



farming hope at



**DAYTIME MENU SERVED
FROM 8AM-3PM**

Breakfast

- Spiced Shakshuka** Two poached eggs bathed in a warm, spicy tomato and bell pepper stew; accompanied by creamy feta crumbles, medley of herbs and toasted pita \$12
- Avocado Toast** Toasted multigrain bread with smashed avocado, sprouts, drizzle of chili oil and sea salt... +poached egg \$2 \$10
- Yogurt & Granola** Bowl of creamy, rich Greek yogurt topped with house made turmeric granola, date molasses and fruit \$8

Lunch

- Meze Plate** Crispy cucumbers and juicy tomatoes tossed with fresh mint and lemon chili-oil dressing; paired with creamy hummus, pita, and hunks of tangy feta.....+smoked salmon \$4 \$14
- Grilled Halloumi Salad** Grilled halloumi cheese on a bed of greens, lentils and quinoa dressed in lemon-sumac vinaigrette; topped with chopped tomato, cucumber and crunchy candied walnuts \$13
- Imperfect Bowl** Seasonal oven-roasted Imperfect veggies and a quinoa blend drizzled with green goddess dressing; tossed with pickled onions, pepitas and a poached egg on top \$8
- Goat Cheese Beet Sando** Shaved roasted beets layered with sprouts, shredded carrot, pickled onions--all sandwiched between toasted ciabatta slathered with herbed goat cheese <Available for Grab & Go> \$12
- Tomato Toast** Toasted multigrain Acme bread with heirloom tomato spread, sherry vinaigrette, house made aioli and shaved pecorino cheese \$10

---- Add Soft Poached Egg \$2 || Add Avocado \$3
Sub Gluten Free Bread \$2 || Extra Multigrain Toast \$2 ----

About Farming Hope...

We create jobs for formerly incarcerated and homeless folks in our kitchen.

Thank-you for dining with Farming Hope at Manny's, and creating justice in this little corner of the world.

to donate visit FARMINGHOPE.ORG