



*we use only
gluten-free
ingredients*

Our Style: Choose Your Porridge

our whole-grain bases are gluten-free, dairy-free & non-GMO

**steel cut oats – creamy grits – amaranth millet –
brown rice congee**

Savory

The Truffled Heart Artichoke Hearts, Caramelized Onion, Creamy Ricotta & White Truffle Oil	<i>small · large</i> 6.25 · 7.95
Sausage & Apple Chicken Apple Sausage, Braised Red Cabbage, Stewed Apples & Vermont Cheddar	7.25 · 8.75
Portobello & Pesto Portobello Mushroom, Roasted Red Pepper, Chevre & Cashew Pesto*	6.25 · 7.95
The Kimcheelicious Napa Cabbage Kimchee, Sunflower Satay, Edamame, Toasted Sesame & Honey Sriracha Drizzle	6.75 · 8.25
Piggy Pumpkin Maple-Bourbon Ham, Spiced Pumpkin, Shaved Parmesan & Sweet Peas	7.25 · 8.75

Sweet

Fruit & Cream Mixed Berries, Greek “Culture” Yogurt,* Chia Seeds, Raw Almonds & Vermont Maple Syrup	6.50 · 7.95
Nutty Banana Almond Butter, Apricot Marmalade, Bananas & Wildflower Honey	5.95 · 7.25
Sticky Toffee Crunch Raw Toffee, Cinnamon Browned Plantains, Stewed Apples & Crushed Hazelnuts	6.50 · 7.95
Chocolate Covered Strawberry Dark Chocolate Sauce, Fresh Strawberries, Mascarpone & Sea Salt	6.50 · 7.95

**dairy-free substitutions available*

*we use non-GMO, organic & locally sourced ingredients whenever possible
our packaging is earth-friendly & biodegradable
prices are subject to change*



741 Union Street
Brooklyn, NY 11215
718.623.6665

Your Style: Choose Your Porridge

**steel cut oats – creamy grits – amaranth millet –
brown rice congee**

with 2 free toppings 5.50 · 6.95 (meats not included)/add'l toppings \$.75 ea /meats \$1.50

Toppings

Cheese & Yogurt Vermont Cheddar – Chevre – Mascarpone – Parmesan – Creamy Ricotta – Coconut Yogurt (*df*) – Greek “Culture” Yogurt

Dried Fruit Apricots – Shaved Coconut – Cranberries – Currants – Dates – Prunes – Golden Raisins

Nuts & Seeds Shaved Almonds – Cashews – Chia – Flax – Hazelnuts – Pecans – Pumpkin – Sesame – Sunflower – Handmade Granola

Fruits & Such Green Apples – Stewed Apples – Bananas – Blueberries – Cinnamon Plantains – Strawberries

Veggies & Such Artichoke Hearts – Braised Red Cabbage – Edamame – Seasonal Greens – Napa Cabbage Kimchee – Caramelized Onion – Sweet Peas – Grilled Portobello – Roasted Red Pepper – Scallions

Savory Sauces Cashew Pesto – Spiced Pumpkin – Sesame Oil – Honey Sriracha – Sunflower Satay – Tamari – Truffle Oil

Sweet Toppings Almond Butter – Apricot Marmalade – Salted Dark Chocolate – Strawberry Compote – Sunflower Butter – Raw Toffee

Brooklyn Cured Meats Chicken Apple Sausage – Maple Ham – Pastrami

Posh Parfaits

served with local lowfat “culture” greek yogurt or dairy-free coconut yogurt

The Brooklyn Cranberry Cashew Granola, Bananas, Blueberries, Chia Seeds & Wildflower Honey 6.95

The Tuscan Rosemary Pecan Granola, Stewed Apples, Prunes & Wildflower Honey 6.95

The Mumbai Curry Almond Sesame Granola, Cinnamon Browned Plantain & Apricot Marmalade 6.95

The Brussels Dark Chocolate Hazelnut Granola, Strawberry Compote & Shaved Coconut 6.95