

BEVERAGES

ALL DAY

HOT

Hatchways Roast by Full City Rooster

Americano ^(12oz/16oz)	\$3.75/\$4.75
Cappuccino ^(8oz/12oz)	\$4/\$5
Cortado ^(4oz)	\$3.75
Drip ^(12oz/16oz)	\$2.75/\$3.5
Espresso ^(2oz/4oz)	\$3.25/\$4.25
Golden Milk Latte ^(12oz)	\$5
Latte ^(12oz/16oz)	\$4.25/\$5.25
Macchiato ^(3oz)	\$3.5
Matcha Latte ^(12oz)	\$5
Mocha ^(12oz/16oz)	\$4.5/\$5.5
Pour Over ^(12oz)	\$4
Assorted Tea	\$3.5

Chamomille, Sencha, Earl Grey, English Breakfast

COLD

Americano ^(16oz/24oz)	\$3.75/\$4.75
Cold Brew ^(16oz/24oz)	\$4.5/\$5.5
Golden Milk Latte ^(16oz)	\$5
Latte ^(16oz)	\$4.5
Matcha Latte ^(16oz)	\$5
Mocha ^(16oz)	\$5
Rise + Shine ^(16oz/24oz)	\$5/\$6
Cold brew concentrate, oat milk, honey	
Yuzu Green Tea Sparkler	\$5/\$6
Unsweetened Iced Sencha Mint	\$2.5/\$3
Unsweetened Iced Iyupadi Black	\$2.5/\$3

Eat. Meet. Work.

Hatchways
Café

Open Daily
7am - 5pm

BREAKFAST

7 AM—11 AM

SANDWICHES

Turkey Sausage + Egg **\$10**

Layered omelet, house turkey sausage, white cheddar, spinach, parsley aioli, whole wheat roll

Breakfast Burrito ^V (add bacon \$1) **\$8**

Scrambled egg, white cheddar, salsa verde, cilantro, chorizo-'shrooms, whole wheat tortilla

TOASTS

Avocado ^{VV} (add turmeric egg \$2) **\$8**

Pickled carrots, sesame seeds, sprouts, parsley, our multigrain

Smoked Salmon **\$11**

Smoked salmon, caper crème fraîche, dill, our multigrain

Almond Butter + Strawberry Preserves ^{VV} **\$7**

Almond butter, our strawberry preserves, flax seeds, our multi-grain

BOWLS

Bowl of Goodness ^{V VO GF} **\$9**

63-degree egg, braised spinach, gochujang, avocado, chorizo-'shrooms, pickled carrots, yuzukosho brown rice

Multigrain Berry Oatmeal ^{VV GF} **\$6**

Ancient grains, oat milk, nut butter, fruit

Pastry Case!

Check for house-baked muffins, quiches, scones and other treats

LUNCH / LATE DAY

11 AM—5 PM

SANDWICHES

Crunchy Veggie Pita ^{VV} **\$9**

Shaved veggies, fresh herbs, vegan green goddess, power pickles, green chickpea hummus, whole wheat pita

Turkey Avocado **\$11**

Sliced roast turkey, avocado, harissa aioli, sprouts, power pickles, our multigrain

Turkey Sausage + Egg **\$10**

Layered omelet, house turkey sausage, white cheddar, spinach, parsley aioli, whole wheat roll

Pressed Chicken "Cuban" **\$11**

Chicken breast, sliced ham, power pickles, mojo mustard, swiss, ciabatta

TOASTS

Avocado ^{VV} (add turmeric egg \$2) **\$8**

Pickled carrots, sesame seeds, sprouts, parsley, our multigrain

Smoked Salmon **\$11**

Smoked salmon, caper-crème fraîche, dill, our multigrain

Almond Butter + Strawberry Preserves ^V **\$7**

Almond butter, strawberry preserves, flax seeds, our multigrain

SWEETS

Vegan Chocolate Soft Serve ^{VV} **\$4**

Rye Brownie **\$2.25**

Nut Butter & Preserves Cookies **\$2.25**

Sea Salt Chocolate Chip Cookie **\$2.25**

CHECK THE BOARD FOR WEEKLY FEATURES

BOWLS & SALADS

Rainbow Tuna Poke Bowl ^{GF VO} **\$15**

Yellowfin tuna, cucumber, furikake, jalapeño, watermelon radish, edamame, ponzu, wasabi mayo, cauliflower rice, shredded kale

Hummus + Power Green Salad ^{VV GF} **\$11**

Avocado, green chickpea hummus, shaved broccoli, power pickles, pumpkin seeds, power greens mix, sunflower sprouts, lemon-chia vinaigrette

Chinese Chicken Crunch Salad ^{GF} **\$13**

Chopped chicken, cabbage, power greens mix, pickled carrots, mandarin oranges, cilantro & herbs, ginger-citrus vinaigrette, tamari almonds, crispy rice noodles

Chimichurri Steak Salad ^{GF} **\$15**

Seared petite filet, charred onion chimichurri, sunflower seeds, blistered tomatoes, parmesan cheese, power greens mix, horseradish dressing

Bowl of Goodness ^{V VO GF} **\$9**

63-degree egg, braised spinach, gochujang, avocado, chorizo-'shrooms, pickled carrots, yuzukosho brown rice

SOUPS

Green Coconut ^{V COLD} **\$4**

Broccoli, spinach, garlic, parsley, kale, coconut- vegetable broth

Veggie Turmeric ^{V HOT} **\$4**

Zucchini, tomatoes, squash, lentils, turmeric, chimichurri, vegetable broth

V Vegetarian

VV Vegan

VO Vegan option

GF Gluten free