

Ubuntu

THE GREATEST NEIGHBORHOOD CAFÉ

u-bun-tu; "A quality that includes the essential human virtues; compassion & humanity"

EAT - DRINK - MEET - REPEAT

Yogurt & Granola 14

organic greek yogurt - house made gf granola & seasonal mixed fruits

**plant based vegan yogurt available - 5

Smashed Avocado Toast 17

hass organic avocado - 7 minute soft boiled farm egg - watermelon radishes

ubutnu own garden microgreens on toasted country bread

Fig Toast 17

****staff favorite**

mascarpone whipped ricotta - escondido farm violet de bourdeaux figs

hot honey - crushed california pistachios on a thick slice of toasted brioche bread

Bagel & Lox 17

house cured scottish salmon - cream cheese - capers - onions & cucumbers

on toasted plain bagel

Farmers Market Fruit Bowl 11

seasonal fruits & berries

Bread Pudding 17

mixed berries bread pudding

macerated strawberries - toasted pecans & house made whipped cream

BRUNCH EGG-CELLENCE

Breakfast Sandwich 14

****staff favorite**

smashed avocado - bacon - gruyere cheese & fried farm egg on toasted brioche bun

feeling a bit french? ☺ get it on a croissant! - 2.50

Deviled Egg Toast 16

****staff favorite**

classic devilled eggs & garlic aioli - spring onions - radish strings - chili flakes & bacon bits on a toasted country bread

Eggs Benny 27

salmon lox or prosciutto di parma - poached farm eggs - arugula on toasted round butter croissant & silky hollandaise sauce

add: avocado - 4.50 add: fingerling potatoes - 3.50

Lobster Omelette 31

french style omelette - lobster - weiser family farms fingerling potatoes - farmers market green lettuce salad & toast

add: caviar - 17 add: avocado - 4.50

Omelette 18

****staff favorite**

french style omelette - mozzarella cheese - chives - weiser farms fingerling potatoes - farmers market green lettuce salad

vegan egg available - 5.5 add: mushrooms - 4 add: prosciutto - 9 add: caviar - 17 portuguese sausage - 6.5

sides: niman ranch bacon - 4.5 signature thick cut "millionaire's" bacon - 11

Famous Scrambled Eggs 17

soft scrambled organic farm eggs - weiser farms fingerling potatoes - farmers market green lettuce salad & toast

vegan egg available - 5.5 egg whites: 3.50 add: mushrooms - 4 add: prosciutto - 9 add: caviar - 17

Breakfast Chilaquiles 17

****staff favorite**

House chips - avocado salsa verde - queso fresco - house made pickled onions & avocado topped w fried farm egg

add: portuguese sausage - 6.5 add: braised short ribs - 7.5

Lentil & Potato Bowl 17

green lentils - weiser farms fingerling potatoes - fresno chilies & 7 minute soft boiled farm egg

add: portuguese sausage - 6.5 braised short ribs - 7.5 avocado - 4.50

WORTH TRYING

**UBUNTU SIGNATURE THICK CUT
"MILLIONAIRE'S" BACON - 11**

BRAZILIAN CHEESE BREAD - 14

gluten free cheesy popovers

QUICHE 19

ham & cheese or mushroom

served w farmers market green
lettuce salad

OUR MORNING BREAD - 4.5

rustic country bread

w house made jam & butter



**YOUR 4-LEGGED FRIEND ALSO
PARTICIPATES**

**FROZEN YOGURT & PEANUT
BUTTER SNACK**

4 TREATS \$6

This is a sample menu. The actual items may vary slightly based upon the seasonality of the ingredients

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SALADS | HANDHELDS | HEARTY

Ahi Tuna Salad 31

seared sushi A grade ahi tuna w sesame oil - organic baby spinach & green lettuce
quinoa - hass avocado & fried leeks - yuzu miso vinaigrette

Farmers Salad 18

farmers market organic little gem lettuce - caper berries - bacon crumbles & soft-boiled farm egg
shaved reggiano parmesan cheese caesar dressing (no anchovies) **add: chicken - 6.5**

Grilled Cheese Sando 22

gruyere & american cheese - creamy mornay sauce on toasted brioche bread & tomato bisque soup
add bacon - 4.50 add tomato slices - 3

Angry Fried Chicken Sando 19 ****staff favorite**

crispy jidori chicken - purple cabbage & fennel coleslaw - house made hot pickles & garlic aioli
on toasted brioche bun w crispy parmesan fries - **not angry available**

Great American Cheeseburger 20

signature niman ranch patty - butter lettuce - american cheese - ubuntu umami burger sauce
on toasted brioche bun w crispy parmesan fries **add fried egg to it, like a boss! - 3.5**

All Vegan Burger 24

beyond vegan meat - vegan cheese - arugula & tomatoes on toasted vegan ciabatta
choice of: crispy fries or salad **add: avocado - 4.50**

QUICHE 19

ham & cheese or **mushroom**
organic green lettuce salad

MIMOSA CART

mimosa 11

fresh squeezed **orange** | **grapefruit** | **lavender**

bloody mary 14

signature bloody mix
sabe straight vodka & all the goodies

WHITES

	GL BTTL
proseco nv - gambino	12 37
french sparkling nv - jp chenet - france	15 64
sancerre - domaine raffaitin - france	17 68
chardonnay - rancho vinedo - california	15 52
rosé - clos des lumieres - france	16 52
sauvignon blanc - tapi - marlborough	14 56
rosé - whispering angel - france	58

REDS

pinot noir - lorelle - oregon	15
malbec - anko - argentina	14
cabernet - telios - california	15

A DIFFERENT KIND OF BUZZ...

adult lemonade 14

sabe straight vodka - fresh lemon juice
red wine floater

passion fruit margarita 14

sabe tequila - passion fruit & fresh lime juice

spritz me up 15

aperitif - prosecco
soda water & orange wheel
fresh lemon juice served over ice

DRAFT | CANS | BOTTLE

draft - cream ale - mother earth	10
pilsner - modern times	13
italian lager - birra friuli - italy	10
grapefruit raddler	11
mexican style lager - stone brewing	8.5
hazy ipa - three weavers	11
non alcoholic - erdinger	9.5

Allergy: Normal kitchen operations involve shared cooking and preparation areas. Cross-contact with other foods may occur during preparation. We are therefore unable to guarantee that any menu item is completely free from allergen. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses