PASTURE AND PLENTY

DELI Tu – F 9am - 7pm | Sa 9am - 2pm

priced as marked

fresh deli salads
best of the season, always changing

grab-and-go sandwiches
our top sellers, wrapped & ready

seasonal frittata
seasonal veggies, local eggs* (gf)

market quiche
seasonal veggies, local eggs*

THE DAILY BAKE

Take a peek in the pastry case for favorites from the P&P Bakeshop! Cakes, scones, cupcakes, breads, pastries, cookies and bars all made from scratch with great ingredients and a whole lotta love.

FROM THE KITCHEN Tu – F 9am - 2pm | Sa 9am - 1:30pm

all sandwiches & wraps come with house greens and can be served hot | gluten-free bread available for $1.50

breakfast sandwich $14
bacon, fried egg*, Hook's cheddar, tarragon aioli*, red onion jam on MSCo ciabatta

farmer's breakfast $16
two fried eggs*, two bacon slices, two sourdough toast slices, jam, smashed potatoes, pickled fennel, house greens

grilled cheese $14
Deppeler's swiss, Roth grand cru, Hook's cheddar, caramelized onion, garlic aioli* on MSCo sourdough

fresh mozzarella & fig $15
pesto, sun-dried tomato, arugula, balsamic reduction on whole wheat sourdough focaccia

harvest chicken $16
grilled chicken thighs, apple, Hook's cheddar, greens, chile aioli* on whole wheat sourdough focaccia

Alimentari pasta bowl $15
seasonal roasted vegetables, rotating sauce, Sartori sarvecchio

grain bowl $14
quinoa, seasonal roasted vegetables, pepitas, Sartori sarvecchio (gf)

mushroom toast $16
sherry cashew cream, kale, onion, scallion on MSCo batard (vg)

gochujang skirt steak $20
gochujang skirt steak, chile aioli*, carrot, arugula on MSCo sourdough

blackened sweet potato $15
lime tofu crema, roasted red pepper rajas, black bean purée, arugula on whole wheat sourdough focaccia (vg)

ADD PROTEIN

herbed white beans $6
dressed with herbs, shallots

skirt steak* $12
marinated, grilled to temp

chicken breast $8
grilled, boneless and skinless

farm fresh egg* $2
local, pasture-raised

Alaskan king salmon* $14
wild-caught, grilled fillet

bacon $5
local, thick-cut bacon

b.l.t. $17
bacon, lettuce, tomato jam, garlic aioli* on MSCo sourdough

ham & gruyere $17
Roth grand cru, dijon mustard, butter, cornichons on MSCo ciabatta

turkey & swiss $17
red pepper mustard, arugula, roasted garlic aioli* on MSCo croissant

kale chicken caesar wrap $15
lacinato kale, sourdough breadcrumbs, Sartori sarvecchio in a spinach wrap

EXTRA GOODNESS

crispy smashed potatoes $8
sour cream & chives, pickled fennel

seasonal daily soup $9
served with whole wheat sourdough focaccia

house greens SM $3 | LG $7
mixed greens, shaved vegetables, golden flax, house vinaigrette

See menu board for daily specials

DRINKS Tu – F 9am - 7pm | Sa 9am - 2pm

12 oz hot drinks or 16 oz cold drinks | other sizes and options available

espresso bar
cortados, cappuccinos, americanos, lattes and more, priced as marked

house chai (iced or hot) $4.50
P&P spice blend, english breakfast tea

bottomless coffee $3.75

cold brew $4.25

dairy-free smoothies $7
stone fruit, wisco berry, chocolate banana or green goodness

rishi hot teas $3.50
see tea list for selections

hot cocoa and steamers $3.50

wonder coffee (iced or hot) $5.25

water, soda, beer and wine
see beverage case for selection, priced as marked

rishi iced teas $3.50
black or herbal blueberry hibiscus

apple cider $3.50
hot or cold

**Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*