesan w/ lemon-anchovy dressing. \$10
- Sesame* – Romaine, mixed greens, pickled daikon, carrots, fried shallots, toasted sesame seeds w/ ancho chili vinaigrette. ‡ ∅ \$10
- Furikake* – Kale, romaine, mixed greens, mung bean sprouts tossed w/ toasted sesame seeds, seaweed, bonito flakes, and a sake-soy dressing. \$10
- Crunchy* – Mixed greens, kale, romaine, Granny Smith apples, sunflower & pumpkin seeds, pecans, almonds, & fried shallots w/ parsley vinaigrette. ‡ ∅ \$11.50
- Kale Quinoa* – Kale, mixed greens, cucumbers, Kalamata olives, feta cheese, tomatoes, toasted almonds, pomegranate seeds w/ mustard vinaigrette. ‡ \$11.50
- Bacon Spinach Avocado* – Spinach, mixed greens, shredded cabbage, tomatoes, soft boiled egg w/ bleu cheese dressing. \$13

Bowls: (Don't forget your add-ons)

- Brown Rice* – Kale, bean sprouts, carrots, cucumbers, shredded cabbage, broccoli, bok-choi, house-made kimchi, poached egg w/ chili-miso sauce. \$12
- Rice Noodle* – Poached shrimp, romaine, shredded cabbage, mung bean sprouts, cucumbers, fried shallots, peanuts, cilantro, mint, basil w/ lime vinaigrette. ‡ \$13.50
- Vegan* – Mixed greens, kale, quinoa, mushrooms, white navy beans, broccoli, bell peppers, tomatoes, carrots w/ our house almond pesto. ‡ ∅ \$13
- Unagi Eel* – Fire roasted eel with house peanut sauce, avocado, pickled daikon, cucumbers, sesame seeds, and house-made kimchi, over brown rice. \$15.75
- Japanese Beef* – Lean ground beef marinated in soy & ginger, topped w/green onions, fried shallots, bok-choi & a poached egg over b. rice and sesame salad. \$14.75
(spicy option available)

Sandos: (Add a side salad or potato chips for \$1.25)

- Grilled Cheese* – Nutty Italian fontina & cheddar cheese between thick Texas toast. \$10
- Veggie Pita Wrap* – Toasted pita w/ hummus. Romaine, broccoli, bell peppers, mushrooms, white navy beans, tomatoes, cucumbers, feta cheese w/ almond pesto. \$11.50
- Spicy Schezwan Fried Chicken* – Marinated chicken thighs, house numbing Schezwan slaw (cilantro, celery, shredded cabbage) on butter-toasted roll. \$13

[‡ GF ∅ Vegan] [All our produce & toppings are organic when possible. They are subject to change given availability] [Please let us know if you have any allergies or dietary restrictions]