

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