

## brunch cocktails

### agripolitan 12

koval's organic vodka & housemade blood orange shrub, shaken, served up

*\*net proceeds benefit the uncommonground organic roof top farm urban-agriculture internship\**

### sienna sunrise 10

parce 8 year barrel aged rum, aperol, orange liqueur, lime, up

### paloma 10

tequila, house made grapefruit-cello, fresh grapefruit soda, fresh lime juice, agave nectar

### mimosa or pomosa 9

orange juice or pomegranate juice, sparkling wine

### greenstar beermosa 7

orange juice, greenstar kolsch lager

### bloody mary 9

ancho pepper, sweet onion, bell pepper & garlic house-infused organic koval vodka, house-made uncommon spicy bloody blend

*\*add a beer back from our own greenstar draft list add 2.50*

### northside cocoa 10

omahene fair trade chocolate syrup, fruitlab orange liqueur, steamed milk, served in a bowl, topped with whipped cream, & grated mexican chocolate

### neal cassady's coffee 10

espresso, house infused vanilla whiskey, maple syrup, steamed milk; served in a bowl

## coffeehouse

### latte or cappuccino 4 | 6

### iced strawberry mocha 7

espresso, half & half, omahene organic chocolate, fresh strawberry syrup, & whipped cream

### uncommon cocoa 6

omahene chocolate, steamed milk, piled high with whipped cream & grated organic mexican chocolate; **served in a bowl**

### mocha latte 4.50 | 6.50

omahene chocolate, espresso & steamed milk, whipped cream, grated mexican chocolate

### rishi organic chai latte 5 | 7

### seasonal press pot 8

organic, single origin, direct-fair trade  
ask your server for this month's selection

### buzzy bee 7

organic espresso, honey, soy milk; served hot or iced  
*\*almond milk add .75*

### loud coffee organic house blend 3.25

*\*spike any coffee drink with house-made cinnamon bourbon, house-made vanilla bourbon or irish cream liqueur add 5*

## mocktails

### my little pony

house made ginger ale, blood orange bitters, lime 4

### cherry bomb

cherry juice, blood orange bitters, vanilla syrup, lemonade 6

### strawberry field refresher

house made strawberry purée, organic lemonade, & soda water 5

## brunch

### uncommon huevos 14

black bean cakes, eggs over easy, ancho chili sauce, chihuahua cheese, cilantro, lime, tortilla chips

### brown sugar bbq shrimp & grits 17

roasted poblano cheesy grits, served with eggs any style

### farmer's market scramble market

chef's daily selection, with crispy potatoes

### steak & eggs 17

grilled grass-fed skirt steak, 2 eggs any style, crispy potatoes

### biscuits & gravy 11

pork sausage gravy & biscuits, chives **add egg 1.50**

### ham & cheese stuffed brioche french toast 14

local ham, rosemary neufchatel cheese, pure local maple syrup, crispy shaved brussels sprouts

### vegan vegetable hash 13

sweet & russet potatoes, crimini mushrooms, peppers, onions, carrots, snow peas, spring greens, vegan chorizo, piperade, pea shoots *vegan*  
**add egg 1.50**

### sunrise sammy 14

scrambled eggs, pork sausage, smoked gouda cheese, spicy maple onion jam, spinach, toasted brioche bun

### edgewater chilaquiles

scrambled eggs, chorzo, tortilla chips, queso fresco, salsa roja, radishes, cilantro, avocado crema 14

*gluten free \*vegan option available, (but not gluten-free)*

### 10 grain pancakes 13

whipped butter & pure local maple syrup  
*vegetarian*

### rogers edge breakfast 16

short stack 10 grain pancakes, 2 eggs any style, choice of smoked bacon or housemade pork sausage patties, crispy potatoes

### meyer lemon olive oil coffee cake 7

## sides

**2 eggs any style** with crispy potatoes 9

**brioche french toast** butter & pure maple syrup 11

**pork sausage patties, cherry wood smoked bacon, vegan chorizo** 7

**big fork sausage links** 8

**crispy potatoes** 5

**biscuits, ciabatta, 9 grain, english muffin** 4

**we use local, sustainable & organic ingredients whenever possible**

**please inform your server of any food allergies or dietary restrictions**

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness  
20% pre-tax gratuity added to parties of 6 or more

# —lunch—

**sweet potato fries** 9

goat cheese fondue *vegetarian*

**artichoke, goat cheese & pesto dip** 14

toasted ciabatta crostini *vegetarian*

**soup of the day** cup 5 bowl 8

**vegetarian chili** cup 6 bowl 9

sour cream, scallions & cheddar cheese *vegetarian*

**uncommon hummus** 12

fresh vegetables & toasted pita *vegan*

**spring greens & grains salad** 14

baby kale, spinach, spring salad mix, brown rice, broccoli, carrots, red peppers  
snow peas & pea shoots, togarashi, orange-miso dressing *vegan & gluten-free*

**superfood caesar salad** small 8 large 14

baby kale, shredded brussels sprouts, broccoli florets, chopped romaine,  
avocado, vegan caesar dressing, ciabatta croutons *vegan \*contains nuts*

**chopped salad** 15

romaine, smoked bacon, bleu cheese, cucumbers, mighty vine cherry tomatoes,  
avocado, scallions, smoked tomato ranch *gluten-free*

**soup & salad combo** 13

tomato bisque or vegetarian chili with your choice of a superfood caesar or greens & grains salad

**\*\*\*PROTEIN ADD ONS\*\*\***

chicken breast 6 salmon 8 steak 10 seitan 7 bbq shrimp 9

**baja fish tacos** 16

ancho chili marinated catch of the day, red cabbage slaw,  
avocado crema, cilantro, corn tortilla *gluten-free*

**grass-fed beef smash burger** 17

**black bean smash burger** 15 *vegetarian*

local gouda, heirloom baby lettuce, mighty vine tomato, shaved red onion, special sauce, brioche bun  
*\*gluten free bun available for burgers add 1.50*

**helen's grilled chicken sandwich** 16

swiss cheese, avocado, red onion, sprouts, honey-mustard

**grilled cheese & soup of the day** 15

gouda & cheddar cheese, heirloom tomatoes, crispy ciabatta, cup of soup

**cubano** 16

roasted pork loin, ham, baby swiss cheese, pickles, honey mustard, telera roll

**macaroni & cheese** 13

smoked gouda, cheddar, swiss, crispy herb potato crumble *vegetarian*

**ADD ON** smoked bacon 3 broccoli 2 Mushroom 2 bbq shrimp 9 chicken 6 chorizo 3