











All toasts served on Ozark Natural Breads sourdough.  
Substitute a **bagel** or **house-made gluten free bread** for +0.50

## SIGNATURE TOAST

<b>House Party</b> 	..... \$6	<b>Holy Moly</b>  	..... \$6
simple avocado smash with chili flake, nutritional yeast, flake salt, and olive oil		almond butter <b>or</b> nutella, topped with a bountiful mound of quartered strawberries, whipped cream and rainbow sprinkles	
<b>After School Special</b> 	..... \$7	<b>Loxsmith</b>	..... \$8
vegan peanut butter mousse and strawberry jelly, topped with roasted peanuts and flake salt		cream cheese, flaked smoked salmon, red onion, capers, and everything bagel spice	
<b>Picnic</b> 	..... \$8	<b>Fruit Bat</b> 	..... \$7
pimento cheese and sweet corn spread with thinly sliced radish, medium-boiled egg and a pickle topped with herb oil, chives, and chili flake		whipped vanilla bean ricotta topped with fresh fruit, vanilla honey, and aromatic herbs	
<b>Pommes &amp; Porc</b>	..... \$8	<b>Marble Pie</b> 	..... \$8
rosemary-molasses butter, apple, brie, and crumbled bacon, finished with chives & chili flake		nutella and pastry cream layered and topped with fresh berries, pistachios, lemon zest & mint	
<b>Very Nice Toast</b> 	..... \$7	<b>Sardine</b>	..... \$8
cream cheese, fruit jam, thyme, and lemon zest		tin of wild-caught sardines packed in water, served with buttered toast triangles, ceasar spread, and vinaigrette-dressed super greens.	



## LITTLE OPTIONS **\$3** for toast with butter or olive oil and then **+\$2** per topping



Whipped Cinnamon Sugar  
Almond Butter  
Nutella  
Jam  
Honey (only +\$1)

Pimento Cheese  
Nutritional Yeast (only +\$1)  
Boiled Egg  
Crumbled Bacon  
Smoked Salmon

## BOWLS

<b>Yogurt &amp; Granola Bowl</b> 	..... \$9
house-made maple olive oil granola served with whole milk yogurt & honey and fresh fruit	
<b>Savory Peanut Salad</b> 	..... \$10
super-greens dressed with peanut dressing and tossed with cilantro and roasted peanuts, topped with sliced cucumbers	
<b>Charcuterie Salad</b>	..... \$12
salad greens dressed with dijon vinaigrette and topped with little piles of feta, olives, cherry tomatoes, sliced cucumbers, roasted nuts and cured italian meats	

 vegan  vegetarian

Allergen alert: there are peanuts on the menu and there could be cross contamination with non-peanut dishes