

MODERN GENERAL

feed AND seed

MODCAKES™

Not your average flapjack

Savorycakes™

Red Pepper Sonoracakes \$12

Bright red, subtly smoky roasted pepper flapjacks topped with Scottish lox, chive sour cream and finished with sweet pepper syrup. Add a fried egg \$3

Green Chile Cilantro Corncakes \$13

A springy corncake with green chile, scallions, cilantro, jack cheese and a fresh corn slap-in. Served with a sunny side up egg, cilantro lime crema and red chile maple syrup.

Supercakes \$11

Packed with kale, cabbage, flax, dashi and scallions, this savory cake is full of protein and antioxidants, making it nourishing, stabilizing and delicious. Inspired by Japanese Okonomiyaki, served with housemade aioli and okonomi sauce. Add a fried egg \$3

Sweetcakes™

Acai Teffcakes \$10

A nutty, rich purple pancake with teff flour, acai, cinnamon and vanilla, topped with coconut oil and maple syrup. Wheat-free AND to die for.

Lemoncakes \$10

Tart, light and fluffy, layered with zippy lemon curd and smothered with humble blueberry compote and a drizzle of our signature labne buttercream.

Coconutcakes \$10

Delicate coconut pancakes topped with shredded coconut, almond buttercream and lime passion fruit curd. Because your wedding cake always wanted to be a flapjack.

From the Bakery

Kolaches

- * today's sweet \$3.50
- * today's savory \$5.50

Cookies \$3.50

- * peanut butter sesame
- * chocolate chubby chewies
- * whole wheat chocolate chip
 - * spicy ginger
- * coconut-granola macaroon

Bars \$5

- * passion fruit bar

Our Breads

Per loaf

- Sourdough \$11
- Focaccia \$11
- Dark Rye \$10

Half Dozen Biscuits \$20

Toasts

On our housemade naturally leavened bread

Avocado & Cilantro \$9

With olive oil & lime.
Add soft boiled egg \$3

Pumpernickel & Lox \$11

With chive-dill cream cheese, red onion, capers, lemon.

Bowls

Housemade Rolled Oat Granola \$9

With Greek yogurt, fruit & local honey.

Lime-Avocado Chia Pudding \$9

With black sesame coriander granola, passion fruit curd, macerated raspberries.

Pho-Sole \$13

Bone broth, shredded chicken & hominy, served with cilantro, scallions, jalapeño, sriracha & lime. Add poached egg \$3

Brothy Greens \$9

With garlic, ginger & soft boiled egg.

Fried Morning Rice \$13

Organic rice fried with spinach, mushrooms, jalapeño, cilantro and scallions, sriracha, topped with a sunny egg.

The Albuquerque Scramble \$14

Hatch green chile, cumin, garlic, sharp cheddar.

Sandwiches

On our housemade naturally leavened bread

Breakfast Biscuit \$12.50

Egg, cheddar, bacon on a housemade buttermilk biscuit.

Curry Chicken Salad \$13.50

With purple cabbage slaw on housemade sourdough.

Best BLT \$14

Classic and excellent: juicy tomatoes and mayo, crisp romaine, salty bacon, on sourdough. Add egg \$3
Add avocado \$3

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. For our friends with allergies: milk, eggs, fish, shellfish, tree nuts, wheat, peanuts, and soybeans are used here.