CULVER&MAIN

BREAKFAST



BREAKFAST BURRITO
Scrambled eggs, cheddar cheese, choice of bacon/chorizo/ chicken sausage/soyrizo, potato hash, avocado smash, guajillo salsa, flour tortilla
Served with housemade chipotle aioli and salsa verde

GREEN GODDESS AVOCADO TOAST (V)
Toasted multigrain, sliced avocado, stracciatella cheese, grilled fall squash, sunburst squash & zucchini, grilled fennel, daikon sprouts, crispy quinoa, green goddess dressing

CULVER BREAKFAST* (V, GF)
Poached eggs, sautéed greens, chimichurri, roasted mushrooms, garlic-thyme tomatoes, seared halloumi
add toast

BREAKFAST SANDWICH*
Over-easy eggs, melted New School American cheese, chicken apple sausage or house cured pork belly bacon, bacon-onion jam, radish sprouts, mayo, toasted brioche bun

BRIOCHE FRENCH TOAST (V)
Griddled vanilla custard brioche, pistachio anglaise, black cherry compote, whipped crème fraîche, house butter, warm maple, crushed pistachio

OVERNIGHT OATS (🌿)
Spiced caramel apple sauce, Asian pear & Honeycrisp apple vanilla-cinnamon compote

FRUIT PARFAIT
4 berry compote, vanilla yogurt, granola

CHILAQUILES VERDE* (V, GF)
Salsa verde and black bean sauce, tortilla chips, grated parmesan, pickled red onions, lime crema, two eggs any style

THREE EGG BREAKFAST*
Three eggs any style, choice of half avocado, sausage or bacon, sunrise potatoes, sourdough toast

BENEDICT
Weekends Only
Farm eggs, hollandaise, Pop's mini bagels
Wilted greens & toasted tomatoes **(V)***
*House cured pork belly bacon, caramelized onion**
*Smoked salmon & avocado mash**

SANDWICHES
All sandwiches come with your choice of side salad or housemade potato chips. Sub french fries / sweet potato fries

MAIN TURKEY SANDWICH
Mesquite turkey, tomato, pickled onions, whole-grain mustard dijonnaise, arugula, multigrain bread

HOT HONEY FRIED CHICKEN SANDWICH
Buttermilk-marinated Mary's chicken, Calabrian hot honey, charred lemon slaw, champagne aioli, brioche bun

CULVER CHEESEBURGER*
New School American Cheese, bacon & onion jam, secret sauce, LTO, toasted brioche bun
add sunny egg / bacon

TUNA MELT
House tuna salad, shredded artisanal romaine lettuce, potato crisps, capers, provolone, grilled sourdough, served with house pickle spear

BLAT
House cured pork belly bacon, lettuce, tomato, avocado, mayo, toasted sourdough
Sub tempeh bacon and Vegenaise 🌿

CRISPY CHICKEN CAESAR WRAP
Crispy chicken tenders, baby romaine, parmesan, potato hash, caesar dressing, herbs, spinach flour tortilla (sub grilled chicken)

FRIED FISH SANDWICH
Toasted buttered brioche bun, beer-battered halibut, melted New School American Cheese, housemade tartar sauce



SALADS
All salads have the choice to add chicken / skirt steak / salmon

SIMPLE SALAD (V, GF)
Little gem lettuce, heirloom carrots, heirloom baby tomatoes, Persian cucumbers, feta cheese, champagne vinaigrette

CHICKEN CAESAR SALAD
Artisanal baby romaine, pulled chicken breast, charred leeks, parmesan, garlic croutons, caesar dressing, herbs

V = VEGETARIAN
GF = GLUTEN-FREE
🌿 = VEGAN

CONSUMER ADVISORY: **consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

PLEASE INFORM YOUR COUNTER SERVER *of any food allergies before ordering. Our kitchen handles nuts, dairy, eggs, wheat, fish and soy, and all fried items share one fryer, so we cannot guarantee any item is fully free of these allergens. V, GF and vegan marks describe the recipe, not a separate preparation area.*

MARKET SPECIALS
Featuring ingredients from local farmers markets

HEIRLOOM PICKLED BEETS (V, GF)
Three beets, citron labneh, candied pecans, apple purée, Asian pear, daikon sprouts

FALL FARMERS BOWL (V, GF)
Roasted butternut squash, thyme-roasted parsnips, honey-garlic glazed carrots, candied Brussels sprout leaves, crisp Japanese sweet potato, crispy quinoa, sweet corn purée

GREEN LENTILS & CRISPY TOFU BOWL (🌿, GF)
Maitake mushrooms, crispy cauliflower, roasted fennel, romanesco & broccoli florets, kale, sumac balsamic glazed tofu, caramelized onion purée



KIDS MENU

BREAKFAST BURRITO (V)
Served with seasonal fruit

BUTTERMILK PANCAKES (V)
add blueberries / chocolate

CHICKEN TENDERS
Served with side of fries

CHEESEBURGER
Served with side of fries

SIDES & ADD-ONS

TOAST (V)
Served with whipped butter and seasonal jam

SUNRISE POTATOES (V)
House seasoning, fresh herbs

FRENCH FRIES (V)

SWEET POTATO FRIES (V)

TRUFFLE FRIES (V)
Served with champagne aioli

HALF AVOCADO (🌿)

SIDE SALAD (🌿)

SIDE OF FRUIT (🌿)

HALLOUMI CHEESE (V)

BACON

HOUSE CURED PORK BELLY BACON

CHICKEN SAUSAGE

GRILLED MARY'S CHICKEN BREAST 6OZ

GRILLED SKIRT STEAK 6OZ

SEARED SALMON 4OZ

SMOKED SALMON



EARL GREY LATTE

Espresso or matcha with house Earl Grey syrup and milk. Available hot or iced. Iced version topped with Earl Grey cold foam, garnished with Earl Grey tea dust

ESPRESSO

Espresso
Macchiato
Cortado
Americano
Flat White
Cappuccino
Latte
Mocha
Caramel Latte
Vanilla Latte
Carmela

DRIP COFFEE

Drip
Pour Over
Cold Brew

SEASONAL DRINKS

Ask our baristas about seasonal offerings

TEAS

Iced Black Tea
Hibiscus
Arnold Palmer
Matcha Latte
Matcha Americano
Chai Latte

SPECIALTY

French Breakfast, Fuji Yama,
Mentha Piperita, Dream Tea



JUICES 8 OZ

Fresh Squeezed OJ
Lemonade



BEERS

SKY DUSTER Italian Pilsner 12oz
HARLAND Japanese Lager 16oz
MADEWEST Pale Ale 16oz
SKY DUSTER West Coast IPA 12oz
BELCHING BEAVER PB Stout 12oz
RATIONALE KÖLSCH (NA) 12oz

CIDERS

BIVOUAC San Diego Jam 12oz

COCKTAILS



Espresso Martini
Seasonal Spritz
Mimosa
Mimosa Flight

Made with seasonal flavors

COFFEE & BOOZE

WINES *By the glass · bottle*

WHITES

SALAD DAYS Sparkling White
MAZETTE Sauvignon Blanc
SO FAR OUT YOU DON'T SAY Chardonnay

ROSE

CELLARIO ROSATO Rose
MALENE Rose

ORANGE

DORALICE
EL ZORRITO Orange Chard

REDS

FRANCHERE CASCADIA Chilled Red
FIELD RECORDINGS DARK LEAP Red Blend

CULVER & MAIN