



**SALT +
HONEY
BAKERY CAFÉ**

ALL DAY MENU

SMALL PLATES

ROASTED STRAWBERRIES + WHIPPED FETA

Sumac roasted balsamic strawberries and mint. Served with daily bread | 13

POMEGRANATE-GLAZED WINGS *15 Minute Cook Time

Pomegranate molasses and honeyglazed garlic wings, pomegranate seeds, cilantro | 13

MEZZE PLATE

Hummus, olives, veggies, mixed pickles, naan | 13

SHAWARMA LOADED FRIES

Spiced chicken shawarma, garlic white sauce, chopped mixed pickles, feta, and parsley | 14

LEBANESE MINI PIZZAS

Four mini pizzas made with ground beef, tomato, pomegranate molasses, mint, Lebanese seven spices and onion. Served with yogurt | 15

JEWELLED EGGPLANT

Lemon Garlic Tahini Sauce. Garnished with crispy zaatar chickpeas, mint chiffonade and pomegranate seeds | 12

BAKED BRIE

Baked brie with fig jam, honey and walnuts. Served with daily bread | 12

BREAKFAST

THE LONDONER

Two fried eggs, portobello, bacon, green chile cheese hashbrowns, house-made turkey sausage, roasted tomato, whole grain or gluten-free bread | 16.5

DRUNKEN MONKEY

French toast made with brioche slices filled with peanut butter and housemade spiced banana jam. Topped with homemade whipped cream, fresh bananas and bourbon caramel sauce | 15

Add bacon | 4

AQUILES HEEL

Chilaquiles rojos, queso fresco, muenster cheese, two eggs, avocado, pickled onion, cilantro, crema | 13

Add brisket | 7 *Add chicken* | 6 *Add shawarma* | 6

BAKLAVA PANCAKES

Fluffy stack, baklava nut streusel, vanilla bean ice cream, house spiced honey | 14.5

Add bacon | 4 *Add side of 2 eggs* | 4

EGG + CHEESE SANDO

Softly scrambled eggs, cheddar cheese, onion jam, arugula, tomato, harissa mayo on toasted brioche. Choice of side. | 13.5

Add avocado | 4 *Add bacon* | 4

HUEVOS BENEDICTOS

House made sopas, poached eggs, black beans, chorizo, avocado, poblano lime crema, queso, cilantro, pickled onion. Choice of side. | 15.5

Add brisket | 7 *Add chicken* | 6

CROISSANT FRENCH TOAST

Mixed berry mascarpone filling, berries, maple syrup | 15.5

MIDNIGHT EXPRESS

Poached eggs, Moroccan tomato sauce, garbanzo beans, feta, naan | 15

GRANOLA YOGURT BOWL

House made granola, vanilla yogurt, seasonal fruit, spiced honey | 12

ADD ONS: Two pancakes | 6 Hashbrowns | 5 Fruit | 5 2 Eggs | 4

BRUNCH

BRUNCH BOARD

A delicious selection of items including mini bagels and croissants, fruit, cream cheese, nutella, house granola, honey, bacon and house-made turkey sausage.

Serves 2 generously | 28

EAST COAST BAGEL

House-cured salmon, cream cheese, red onion, capers, arugula, tomato, everything bagel. | 16.5

Gluten-free bagel available

TACOS BORRACHOS

Michelada-braised brisket, green chile cheese hashbrowns, pico de gallo, cilantro-lime crema, corn tortillas | 16

Add 2 eggs | 4 *Add portabello* | 4 *Add avocado* | 4

Substitute portabello mushroom, no charge

ZAATAR & PISTACHIO CRUSTED SALMON

Zaatar, panko and pistachio crust, served with preserved lemon and harissa yogurt. Served with asparagus | 25

HUMMUS AVOCADO TOAST

House-made hummus, avocado, tomato, arugula, zaatar, crushed red pepper, Maldon salt, olive oil, whole grain or gluten-free bread | 14.5

Add bacon | 4 *Add 2 eggs* | 4

FALAFEL PLATE

House-made falafel, tomato, cucumber, house pickle mix, lemon yogurt tahini, naan | 15

CHICKEN + WAFFLES

Beer-battered hand-cut chicken strips, beer and cheddar waffle, spicy gochujang maple syrup, chives | 17

SIDES

FRIES | 4

MAC + CHEESE | 6

ASPARAGUS | 5

SAUSAGE | 4

BACON | 4

SOUP OF THE DAY
CUP | 4 BOWL | 6

2 SLICES OF TOAST | 4

2 SLICES OF GF TOAST | 4

SALT + HONEY FRIES | 8

2 TOREADOS | 1.5

SALAD

HARVEST SALAD

Roasted butternut squash, grilled pear, pecans, feta, dried cranberries, sunflower seeds, mixed greens, pomegranate vinaigrette | 14.5

Add brisket | 7 Add chicken | 6 Add salmon | 8

SHAWARMA SALAD

Middle Eastern-spiced chicken, mixed greens, cherry tomatoes, avocado, cucumber, pickled onion, crispy zaatar chickpeas, olives, tahini dressing | 15.5

SANDWICHES

SERVED WITH ONE OF THE FOLLOWING CHOICES
FRIES, SIMPLE SALAD OR SOUP OF THE DAY

SALT + HONEY FRIES | 4 MAC + CHEESE | 4
HASHBROWNS | 5 ASPARAGUS | 5

CUBANO

Slow-roasted pork shoulder marinated in orange juice and spices, topped with ham, Swiss cheese, pickles and mustard served on locally made bolillo | 16.5

ROASTED VEGGIE SANDWICH

Eggplant, portobello, roasted red pepper, onion jam, capers, red pepper flakes, pesto mayo, sumac dressing, muenster cheese served on a bolillo | 15.5

SALT + HONEY BURGER

Angus patty, cheddar, tomato, arugula, harissa mayo, brioche bun, served with a toreado | 16.5

Avocado | 4 Bacon | 4 Onion jam | 3

Portobello mushroom | 4

BRISKET TORTA

Michelada-braised brisket, arugula, tomato, avocado, pickled red onion, muenster cheese, cilantro-lime crema, served on locally made bolillo | 16.5

MOTHER CLUCKER

Beer-battered chicken, brioche bun, arugula, tomato, pickle, red pepper spiced honey | 15.5

Add 2 eggs | 4

GRILLED CHEESE

Swiss, sharp cheddar, muenster, bacon, onion jam, roasted tomato, nine grain or gluten-free bread | 15.5

Add roasted turkey | 4

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A gratuity of 18% will be added for parties of five or more.
A fee of 3.5% will be added if paying by card.

TEA + MORE

GOLDEN MILK LATTE | 5

Tumeric, coconut milk, cinnamon, ginger and honey

S + H HOT CHOCOLATE | 5

House cocoa blend, steamed milk

MINT LEMONADE | 5.5

MATCHA LATTE | 5.5

LONDON FOG | 5.5

Earl grey tea, vanilla syrup, steamed half + half

STRAWBERRY MATCHA LATTE | 5.5

POT OF HOT TEA | 4.5

POT OF MOROCCAN MINT TEA | 6

Green gunpowder tea, fresh mint

CHAI | 5

ICED TEA | 3

Syrup .75

BOTTLED COKE | 4

DIET COKE | 3.5

TOPO CHICO | 4

ORANGE JUICE | 4

MILK | 4.5

ASK ABOUT OUR ZERO
PROOF COCKTAILS

COFFEE

ESPRESSO FLIGHT | 15

Salt+Honey Macchiato: Sea salt, honey and cinnamon

Black and White Espresso: White and dark chocolate topped with whipped cream and chocolate shavings

Espresso Con Panna: Frothy mixture of whipped cream, caramel, and cinnamon

ESPRESSO | 3.5

MACCHIATO | 4

Shot of espresso with a dollop of foam

ESPRESSO CON PANNA | 4.5

Shot of espresso over whipped cream, swirled with cinnamon and caramel (cannot be iced)

ESPRESSO PANNA LATTE | 5

Espresso, whipped cream, cinnamon and caramel

LATTE

HOT | 4.5 ICED | 4.75

Espresso, steamed milk

Breve: espresso, steamed half + half
Syrup .75

SALT + HONEY LATTE

HOT | 5 ICED | 5.5

Sea salt, honey and cinnamon

CAPPUCCINO | 5

Espresso, steamed milk, foam

CORTADO | 5

Half espresso, half steamed milk

MOCHA | 5

PISTACHIO ROSE LATTE | 6

Pistachio, rose, and cardamom

SYDNEYSIDER | 5.75

Two scoops vanilla bean ice cream, cold-brew coffee, whipped cream

ARABIAN NIGHTS | 8

Turkish coffee; serves two

CAFÉ AU LAIT | 4.5

House coffee, steamed milk

COLD BREW | 5.5

FRENCH PRESS | 8

10 minute brew time

HOUSE COFFEE | 3.5

CHARCOAL LATTE | 5

BOOZY COFFEE | 6.5

Shot of Irish Cream

ADD A SHOT OF IRISH CREAM | 3
SHOT OF BAILEY'S/FRANGELICO | 4

/// ALTERNATIVE MILKS | .75 ///

COCONUT MILK | ALMOND MILK | SOY MILK | OAT MILK