6 Catering Menu

CLASSIC OFFERINGS

BREAKFAST BURRITO 14.5

scrambled eggs, avocado, monterey jack cheese, prosciutto, tots, chipotle aioli + side of fresh salsa

AVOCADO TOAST 12

avo mash, pickled red onion, fresno chili, micro cilantro spicy sunflower seeds, smoked sea salt add egg +2
*like it hot? try it with our in-house salsa +2

EMMETT'S BOWL 15

poached egg, cumin potato, chickpeas, curried yogurt, red onion, turmeric kraut, cilantro, spicy crispy topping add extra egg +2

THE LOX 15

matija everything roll, smoked salmon, egg, cucumber, lemon dill cream cheese, arugula, pickled red onion

OVERNIGHT OATS 11

bananas, blueberries, walnuts, chia seeds, ohio maple

*gluten free bread available

ONE-HANDED 7.5

english muffin, egg, white cheddar, prosciutto, rosemary aioli

TK 12

focaccia, egg, white cheddar, avocado, arugula, pickled zukes, creamy whole grain mustard

CRISPY CHICKEN SANDWICH 16

crispy chicken, mayo, dill pickle + side tots

THE EMMYTHING 15.5

matija everything roll, rosemary aioli, grilled chicken, white cheddar, prosciutto, roasted red pepper, arugula + side tots add avocado +2

OPEN AIR SALAD 15

market greens, falafel, cucumbers, roasted beets, pickled onions, goat cheese, toasted almonds, lemon vinaigrette add avocado +2

+make it a wrap +.50

PLATTERS

SANDWICH PLATTER

mix n' match the above "classic offerings" sandwiches and wraps

*sides not included

*price varies based on selection

SALMON PLATTER 50sm. 90lg.

smoked salmon served with our signature juniper-dill cream cheese spread, cucumbers, pickled beets, red onion, capers, tomatoes, and matija focaccia bread.

*small serves 5-10ppl, large serves 10-20ppl

SHAREABLE

HOUSE SALAD 25sm. 45lg.

market greens, cucumbers, pickled onions, herb vinaigrette *add avocado, goat cheese optional *small serves 5-10ppl, large serves 10-20ppl

MARKET FRUIT 30sm. 50lg.

seasonal fruit, agave, and orange zest *small serves 5-10ppl, large serves 10-20ppl

TOTS 30sm. 50lg.

crispy tots, everything seasoning, salt, and chipotle aioli *small serves 5-10ppl, large serves 10-20ppl

BANANA BREAD 12

loaf, brulee banana, maple butter, smoked sea salt

SEASONAL PASTRIES 4

choice between chocolate chip cookies, muffins, and scones

DRIP COFFEE 25

proud mary humbler blend, comes with optional creamer, sugars, paper products, etc.
*serves 12 8oz cups

CONSULT 25

meet with our Executive Chef and Beverage Director to developed a personalized catering menu to fit within your needs.

ADDITIONAL FEES

*delivery fee 25 (10 mile radius)
*service charge 12% (covers special ordering, staffing, and gratuity