

café				lunch & a bit later 11:30-6 weekdays/all day weekends	
espresso 5.00	8oz	12oz	16oz	soup and salad	
extra shot 1.00				potato-leek soup with whey, miso, + crispy leeks	
americano 5.00		5.50	6.00	• solo bowl	13.00
macchiato 6.00				• bowl with macrina sourdough & a small salad	20.00
cortado 6.00				green salad 18.00	
cappucino 6.50		7.50	8.00	leafy greens, watermelon radish, toasted pine nuts, grana padano cheese, charred orange-balsamic vinaigrette	
latte 7.00		7.50	8.00	grain bowl 20.00	
mocha/white chocolate mocha 7.50		8.00	8.50	whole spelt berries, roasted squash, cabbage + alliums, pepitas, pickles, radicchio, preserved lemon + tahini dressing	
cold brew 5.00		5.50	6.00	protein additions	
chai 6.00		6.50	7.00	• soft egg	4.00
hot chocolate 5.00		5.50	6.00	• anchovies, white or oil cured	3.00
alternative milks: soy (.50), oat (1.00)				• marinated mussels	4.00
syrops: vanilla, sf vanilla, hazelnut, almond, caramel, blackberry, lavender, rose, coconut (.50) cardamom (1.00)				• smoked sardines	4.00
onyx tea 4.00		4.50	5.00	• salami, cute cubes	4.00
mao jian green, genmaicha green, earl grey, black tea blend, raspberry hibiscus herbal				• marinated mushrooms	4.00
london fog 6.00		6.50	7.00	tartines	
matcha latte 7.50		8.00	8.50	open-faced sandwich served on macrina sourdough with a side of pickles	
breakfast 8-11:30 weekdays/all day weekends				salumi	
yogurt parfait 13.00	grace harbor yogurt, roasted Japanese sweet potato, hazelnut-almond-chocolate granola, toasted coconut, yakami orchards yuzu marmalade, and jacobson crunchy salt			• jamon serrano, cider mustard, aioli, pickle relish, manchego cheese	18.00
breakfast sandwich 15.00	egg, emmi roth gruyere, aioli + pickle relish on macrina giuseppe sandwich loaf			• skagit river ranch chorizo, queso fresco, refried beans, curtido pickle, aji verde	18.00
quiche (available all day) 10.00	• cascadia mushrooms, ferndale farmstead smoky scamorza cheese • pg molinari pancetta, caramelized onions, emmentaler cheese			seafood	
farmer's plate (available all day) 18.00	soft boiled egg, lemon ricotta, simple salad, pickles, olives, sourdough toast			• spanish sardines, harissa aioli, herbs, daikon pickle	17.00
café snacks available all day				• smoked keta salmon, crispy salmon skin, capers, herbs, pickled onions, marinated mustard seeds	18.00
marcona almonds 6.00				vegetarian	
citrus-marinated olives 6.00				• warm goat cheese, calimyrna figs, onion medallion, herbs, + balsamic	15.00
spiced potato chips 5.00				• roasted cascadia mushrooms, queso fresco, refried beans, curtido pickle, aji verde - 18	18.00
chips & smoked salmon schmear 8.00				non-alcoholic	
pickles, seasonal assortment 7.00				eames to stun / 13	
soft egg, kari kari chili crisp 5.00				pathfinder non-alcoholic amaro, passionfruit, lime, mole bitters	
macrina sourdough and your choice of...				phony negroni (btl) / 9	
• pink peppercorn-marinated feta 10.00				communita kombucha / 6	
• basil pesto butter, hazelnut-date butter, or plain butter and jacobson sea salt 9.00				(1.5-2% abv) - 12oz	
• extra virgin olive oil and jacobson crunchy salt 8.00				the shop by porter	
• soft egg 10.00				theshopbyporter.com @theshopbyporter 1201 2nd avenue suite 100 (entrance on 1st), Seattle	
<i>*consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness</i>					