



COFFEE & ESPRESSO

Drip	\$3
Espresso	\$3
Americano	\$3
Macchiato	\$3.25
Cortado	\$3.50
Cappucino	\$3.75
Latte	\$4.50
Espresso Tonic	\$5
Cold Brew Sump Can	\$5

POUR OVER by QUARRELSOME

Concepcion - Guatemala	\$6
<i>notes: apple butter, honey oats, apricot</i>	
Katia Duke - Honduras	\$6
<i>notes: honey, black tea, pear</i>	
Ivan Solis - Costa Rica	\$6
<i>notes: dark fudge, graham cracker, plum</i>	

MILK TEAS

Matcha Latte	\$6
<i>amai matcha, cardamom, steamed milk</i>	
London Fog	\$5
<i>Italian grey, steamed milk, vanilla</i>	

HOT TEAS

Moroccan Jasmine Mint	\$4
<i>heady, sweet jasmine, peppermint</i>	
Firepot Breakfast	\$4
<i>lively, dried cherry, fresh oak</i>	
Italian Grey	\$4
<i>brisk, rosewood, tangerine marmalade</i>	
Hibiscus Elixir	\$5
<i>revitalizing, red fruit, ginger juice</i>	
Indian Rose Garden	\$4
<i>soothing, honey, floral</i>	

LUNCH served 10am - 3pm

OLIO Egg Salad Tartine	\$11.95
<i>famous egg salad, baguette, lemon zest</i>	
Hummus King of Kings	\$9.95
<i>classic hummus, herbs, olive oil, pita</i>	
Caponata Plate	\$9.95
<i>eggplant, tomato, pepper, olive, baguette</i>	
Burrata Plate	\$14.95
<i>fresh burrata, olive oil, toasted baguette</i>	
OLIO Bruschetta	\$11.95
<i>Israeli charred tomatoes, olive oil</i>	
Wedge Salad	\$12.95
<i>buttermilk dressing, bagel crunch</i>	
Little Gem Salad	\$12.95
<i>caesar dressing, parmigiano</i>	
Tomato Cucumber Salad	\$12.95
<i>feta, shaved onion, za'atar</i>	
Prosciutto + Fig + Brie Sandwich	\$12.75
<i>heritage prosciutto, triple crème brie</i>	
Vito the Mooch Sandwich	\$11.25
<i>mortadella, sopressa, mozzarella, foccacia</i>	
Ham + Gruyere Sandwich	\$11.25
<i>Italian ham, gruyere, ciabatta</i>	
Tomato Mozzarella Sandwich	\$11.75
<i>fresh mozzarella + basil, oil-cured tomato</i>	

BREAKFAST

Yogurt parfait	\$7.99
Bagel + Schmeear	\$5.50
Bagel + Lox	\$13.50
Egg + Cheese Sandwich	\$7.50
Egg + Ham + Cheese Sandwich	\$9
Smoked Cheddar Scone	\$5
Croissant	\$3.50
Blueberry Muffin	\$4
Chocolate + Sea Salt Cookie	\$3
Pita	\$1.50