

## BREAKFAST

(8AM UNTIL SOLD OUT)

HEC - Ham, Egg, Cheese	8
ZEN - Zucchini, Egg, Hazelnut	8
Potato Tortilla w/ Sour Cream	9
Steak n' Egg Sammy • until 11am	10
Morning Bites • until 11am	12
Pork & Kimchi Fried Rice • until 11am	13
Mimosa - Orange Juice + Bubbly	11

### make it a combo!

Get a HEC or ZEN with an Americano or Tea for \$10.00 before 11 AM

## OTHER STUFF

Dog Treats - Pork Skins	4
Minor Figures, Oat Milk (L)	6
Quietly Coffee (340g)	17+
Allie & Lennie, Shady Lane, Peru, Kenya, Columbia, Decaf	
Donna's Classic T-Shirt	25
Happy Hour by Marlowe Granados	25

## LUNCH

(11AM-5PM)

### SANDWICHES

Shrimp Salad	13
Fried Mushroom	13
Roast Beef	8/16
Devilled Mushrooms on Toast	15

### SALADS

Leafy Salad w/ Egg & Croutons	13
Baby Gem w/ Russett Apples & Spicy Sopressata	13
Quinoa w/ Brussels, Kale & Cherry Bomb	13

### NOT SANDWICHES

Magic Chili w/ Peanuts	6
Sourdough & Butter	6
Squash, Lentils & Savory	15
Ham w/ Leek Vinaigrette & Baguette	15

### SWEETS

Peanut Butter & Miso Cookie	3
Toasted Almond Brioche	4

## DINNER

(5PM-9PM)

Oysters w/ Hot Sauce & Lime	3/per
Magic Chili w/ Peanuts	6
Sourdough & Butter	6
Miss Vickies Chips w/ Sprats & Pepperoncini	6
Marinated Carrots & Kohlrabi w/ Yoghurt & Smoked Chili	10
Sunchokes, Endive & Berbere	10
Ham Croquettes w/ Maple Mustard	12
Lamb Liver on Toast	15
Mushroom Tart w/ Gruyere & Parsley	16
Quinoa w/ Brussels, Kale & Cherry Bomb	13
Leafy Salad w/ Egg & Croutons	13
Baby Gem w/ Russett Apples & Spicy Sopressata	13
Cabbage Gratin w/ Anchovy & Gouda	12
Squash, Lentils & Savory	15
Chili Shrimp w/ Garlic, Lemon & Butter	25
Duck Meatball Soup w/ Romanos & Zucchini	25
Sea Bream w/ Cauliflower & Caper	25
Ribby Ribs w/ Fennel Slaw	25

### DESSERTS

Apple & Almond Tart w/ Custard	12
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\* ask about our gluten-free options\*

Parties of 6+ are subject to 20% auto gratuity

## NON-ALC

### HOT DRINKS

americano/espresso	3.5
cortado/flat white	3.75
cappuccino	4
latte	4.5
hot chocolate	3.5
mocha/tea latte/London fog	4.75
bagged tea	3
orange pekoe, cream of earl grey, masala chai, moringa mint, lemon ginger rooibos, jasmine, sencha, Assam breakfast, English breakfast	
Korean lemon ginger tea	3
+ oat/almond/soy	0.50

### COLD DRINKS

iced americano	4
iced latte	4.75
iced tea - elderberry hibiscus	3.5
iced lemonade - rotating flavours	4
regular pops	2.5
coke, diet coke, sprite, ginger ale, club soda	
fun pops	3.5
d&b, vimto, tiger malt, tahitian treat, burdock's frusco dry sparkling water (yuzu)	
ginger beer / coconut water	3.5
snapple peach iced tea.	3.75
orangina (420ml)	4
ting - green or pink	4.25
big sparkling water - rotating brands	6

## CANS

### BEER (355ML)

Anderson Gold <b>4.2%</b>	6
Anderson, Juicy IPA <b>6.2%</b>	7
<b>Burdock x Donna's, Barbara 4.0%</b>	7
Burdock, Vermont Blonde <b>4.5%</b>	6.5
Blood Brothers, Blood Light <b>4.5%</b>	6.5
Matron, Handsome Zoiglbier <b>4.3%</b>	7.5
Mascot, Enchanté (500ml) <b>4.5%</b>	9
Tooth & Nail, Vim & Vigor <b>5.2%</b>	6.5
Tooth & Nail, Discretion <b>3.5%</b>	6.5
Tooth & Nail, Fortitude <b>5.4%</b>	6.5

### CIDER

Collective Arts, Nature of Things <b>6%</b>	6.5
East Street, Harvest Botanical <b>6%</b>	7.5

### SELTZER

Godspeed, Seltzer w/ Green Tea <b>2%</b>	6.5
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### OTHER

Collective Arts, Pink Gin & Soda <b>5%</b>	6.5
Amabuki Shuzo, Cup Sake <b>15.5%</b>	14

## COCKTAILS

Blackbird Shot	8
Mimosa	11
Negroni	13
Bourbon Old Fashioned	14
Perfect Rye Manhattan	14
Dirty Gin Martini	14

Maybe others? Just ask.

## WINE BY THE GLASS (5oz)

### SPARKLING

#### **Domino de Punctum, Finca Fabian, NV 13**

Certified organic blend of Sauv. Blanc, Chardonnay and Viura. Clean, fresh, creamy, tropical, a little spice the nose.

### WHITE

#### **L'archetipo, Litrotto Bianco '19 14**

A blend of local grape varieties from Puglia: Fiano, Falanghina, Verdeca, Marchiona. Crisp acidity, aromatic with notes of honey, citrus, peach, chamomile.

#### **Latido de Sara, Garnacha Blanca '20 13**

Garnacha Blanca from Navarra, Spain. Pineapple, stonefruit and citrus with a green, vegetal finish. Dry, medium body, chalky minerality and a touch of bitterness at the end.

### ORANGE

#### **Podericellario, É Orange (nv) 13**

Indigenous blend of grapes from Piedmont: Moscato Bianco, Incrocio Manzoni, Nascetta. Unfiltered (practically opaque), juicy with zippy. Pineapple, apricot, tangerine.

#### **Cantina Giardino, Vino Bianco '20 16**

Greco, Fiano and Coda di Volpe. Complexity from amphora and barrel aging balances out the otherwise straightforward and refreshing fruits.

### ROSÉ

#### **Caves d. Donnas, Larmes du Paradis '19 13**

Mostly Nebbiolo - Dry, crunchy & slightly mineral driven with red berries, rosemary and some salinity on the finish.

### RED

#### **Paradise Grapevine, Vin De Soif '20 13**

Gamay (92%) and Zweigelt (8%). Super light-bodied, served chilled. Cheerful, charming, refreshing and delicious. Strawberry lifesavers and cocktail cherries.

#### **Dom. L'Agrimante, M'Arricriu '20 14**

Grenache, Consult, Cinsault and Counoise from Côtes du Rhône. Lush, rustic, animated and peppery. Medium+ bodied, red berries on the nose.