BISCUITS & GRAVY* 10.25
2 eggs any style, chorio gravy, house made biscuit

CHICKPEA PANCAKES 10.25 vg
2 Pancakes topped with Bananas, pecans and agave syrup

GRANOLA, FRUIT & YOGURT 8.00 vg, gf
Greek plain yogurt, housemade granola, seasonal fruit

HOUSE MADE BAGEL 3.75 vg
plain cream cheese or herb garlic + .50

DIETARY INFO

vg vegetarian  v vegan  hh happy hour
gf gluten free  df dairy free

BREAKFAST SIDES

BACON 4.00  
CRISPY POTATOES 5.00  
2 EGGS 3.50  
TOAST & JAM 5.00  
AVOCADO 1.50  
FRESH FRUIT 5.00  
SLICE OF QUICHE 6.00  
FARMER’S MARKET VEGETABLES 6.00

LEAFY GREENS

ADD CHICKEN BREAST +5  
ADD SALMON +9  
ADD TEMPEH ‘PLANT BASED’ +5

SIGNATURE ITEMS

ADD CHICKEN BREAST +5  
ADD SALMON +9  
ADD TEMPEH ‘PLANT BASED’ +5

DIETARY INFO

vg vegetarian  v vegan  hh happy hour
gf gluten free  df dairy free

QUINOA BOWL* 10.25 vg, gf
2 Poached Eggs, farmers market vegetables, tri-color quinoa, pesto

BAKERS QUICHE 10.25 vg
eggs, goat cheese, tomatoes, green onions, with a roasted pepper sauce + petite mix green salad

SANDWICHES & BURGERS

CHOICE OF SIDE: HAND-CUT FRIES, SALAD, OR SEASONAL VEGETABLES

GRILLED HAM AND CHEESE 13.50
black forest ham, white cheddar, onion marmalade, noble country bread

CURRY CHICKEN SALAD SANDWICH 13.00
curry mayo, almonds, celery, arugula, bread

TITO’S CUBANO 13.50
pork, black forest ham, pickles, swiss cheese, dijonaise. no substitutions please.

AZ BURGER* 13.50
mild green chili, cheddar cheese, lettuce, house dressing on a brioche bun

BBQ PORK SANDWICH 13.00
pulled pork, mesquite-roasted, topped with coleslaw on a brioche bun

CRISPY CHICKEN SANDWICH 14.00
House battered chicken breast, coleslaw, honey ranch drizzle, pickles on a brioche bun

 Legacy Building Community Through Food

ROASTED SALMON SUPERFOOD 19.00 vg
quinoa salad, avocado, sweet and spicy vinaigrette garnished with watermelon radish

BOLOGNESE 16.00
Mafaldine ribbon shaped pasta, house made meat sauce, parmesan + noble toast

SIGNATURE ITEMS

ADD CHICKEN BREAST +5  
ADD SALMON +9  
ADD TEMPEH ‘PLANT BASED’ +5

DIETARY INFO

vg vegetarian  v vegan  hh happy hour
gf gluten free  df dairy free

ROASTED VEGETABLE SALAD 11.50 vg, gf
broccoli, chile cauliflower, sweet potato, carrots, crispy kale on a bed of tri-colored quinoa + side of tahini dressing

CHRISO SALAD* 11.50
shredded chicken, cabbage, bell pepper, kale, carrots, cashews, wontons, ginger sesame vinaigrette

MEDITERRANEAN SALAD vg, v
mixed greens, garbanzo beans, roasted bell peppers, green olives, feta, red wine vinaigrette

FRENCH FRIES vg, v, df

LENTIL CURRY COCONUT SOUP vg, v, gf, df

SIDE & EXTRAS

ROASTED SALMON 19.00 vg, gf

GRILLED HAM & CHEESE 13.50
black forest ham, white cheddar, onion marmalade, noble country bread

AZ BURGER* 13.50
mild green chili, cheddar cheese, lettuce, house dressing on a brioche bun

BOLOGNESE 16.00
Mafaldine ribbon shaped pasta, house made meat sauce, parmesan + noble toast

AVOCADO TOAST & JAM 5.00

DIETARY INFO

vg vegetarian  v vegan  hh happy hour
gf gluten free  df dairy free

ROASTED SALMON SUPERFOOD 19.00 vg
quinoa salad, avocado, sweet and spicy vinaigrette garnished with watermelon radish

LEAFY GREENS

ADD CHICKEN BREAST +5  
ADD SALMON +9  
ADD TEMPEH ‘PLANT BASED’ +5

SOUPS

FRENCH FRIES 5.00 vg, v, df

SIMPLE SALAD 5.00 vg, v, df

SIGNATURE ITEMS

ADD CHICKEN BREAST +5  
ADD SALMON +9  
ADD TEMPEH ‘PLANT BASED’ +5

DIETARY INFO

vg vegetarian  v vegan  hh happy hour
gf gluten free  df dairy free

FRESH FRUIT vg, v, df

MEDITERRANEAN SALAD vg, v
mixed greens, garbanzo beans, roasted bell peppers, green olives, feta, red wine vinaigrette

DIETARY INFO

vg vegetarian  v vegan  hh happy hour
gf gluten free  df dairy free

BISCUITS & GRAVY* 10.25
2 eggs any style, chorio gravy, house made biscuit

CHICKEN PANCAKES 10.25 vg
2 Pancakes topped with Bananas, pecans and agave syrup

GRANOLA, FRUIT & YOGURT 8.00 vg, gf
Greek plain yogurt, housemade granola, seasonal fruit

HOUSE MADE BAGEL 3.75 vg
plain cream cheese or herb garlic + .50

BREAKFAST SIDES

BACON 4.00  
CRISPY POTATOES 5.00  
2 EGGS 3.50  
TOAST & JAM 5.00  
AVOCADO 1.50  
FRESH FRUIT 5.00  
SLICE OF QUICHE 6.00  
FARMER’S MARKET VEGETABLES 6.00

LEAFY GREENS

ADD CHICKEN BREAST +5  
ADD SALMON +9  
ADD TEMPEH ‘PLANT BASED’ +5

SIGNATURE ITEMS

ADD CHICKEN BREAST +5  
ADD SALMON +9  
ADD TEMPEH ‘PLANT BASED’ +5

DIETARY INFO

vg vegetarian  v vegan  hh happy hour
gf gluten free  df dairy free

QUINOA BOWL* 10.25 vg, gf
2 Poached Eggs, farmers market vegetables, tri-color quinoa, pesto

BACON 4.00  
CRISPY POTATOES 5.00  
2 EGGS 3.50  
TOAST & JAM 5.00  
AVOCADO 1.50  
FRESH FRUIT 5.00  
SLICE OF QUICHE 6.00  
FARMER’S MARKET VEGETABLES 6.00

LEAFY GREENS

ADD CHICKEN BREAST +5  
ADD SALMON +9  
ADD TEMPEH ‘PLANT BASED’ +5

SIGNATURE ITEMS

ADD CHICKEN BREAST +5  
ADD SALMON +9  
ADD TEMPEH ‘PLANT BASED’ +5

DIETARY INFO

vg vegetarian  v vegan  hh happy hour
gf gluten free  df dairy free

THE DEVIL’S MESS BREAKFAST 10.25 df
3 eggs scrambled, Schreiner’s chorizo, chiles, onions, spinach, side of fire roasted salsa

THE ROOSTER BOOSTER* 9.75 df
2 eggs any style, 2 slices of bacon, crispy potatoes, side of toast and butter

AVOCADO TOAST 10.25
2 eggs any style, noble country toast, guacamole, radish, sprouts, chili pequin seasoning

FRITTATA 9.25 vg
eggs, farmers market vegetables, cheddar cheese, arugula, pesto and side of toast

THE FLANCHED FLARNEY GARNEY 9.25
scrambled egg sandwich, guacamole, mayo, bacon, cheddar cheese, brioche bun

DIETARY INFO

vg vegetarian  v vegan  hh happy hour
gf gluten free  df dairy free