Plenty

All Day Menu

Cocktails:

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

Croissants:

Plain – Toasted Buttery Croissant.	**$2.50**
Honey Almond – Wild Mountain raw honey drizzled over a buttery croissant with toasted shaved almonds.	**$3.75**
Balsamic Chocolate Glaze – Valrhona chocolate - 54.5% cacao - mixed with reduced balsamic vinegar for a nutty, fruity, rich taste.	**$3.25**
Ham & Cheese – Applewood Smoked Ham and Fontina Cheese in a buttery Croissant.	**$5.00**

Toast:

Avocado Toast – French Levain with house-made avocado spread & fresh avocado.	**$5**
Avocado Toast & Poached Egg – Our avocado toast w/ a poached egg & hollandaise. Includes side salad	**$8.50**
Bacon Avocado Toast – Our avocado toast w/ a poached egg, hollandaise, & bacon. Includes side salad	**$11.50**
Cold Smoked Salmon – Our avocado toast w/ cold smoked salmon, poached egg, capers, & cucumbers. Includes side salad.	**$14**

Plenty

All Day Menu

Add-Ons

•Toast $1 •Avocado $2 •Tofu $2 •Poached egg $1.50 •Soft-boiled egg $1.50 •Cheddar/Feta/Fontina $1.50 •Kimchi $1.50 •Bacon $3.75
•Poached Shrimp $3.75 •Cold Smoked Salmon $4.25 •Roasted chicken $4.25 •Fried chicken $4.50 •Spicy Korean Beef $5

Salads: (Choose your add-ons)

House – Mixed greens, romaine, cucumbers, tomatoes, carrots, w/ house vinaigrette. ‡ ø **$6**

Pepper Farro – Mixed greens, kale, pearl farro, cauliflower, bell peppers, artichoke hearts w/ balsamic vinaigrette. ø **$10**

Caesar – Romaine, mixed greens, house-made garlic croutons, shredded parmesan w/ lemon-anchovy dressing. **$9**

Sesame – Romaine, mixed greens, pickled daikon, carrots, fried shallots, toasted sesame seeds w/ ancho chili vinaigrette. ‡ ø **$9**

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, blueberries, & fried shallots w/ parsley vinaigrette. ‡ ø **$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 cabbagc, 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, cauliflower, bell peppers, tomatoes, carrots w/ our house almond pesto. ‡ ø **$13**

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

Grilled Cheese – Nutty Italian fontina & cheddar cheese between thick Texas toast. **$9**

Veggie Pita Wrap – Toasted pita w/ hummus. Romaine, broccoli, bell peppers, mushrooms, white navy beans, tomatoes, cucumbers, feta cheese w/ almond pesto. **$11.50**

Chicken-katsu – All-natural chicken thighs, panko fried with a ponzu-tonkatsu sauce tossed in a slaw on a buttered toasted deli pub roll. **$13**

Japanese Cheese Steak – Beef brisket marinated in sake & soy, bell peppers, shichi-mi spice, green onions, and fontina cheese in a deli roll. **$13.50**

Spicy Schezwan Fried Chicken – Marinated chicken thighs, house numbing Schezwan slaw (cilantro, celery, shredded cabbage) on butter-toasted roll. **$13**

[‡ GF ø 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]