

BRUNCH

Breakfast Sandwich	12
Egg souffle + herbed cream cheese with your choice of bacon or vegetarian sausage and cheddar cheese on a brioche bun.	
Add avocado:	+ 2
Add extra bacon or sausage:	+ 2
Avocado Tartine	10
Avocado mash with roasted sweet fresh corn elote, queso fresco and pickled red onions and fresh cilantro on thick-cut brioche.	
Sweet Potato Hash Plate	14
Sweet potatoes roasted with red onion and jalapeños. Served with toast, two fried eggs, jalapeño crema & choice of bacon or veggie sausage. [GF option]	
Breakfast Flatbread	12
Warm flatbread topped with béchamel, two fried eggs, avocado crema, arugula and bacon crumble.	
Dragonfruit Smoothie Bowl	8
Chilled dragonfruit coconut milk chia pudding topped with fresh fruit, coconut and sweet + salty granola. [GF option]	
Fancy Banana French Toast	14
Thick and fluffy challah dipped in custard and cooked to order. Topped with whipped caramel cream, fresh bananas and drizzled with house made salted caramel sauce and sweet + salty granola.	
Nova Toast	10
Soft scrambled eggs with smoked nova lox, topped with crème fraiche and chives on thick-cut brioche.	
Toast of Champaign	10
Thick-cut brioche topped with honey-whipped ricotta, house seasonal jam, and sweet + salty granola.	

BUILD YOUR BREAKFAST

Parmesan tater tots	4	Seasonal fruit	4
Coffee rubbed bacon	5	Two fried eggs	4
Vegetarian sausage	4	House jam + butter	2
Harvest Toast	2	Sweet potato hash	4

Chef de Cuisine
Dutton McCabe

SALAD + SOUP

Soup du Jour	4 / 8
Ask for our daily option - served with bread	
Sesame Wedge Salad	10
Napa cabbage with house made sesame ranch, topped with chives, cherry tomatoes and crumbled bacon. [GF]	
Springtime Salad	12
Beet hummus, arugula, cucumber, peas, mint, watermelon radish, blueberries and basil green goddess dressing. [GF]	
Add Smoked Trout:	+ 4
Chilled Ginger Noodle Salad	12
Lo Mein noodles tossed in bright ginger peanut miso vinaigrette with cucumber, carrots, peppers, red cabbage, red onion and fresh basil. Topped with crushed peanuts.	
Add fried egg:	+ 2

SANDWICHES

Green Goddess Chicken Salad	12
House made chicken salad with green goddess dressing on a Hopscotch croissant. Served with choice of side.	
Hop Hamburger	15
Smashburger with garlic + chive aioli on a brioche bun with arugula and cheddar cheese. Served with shoestring French fries. Add fancy bacon: Add extra patty:	
Crispy California Veggie Sandwich	12
Crisp, fresh veggies with beet hummus and ricotta pea spread on house made herb focaccia. Served with choice of side.	
Grilled Cheese Panini	12
House made herb focaccia with melted mozzarella and cream cheese with artichokes & spinach. Served with choice of side.	

SIDES

Simple Salad + House Dressing	5
Parmesan Tater Tots	
Shoe String Fries	
Seasonal Fruit	