



*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 summer 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 summer 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 labneh, red onion, caper, dill,
cornichon, lemon - Israeli salad & croistini*

Sabih 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

Jose Gourmet Smoked Trout Fillets

In Olive Oil 24

Les Mouettes d'Arvor Mackerel

in Mustard and Crème Fraîche 17

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

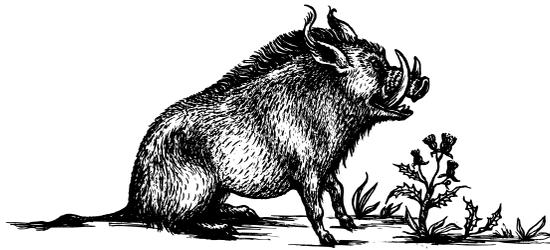
Sangria Rojo 10



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.

