Wiltshire | ARTISAN CRAFTED **Bakery & Café**

BRUNCH

SERVED ALL DAY SATURDAY & SUNDAY

V = VEGETARIAN | DF = DAIRY-FREE | GF = GLUTEN-FREE

SAUSAGE CRUMPET
stonecross farms sausage,
pimento cheese, pepper jelly
– 9 –

KATI ROLL (V)
red lentil kitchari, paneer cheese,
mint labneh, tomato, sprouts,
housemade flakey paratha
– 13 – ADD EGGS +3

BLACK BEAN TOSTADA
fried egg, queso fresco, salsa roja,
avocado crema, crispy corn tortilla
– 14 –

SALSA VERDE POLENTA CAKES
(V/GF, Vegan w/o crema/egg)
roasted tomatillo + green chili sauce,
grilled corn polenta cakes, crema, fried egg,
corn tortilla crunch
– 15 –

LOX & SOURDOUGH BAGEL
beet and citrus cured salmon,
'everything' bagel, capers,
chive cream cheese, pickled red onions
– 14 –

BAGEL & CREAM CHEESE (V)
toasted 'everything' bagel with
chive cream cheese
– 4.25 –

CROISSANT BREAD FRENCH TOAST
fresh berries & maple syrup
– 10 –

GRANOLA & YOGURT PARFAIT (V/GF)
apricot & cherry granola, sorghum,
maple greek yogurt, fresh berries,
bee pollen and basil seeds
– 10 –

APRICOT TARRAGON CHICKEN
SALAD SANDWICH
all natural roasted chicken breast,
dried apricots, groganica lettuce,
on japanese milk bread
– 16 –

HIPPIE BOWL (VEGAN/GF)
harissa hummus, quinoa pilaf, seasonal
veggies, avocado, sunflower seed dukkah
– 15 –

KALE SALAD
rootbound red russian kale, charred cabbage,
broccolini, cauliflower, capers,
brown butter bread crumbs,
lemon parmesan dressing
- 8 / 14 -

KIDS GRILLED CHEESE + FRESH FRUIT
– 8 –

Fried Egg - 3
Side of Bacon - 4
Side of Fresh Fruit - 4