

THE
BINDERY
DAYTIME MENU

TUES - FRI 8 AM - 3 PM

GREEK YOGURT (GF)

MANGO, GINGER JAM, CASHEW-PEPITA, COCONUT CRUNCH

9

SEASONAL BERRIES & CITRUS (GF)

ALMONDS, HONEY

8

STONE CUT OATMEAL (GF)

CHAI SPICES, BRÛLÉED PINEAPPLE, WHISKEY BUTTER

9

THE 5280*

BUTTERMILK BISCUIT, SCRAMBLED EGGS, SHARP CHEDDAR, ROASTED GREEN CHILI, TOMATO

10

A WALK IN THE WOODS BURRITO*

SCRAMBLED EGGS, MUSHROOMS, SPINACH, POTATO, SWISS CHEESE, CREMA

10

3 EGG OMELETTE*

CHEF'S WHIMSY OF THE DAY

14

UOVA ALL FLAMENCA*

2 SUNNY EGGS, GRITS, CHORIZO, ROASTED RED PEPPERS, TOMATO CONFIT

15

CHRIS'S HASH*

POTATOES, VEGGIES, 2 EGGS YOUR WAY, HOLLANDAISE

15

INSALATA MISTA (GF) (WITHOUT THE BREAD)

REBEL GREENS, HERBS, WATERMELON RADISH, GARLIC TOAST, SUMAC VINAIGRETTE

10

SCOTTISH SALMON NICOISE SALAD* (GF)

HEIRLOOM POTATOES, GREENS, HARD BOILED EGG, TOMATO, RED ONION, CAPERS, OLIVES

16

QUINOA TABBOULEH SALAD (GF)

BRUSSELS, PICKLED SQUASH, TAHINI

13

GRILLED HAM AND WHITE CHEDDAR

CARAMELIZED ONION, FRISEE, HONEY MUSTARD, SOURDOUGH

14

ELBA TUNA MELT

ALBACORE TUNA, FENNEL MAYO, LEMON

16

REUBEN

PASTAMI, SWISS CHEESE, SAUERKRAUT, RUSSIAN DRESSING, RYE

16

BIG BELLY BACON (GF) HAND CUT FRIES

7

7

SOUP DU JOUR

BOWL 9 CUP 6

*A 3.5% surcharge will be added to each bill in an effort to fairly compensate our dedicated kitchen team.

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

* These items may be served raw or undercooked or may contain raw or undercooked ingredients.