



*v - vegetarian vg - vegan
df - dairy free gf - gluten free*

BREAKFASTY

Barrio Toast and butter 7

*choice of - orange marmalade, apple butter
or seasonal preserves*

add nut butter 2 second jam 2

Seasonal Fruit Platter 12 *vg gf df*

House Granola, Yogurt & Seasonal Fruit 13

oats, pecans, pepitas, dates, honey *v gf*

Lil Dutch Babies 15

tart citrus cream, maple syrup, seasonal fruit

Buttery Biscuits & Gravy 16

house sausage & bacon gravy

add poached egg 2

Seasonal Savory Galette 17

SW seasonal squash, corn, tomato, caramelized
onion, herb chutney - side salad *v*

add poached egg 2 bacon 2

Simple Eggy Breakfast 15

two poached eggs, barrio toast

choice of - spuds or a side salad

add house sausage 5 bacon 6

Cilbir 15

A classic Turkish egg breakfast!

garlic dill yogurt, perfectly poached egg,

spiced butter, cucumbers, tomatoes, fresh

herbs - house flat bread *v*

Shakshuka! 17

spicy middle eastern tomato sauce, chickpeas,

egg, feta, house flat bread - cucumber salad *v*

Three Mini Frittatas 15

chili spiced onion, SW seasonal squash,

grana padano, romesco sauce *v gf*

choice of - roasted spuds or side salad

The Coronet Eggs Benedict

Shaved Corned Brisket • Gravlax • Braised Mushroom

one egg 13 two eggs 17 choose one (or two)

poached egg, potato kugel, dill hollandaise,

spinach, caraway crisped onions - side salad

SIDES

Bowl of Berries 6

Apple Butter 2

Side Salad 7

Roasted Spuds 5

Potato Kugel 5

House Sausage 5

Bacon 6

Gravlax 6

Poached Egg 2

Barrio Baguette & Butter 4

DRINKIES

Iced Irish Breakfast Tea 4.5

Sparkling Lemonade 4.5

Grapefruit Pelligino 4.5

Mt Vally Sparkling 4/7

Mexican Coke 4.5

Jamaica 4.5

LUNCHY

Curried Carrot Soup 10

pistachio, olive oil, coriander *gf vg df*

add warm barrio baguette 3

Not a Wedge Salad 15 *gf*

butter lettuce, crispy pancetta, smoked blue
cheese, champagne-garlic vinaigrette, scallion,
crispy carrot

add seared stealhead 14 jammy egg 2

grilled chilled shrimp 8

Soup & Salad 15

side salad with crispy carrots and our
vegan house soup - a delightful combo

add warm barrio baguette 3

Steelhead Gravlax Platter 18

horseradish goat cheese, red onion, caper, dill,
cornichon, lemon - Israeli salad & croistini

Sabich Mezze 18

dukkah encrusted eggplant, tahini vinaigrette,

hummus, amba mango sauce, spiced

chickpeas, sliced potato, egg, green chutney,

Israeli salad - house flatbread *v ask for vg gf*

BLT Sandwich 18 *sub gravlax for bacon*

humbolt fog, heirloom tomatoes, bacon, herb
chutney, SouthWinds greens, pickle

choice of - small soup or side salad

add two poached eggs 3

TINNED GOURMET SEAFOOD

dressed greens, roasted tomatoes,
barrio baguette, butter

Jose Gourmet Spiced Tuna Pate 14

Patagonia Smoked Mussels 16

Jose Gourmet Sardines in Olive Oil 16

Conservas de Cambados

Octopus in Galician Sauce 21

BOOZE

White Wine 8

Red Wine 8

Daura Lager 6

Weihenstephaner Hef 7

Prosecco 8

Cafe Fernet 8

Ryerish Coffee 10

Mimosa 9

Bloody Mary

Michilada 8

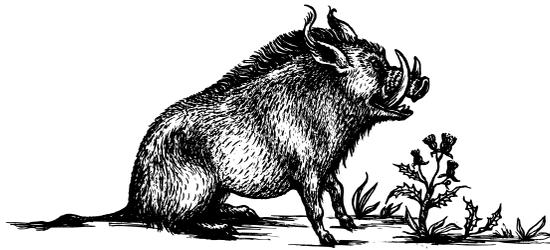
Sangria Rojo 10



Meyer Avenue Cafe and Mercantile
proudly serves
100% sustainable proteins from a 100% scratch kitchen.

We care that our proteins are ethically sourced with minimal environmental impact.

We also source organic and /or local produce & other goods whenever possible.



We would like to thank our local friends, bakers, makers & vendors:

SouthWinds Farm
Vista Microgreens
Barrio Bread
Pivot Produce
Dos Manos Apiaries
Hamilton Distillers
Caffe Luce
Maya Tea
Sand Reckoner

We make food we love from scratch
with an omnivores' gusto.

Please be aware that there is -
milk, egg, tree nuts, soy, wheat, fish & crustacean shellfish in the kitchen.

There are no peanuts.

We will do our best to accommodate allergies and proclivities,
however the kitchen itself is not allergen free.

We can accommodate omissions whenever possible.

