

TOWN OF ARLINGTON
REDEVELOPMENT BOARD

Application for Special Permit In Accordance with Environmental Design
Review Procedures (Section 3.4 of the Zoning Bylaw)

PLANNING & COMMUNITY
DEVELOPMENT

NOV 10 A 11:03

Docket No. 3729

1. Property Address: 645 Massachusetts Avenue, Arlington, MA

Name of Record Owner(s): Key West Realty, LLC Phone: 781-646-4911
Address of Owner: c/o Robert J. Annese, Esquire, 1171 Massachusetts Ave., Arlington, MA 02474
Street City, State, ZIP

2. Name of Applicant(s) (if different than above): Tatte Bakery
Address: 320 Congress Street, Boston, MA 02210 Phone: 617-653-3385
Status Relative to Property (occupant, purchaser, etc.): Proposed Lessee

3. Location of Property: Map 050.0 Block 0007, Lot 0003.0
Assessor's Block Plan, Block, Lot No.

4. Deed recorded in the Registry of deeds, Book 50073, Page 393
or- registered in Land Registration Office, Cert. No _____, Book _____, Page _____

5. Present Use of Property (include # of dwelling units, if any): the property is currently vacant

6. Proposed Use of Property (include # of dwelling units, if any): proposed bakery/restaurant, all as shown within the substance of the Applicant's submission

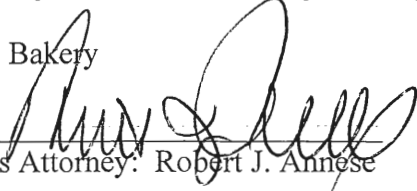
Permit applied for in accordance with the following Zoning Bylaw section(s):	<u>3.4</u>	<u>Application under Environmental Design Review</u>
	<u>6.1.5</u>	<u>Parking reduction in a business zone</u>
	<u>6.1.12</u>	<u>Bicycle parking</u>
	<u>6.22</u>	<u>Waiver for outdoor patio seating</u> <u>Permanent sign permits</u>

8. Please attach a statement that describes your project and provide any additional information that may aid the ARB in understanding the permits you request. Include any reasons that you feel you should be granted the requested permission.

Please see Environmental Impact Statement affixed to this Application, incorporated into its terms by reference.

(In the statement below, strike out the words that do not apply)

The applicant states that Tatte Bakery is the potential Lessee under agreement of the property in Arlington located at 645 Massachusetts Ave., which is the subject of this application; and that unfavorable action ~~-or-~~ no unfavorable action has been taken by the Zoning Board of Appeals on a similar application regarding this property within the last two years. The applicant expressly agrees to comply with any and all conditions and qualifications imposed upon this permission, either by the Zoning Bylaw or by the Redevelopment Board, should the permit be granted.

Tatte Bakery

By its Attorney: Robert J. Annese

1171 Massachusetts Avenue, Arlington, MA 02476
Address

781-646-4911
Phone

Town of Arlington Redevelopment Board
Application for Special Permit in accordance with
Environmental Design Review (Section 3.4)

Required Submittals Checklist

File each in triplicate except for model
References are to Arlington Zoning Bylaw

- Dimensional and Parking Information Form
- Site plan of proposal
- Model, if required
- Drawing of proposed structure
- Proposed landscaping. May be incorporated into site plan
- Photographs
- Impact statement
- Application and plans for sign permits
- Stormwater management plan (for stormwater management during construction for projects with new construction)

FOR OFFICE USE ONLY

- | | |
|---|-------------|
| <input type="checkbox"/> Special Permit Granted | Date: _____ |
| <input type="checkbox"/> Received evidence of filing with Registry of Deeds | Date: _____ |
| <input type="checkbox"/> Notified Building Inspector of Special Permit filing | Date: _____ |

Environmental Impact Statement
for Tatte Bakery
645 Massachusetts Avenue, Arlington, Massachusetts

The Applicant, Tatte Bakery, is applying for a special permit under environmental design review for the purpose of operating a restaurant /bakery business at 645 Massachusetts Avenue.

The property is in a B-5 zone in the Central B district as defined within the zoning bylaw for the Town and is an allowed use in the B-5 zone.

While the property is not in the local historic district it is on the Arlington Historical Commission's significant list; therefore, the Applicant will be filing an application with the Historical Commission with respect to its plans simultaneously with this Application.

The proposed business hours would be 7:00 a.m. to 8:00 p.m. seven days a week.

The proposed seating within the restaurant would be a total 131 seats as shown on Plan No. A041 with respect to Applicant's submission with the seating also containing counter seating.

The total actual load will be 47 unconcentrated, 39 fixed seating, 25 counter seating and 20 employees for a total of 131 actual occupancy.

Outdoor patio seating is also being proposed for eight (8) to twelve (12) outdoor patio seats.

This proposal offers an opportunity to continue an historic restaurant use at the property which goes back many years.

There have been a number of different restaurant organizations occupying the property over past years and none of those restaurant uses has resulted in adverse consequences for traffic, pedestrian safety, and any other issues. Rather the restaurant use has offered an opportunity for residents of the Town and others to have a convenient location to visit a restaurant where there is ample municipal parking available and easy access to the restaurant property from the municipal parking area.

The restaurant will offer food and drink services as follows:

There will be a breakfast menu which will offer breakfast dishes and sandwiches and there will be a number of lunch/dinner plates and bowls, all as shown on the Applicant's menu which is affixed to this statement and incorporated into its terms by reference.

There will also be a wide range of sandwich offerings as well as soups and salads similar to the offerings at other Tatte Bakery locations.

With respect to the request relating to patio seating the Applicant proposes six exterior planters similar in style to the existing planters. The location of the planters will enhance the street scape on Mass Ave on the sidewalk in front of the 645 Mass. Ave. building and create an open invitation for not only customers of the restaurant/bakery but other individuals as well to use the patio area.

With respect to bicycle parking there is no space available within the existing building to have covered long term bicycle parking given the physical characteristics of the lot upon which the building is located.

In addition, the Applicant is of the view that even if there was space available within the building if that space was not segregated significantly from the food preparation area and the restaurant seating area potential food contamination issues could arise because of individuals bringing bicycles into the building.

The Applicant and its architect have indicated that segregated space within the building could not be constructed given the available space within the building and the economic considerations with respect to successful operation of the restaurant.

With respect to the exterior bicycle short term parking, the property abuts municipal parking and arrangements could be made for bicycle parking in the municipal parking area.

With respect to motor vehicle parking, the Applicant is requesting a parking reduction in accordance with Section 6.1.5 of the Zoning Bylaw because there will not be enough space on the lot to satisfy the parking requirements contained within the Bylaw.

However, as previously indicated, the property the abuts some available private parking as well as a large municipal parking area which in turn is very close to an even larger municipal parking area.

The Applicant is be prepared to provide means acceptable to the ARB with respect to the provisions of Section 6.1.5, subsection c in order to address the request for parking reduction relief.

Some parking would be available on Massachusetts Avenue and there is an HP parking space near the main entry of the property in front of the Caldwell Banker property located at 635 Massachusetts Avenue.

A LEED's project checklist is being submitted as part of the submission.

The applicant's architects have made a good faith effort to comply with the provisions of 3.4.4 i.e., the Environmental Design Review standards to the best extent possible with respect to the property site and suggest the following to the members of the Board:

1. The property is in a B-5 Central Business zone and a restaurant use is allowed in this zone if approved by the ARB.
2. The requested use is essential or desirable to the public convenience or welfare. The language of this criteria is in the alternative and while many uses may not be essential to this particular site, it is suggested that a restaurant use would be desirable to the public convenience or welfare for the reason that the property has historically been used for restaurant purposes and is convenient to municipal parking which allows easy and safe access to the restaurant property
3. The requested use will not create undue traffic congestion or unduly impair pedestrian safety for the reasons stated earlier in that the property is located both in close proximity to a private commercial parking area which in part serves the property as well as a municipal parking area.
4. The requested use will not overload any public water, drainage or sewer system or any other municipal systems which will adversely impact the health safety or general welfare.
5. Any special regulations for the use as maybe provided in the Bylaw are fulfilled.
6. The requested use will not impair the integrity or character of the district or adjoining districts nor be detrimental to the health safety or general welfare.

The proposed use will not impair the integrity of character of the district or adjoining districts but rather will fit in appropriately with the integrity or character of the area with the physical characteristics of the building not changing substantially beyond those characteristics which have existed for many years.

7. The requested use will not by its addition to the neighborhood cause an excess of the use that could be detrimental to the character of the neighborhood.

TOWN OF ARLINGTON
 Dimensional and Parking Information
 for Application to
 The Arlington Redevelopment Board

Docket No. _____

Property Location: **645 Massachusetts Avenue, Arlington, MA**

Zoning District: **B5**

Owner: **Key West Realty LLC** Address: **c/o Robert J. Annese, Esq. 1171 Mass Ave, Arlington, MA 02476**

Present Use/Occupancy: No. of Dwelling Units

Uses and their gross square feet:

Property is currently vacant

6400

Proposed Use/Occupancy: No. of Dwelling Units

Uses and their gross square feet:

Restaurant use

Approx. 7,439 Gross Sq. Ft.

	Present Conditions	Proposed Conditions	Min. or max Required by Zoning for Proposed Use
Lot size	6,400 s.f.	3,826 s.f.	min.
Frontage	---	---	min.
Floor Area Ratio			max.
Lot Coverage (%), where applicable	N/A	N/A	max. ---
Lot Area per Dwelling Unit (square feet)	N/A	N/A	min.
Front Yard Depth (feet)	N/A	N/A	min.
Side Yard Depth (feet) right side	N/A	N/A	min.
left side	N/A	N/A	min.
Rear Yard Depth (feet)	N/A	N/A	min.
Height	---	---	min.
Stories	2	2	stories - existing
Feet	31' 6"	31' 6"	feet - existing
Open Space (% of G.F.A.)	0	0	min.
Landscaped (square feet)	N/A	N/A	(s.f.)
Usable (square feet)	N/A	N/A	(s.f.)
Parking Spaces (No.)	0	3	min.8 (based on 1) per 500 s.f.
Parking area setbacks (feet), where applicable	N/A	N/A	min.
Loading Spaces (No.)	0	0	min.
Type of Construction	Type III-A	Type III-A	
Distance to Nearest Building	30 feet	30 feet	min. ---

TOWN OF ARLINGTON
REDEVELOPMENT BOARD

Petition for Special Permit under Environmental Design Review (see Section 3.4 of the Arlington Zoning Bylaw for Applicability)

For projects subject to Environmental Design Review, (see section 3.4), please submit a statement that completely describes your proposal, and addresses each of the following standards.

1. **Preservation of Landscape.** The landscape shall be preserved in its natural state, insofar as practicable, by minimizing tree and soil removal, and any grade changes shall be in keeping with the general appearance of neighboring developed areas.

There is no room on the lot for landscaping, however the Applicant proposes six (6) exterior planters similar in style to the existing planters which they expect will create an inviting and friendly front area for the building as its abuts Massachusetts Avenue.

2. **Relation of Buildings to Environment.** Proposed development shall be related harmoniously to the terrain and to the use, scale, and architecture of existing buildings in the vicinity that have functional or visual relationship to the proposed buildings. The Arlington Redevelopment Board may require a modification in massing so as to reduce the effect of shadows on abutting property in an RU, RI or R2 district or on public open space.

The proposed development will be harmoniously related to the terrain and to the use, scale, and architecture of existing buildings in the vicinity of the building. There will be no exterior changes to the building which would result in a “massing” issue in relation to surrounding buildings and there will be no adverse impact on surrounding buildings with mainly interior work to be performed at the site.

3. **Open Space.** All open space (landscaped and usable) shall be so designed as to add to the visual amenities of the vicinity by maximizing its visibility for persons passing the site or overlooking it from nearby properties. The location and configuration of usable open space shall be so designed as to encourage social interaction, maximize its utility, and facilitate maintenance.

There is no open space at the site and there is no ability to provide open space.

3. **Circulation.** With respect to vehicular, pedestrian and bicycle circulation, including entrances, ramps, walkways, drives, and parking, special attention shall be given to location and number of access points to the public streets (especially in relation to existing traffic controls and mass transit facilities), width of interior drives and access points, general interior circulation, separation of pedestrian and vehicular traffic, access to community facilities, and arrangement of vehicle parking and bicycle parking areas, including bicycle parking spaces required by Section 8.13 that are safe and convenient and, insofar as practicable, do not detract from the use and enjoyment of proposed buildings and structures and the neighboring properties.

There is no parking for the property, however there is a municipal parking lot located to the rear of the property as well as an additional municipal parking lot within close proximity to the property. There is also the ability for limited parking on Massachusetts Avenue.

5. **Surface Water Drainage.** Special attention shall be given to proper site surface drainage so that removal of surface waters will not adversely affect neighboring properties or the public storm drainage system. Available Best Management Practices for the site should be employed, and include site planning to minimize impervious surface and reduce clearing and re-grading. Best Management Practices may include erosion control and storm water treatment by means of swales, filters, plantings, roof gardens, native vegetation, and leaching catch basins. Storm water should be treated at least minimally on the development site; that which cannot be handled on site shall be removed from all roofs, canopies, paved and pooling areas and carried away in an underground drainage system. Surface water in all paved areas shall be collected at intervals so that it will not obstruct the flow of

vehicular or pedestrian traffic, and will not create puddles in the paved areas.

In accordance with Section 3.3.4, the Board may require from any applicant, after consultation with the Director of Public Works, security satisfactory to the Board to insure the maintenance of all storm water facilities such as catch basins, leaching catch basins, detention basins, swales, etc. within the site. The Board may use funds provided by such security to conduct maintenance that the applicant fails to do. The Board may adjust in its sole discretion the amount and type of financial security such that it is satisfied that the amount is sufficient to provide for the future maintenance needs.

There will be no change to the existing water drainage at the site and there have been no problems with surface drainage historically at the property.

6. **Utility Service.** Electric, telephone, cable TV and other such lines and equipment shall be underground. The proposed method of sanitary sewage disposal and solid waste disposal from all buildings shall be indicated.

There will be no change to the utility service at the site and the existing utility service is above ground and not underground.

7. **Advertising Features.** The size, location, design, color, texture, lighting and materials of all permanent signs and outdoor advertising structures or features shall not detract from the use and enjoyment of proposed buildings and structures and the surrounding properties. Advertising features are subject to the provisions of Section 6.2 of the Zoning Bylaw.

The Applicant has submitted a sign proposal as part of its application and suggests that the proposal will not detract from the use and enjoyment of the surrounding commercial properties.

8. **Special Features.** Exposed storage areas, exposed machinery installations, service areas, truck loading areas, utility buildings and structures, and similar accessory areas and structures shall be subject to such setbacks, screen plantings or other screening methods as shall reasonably be required to prevent their being incongruous with the existing or contemplated environment and the surrounding properties.

There are no special features that will impact the site and the Applicant suggests that there is no ability to provide screen plantings given that the building covers virtually the entire lot.

In addition the building is surrounded by other commercial buildings so there will be no impact on residential areas.

9. **Safety.** With respect to personal safety, all open and enclosed spaces shall be designed to facilitate building evacuation and maximize accessibility by fire, police, and other emergency personnel and equipment. Insofar as practicable, all exterior spaces and interior public and semi-public spaces shall be so designed as to minimize the fear and probability of personal harm or injury by increasing the potential surveillance by neighboring residents and passersby of any accident or attempted criminal act.

See response to Standard No. 4.

10. **Heritage.** With respect to Arlington's heritage, removal, or disruption of historic, traditional, or significant uses, structures, or architectural elements shall be minimized insofar as practicable, whether these exist on the site or on adjacent properties.

There will be no changes to the structural or architectural elements of the existing building.

11. **Microclimate.** With respect to the localized climatic characteristics of a given area, any development which proposes new structures, new hard-surface ground coverage, or the installation of machinery which emits heat, vapor, or fumes, shall endeavor to minimize, insofar as practicable, any adverse impact on light, air, and water

resources, or on noise and temperature levels of the immediate environment.

With respect to the use of the property, it will not result in the emission of any significant vapors or fumes from any cooking that occurs within the building which would adversely impact light, air, and water resources or create undue noise or adverse temperature levels in the immediate environment.

12. **Sustainable Building and Site Design.** Projects are encouraged to incorporate best practices related to sustainable sites, water efficiency, energy and atmosphere, materials and resources, and indoor environmental quality.

There will be no exterior construction at the site but rather all of the construction will be interior.

Applicants must submit a current Green Building Council Leadership in Energy and Environmental Design (LEED) checklist, appropriate to the type of development, annotated with narrative description that indicates how the LEED performance objectives will be incorporated into the project.

[LEED checklists can be found at <http://www.usgbc.org/DisplayPage.aspx?CMSPageID=220b>]

The Applicant has submitted a Green Building Council LEED checklist.





November 17, 2022

Kelly Lynema, AICP
Assistant Director
Department of Planning and Community Development
Town of Arlington

**RE: LEED | Project Checklist
Tatte Bakery & Café
645 Massachusetts Ave
Arlington, MA 02476**

Dear Ms. Lynema,

Please find attached LEED v4 for BD+C: Retail | Project Checklist for Tatte Bakery & Café located at 645 Massachusetts Ave, Arlington, MA 02476.

This is a tenant fit-out of a new Tatte Bakery & Café, 2,755 +/- SF of front of house space, and 2,907 +/- SF of back of house space within existing core and shell.

The main space will include café dining, pastry counter area, barista bar, restrooms, and auxiliary spaces. The work will consist of new interior partitions, finishes and new MEP throughout to connect to building services provided.

McMahon reviewed the checklist attached and there were no opportunities to accrue LEED points for this project.

If you have any questions or concerns, please do not hesitate to call us. We look forward to a successful project.

Sincerely,

McMAHON ARCHITECTS, INC.

David R. McMahon, AIA
President



LEED v4 for BD+C: Retail
Project Checklist

Project Name: 645 Massachusetts Ave, Arlington MA 02476
Date: 11/16/2022

Y ? N

0	0	0	Credit	Integrative Process	1
0 0 0 Location and Transportation 16					
0	0	0	Credit	LEED for Neighborhood Development Location	16
0	0	0	Credit	Sensitive Land Protection	1
0	0	0	Credit	High Priority Site	2
0	0	0	Credit	Surrounding Density and Diverse Uses	5
0	0	0	Credit	Access to Quality Transit	5
0	0	0	Credit	Bicycle Facilities	1
0	0	0	Credit	Reduced Parking Footprint	1
0	0	0	Credit	Green Vehicles	1
0 0 0 Sustainable Sites 10					
Y			Prereq	Construction Activity Pollution Prevention	Required
0	0	0	Credit	Site Assessment	1
0	0	0	Credit	Site Development - Protect or Restore Habitat	2
0	0	0	Credit	Open Space	1
0	0	0	Credit	Rainwater Management	3
0	0	0	Credit	Heat Island Reduction	2
0	0	0	Credit	Light Pollution Reduction	1
0 0 0 Water Efficiency 12					
Y			Prereq	Outdoor Water Use Reduction	Required
Y			Prereq	Indoor Water Use Reduction	Required
Y			Prereq	Building-Level Water Metering	Required
0	0	0	Credit	Outdoor Water Use Reduction	2
0	0	0	Credit	Indoor Water Use Reduction	7
0	0	0	Credit	Cooling Tower Water Use	2
0	0	0	Credit	Water Metering	1
0 0 0 Energy and Atmosphere 33					
Y			Prereq	Fundamental Commissioning and Verification	Required
Y			Prereq	Minimum Energy Performance	Required
Y			Prereq	Building-Level Energy Metering	Required
Y			Prereq	Fundamental Refrigerant Management	Required
0	0	0	Credit	Enhanced Commissioning	6
0	0	0	Credit	Optimize Energy Performance	18
0	0	0	Credit	Advanced Energy Metering	1
0	0	0	Credit	Demand Response	2
0	0	0	Credit	Renewable Energy Production	3
0	0	0	Credit	Enhanced Refrigerant Management	1
0	0	0	Credit	Green Power and Carbon Offsets	2

0 0 0 Materials and Resources 13					
Y			Prereq	Storage and Collection of Recyclables	Required
Y			Prereq	Construction and Demolition Waste Management Planning	Required
0	0	0	Credit	Building Life-Cycle Impact Reduction	5
0	0	0	Credit	Building Product Disclosure and Optimization - Environmental Product Declarations	2
0	0	0	Credit	Building Product Disclosure and Optimization - Sourcing of Raw Materials	2
0	0	0	Credit	Building Product Disclosure and Optimization - Material Ingredients	2
0	0	0	Credit	Construction and Demolition Waste Management	2

0 0 0 Indoor Environmental Quality 15					
Y			Prereq	Minimum Indoor Air Quality Performance	Required
Y			Prereq	Environmental Tobacco Smoke Control	Required
0	0	0	Credit	Enhanced Indoor Air Quality Strategies	2
0	0	0	Credit	Low-Emitting Materials	3
0	0	0	Credit	Construction Indoor Air Quality Management Plan	1
0	0	0	Credit	Indoor Air Quality Assessment	2
0	0	0	Credit	Thermal Comfort	1
0	0	0	Credit	Interior Lighting	2
0	0	0	Credit	Daylight	3
0	0	0	Credit	Quality Views	1

0 0 0 Innovation 6					
0	0	0	Credit	Innovation	5
0	0	0	Credit	LEED Accredited Professional	1

0 0 0 Regional Priority 4					
0	0	0	Credit	Regional Priority: Specific Credit	1
0	0	0	Credit	Regional Priority: Specific Credit	1
0	0	0	Credit	Regional Priority: Specific Credit	1
0	0	0	Credit	Regional Priority: Specific Credit	1

0	0	0	TOTALS	Possible Points:	110
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Certified: 40 to 49 points, **Silver:** 50 to 59 points, **Gold:** 60 to 79 points, **Platinum:** 80 to 110



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David Lamson

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M E N U



Breakfast

Served all day!

BREAKFAST SANDWICH* - \$9.85

Eggs your style*, VT cheddar, and applewood smoked bacon on housemade sourdough. (W)(E)(G)

CROISSANT BREAKFAST SANDWICH* - \$11.25

Egg your style*, VT cheddar, sliced tomato, avocado, baby arugula on housemade croissant. (W)(E)(G)(V)

HALLOUMI SUNNY-SIDE BREAKFAST SANDWICH* - \$9.85

Seared halloumi cheese, griddled tomato, sautéed spinach with sunny-side up egg* on housemade challah roll. (W)(E)(G)(V)

BISCUIT & EGG SANDWICH - \$9.50

Two eggs soft scrambled served on a housemade biscuit served with tomato salad. (W)(E)(V)

SMOKED SALMON, AVOCADO, & EGG SANDWICH - \$12.50

Smoked salmon, avocado, red onion, capers, alfalfa sprouts, and creamy scrambled eggs served on housemade challah roll with green herbed dressing. (W)(E)(G)(S)

LAMB HASH* - \$15

Our version of hash. Lamb cooked in warm spices sautéed with potatoes, sweet potatoes, carrots, and pickled red cabbage topped with poached egg* and green dressing. Served with roasted garlic labneh, tomato salad, and housemade challah. (W)(E)(G)(S)

CROQUE MADAME* - \$13.85

Housemade croissant, ham, Gruyère, egg your style* topped with Mornay sauce. (W)(E)(G)

SPINACH, SUNCHOKE, & EGG PLATE* - \$11.50

Sautéed spinach, roasted sunchoke, and poached egg* served over garlic labneh and topped with Aleppo chili oil. Served with housemade sourdough. (W)(E)(G)(V)

SCRAMBLED EGG PLATE - \$10

Prosciutto & Parmesan

Two eggs soft scrambled served with prosciutto, Parmesan, and toasted housemade sourdough. (W)(E)(G)

Tomato & Goat Cheese Mousse

Two eggs soft scrambled served with ricotta goat cheese mousse and sun-dried cherry tomatoes marinated in garlic and olive oil served with toasted housemade sourdough. (W)(E)(G)(V) *Add sautéed spinach, no charge.*

MUESLI

cup - \$7 | bowl - \$9.50

Greek yogurt topped with housemade granola topped with raspberries, blueberries, blackberries, pear, apple, honey, and black sesame. (W)(E)(G)(V)

ROASTED PEAR, GRANOLA, & LABNEH bowl - \$9.50

Roasted pears served with housemade granola, labneh, and VT maple syrup. (W)(E)(G)(V)

BREAD & BUTTER - \$6

Toasted housemade bread served with butter and housemade jam. (W)(E)(G)(V)

Tartines

AVOCADO* - \$12.50

Avocado, baby arugula, dill, and radish topped with poached eggs* on housemade sourdough. (W)(E)(G)(V)

PROSCIUTTO & FRIED EGG* - \$12.50

Prosciutto, housemade pesto, sunny-side up egg*, grated parmesan on a whipped goat and ricotta cheese, served on housemade sourdough. (W)(E)(G)

SMOKED SALMON

& AVOCADO - \$13.85

Smoked salmon, avocado, campari tomatoes, red onion, capers, and dill tossed with olive oil served over toasted housemade sourdough with green herbed dressing. (W)(E)(G)(S)(V)

Shakshuka

Traditional North African dish.

TRADITIONAL*

\$14

Tomato and bell pepper sauce, eggs*, and onions spiced with cumin, topped with feta and parsley and served with housemade challah. (W)(E)(G)(V)

BACON, POTATO, & MUSHROOM* - \$14.50

Potato sauce, baby spinach, shiitake and button mushrooms, and eggs*, topped with bacon, parsley relish, garlic Aleppo oil, grated Parmesan, and fresh parsley. Served with housemade sourdough. (W)(E)(G)

LAMB MEATBALL*

\$15

Tomato and bell pepper sauce, eggs*, lamb meatballs, and peppadew peppers, topped with spicy labneh and parsley and served with housemade challah. (W)(E)(G)

*These items are served raw, undercooked, or cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

We use tree nuts, seeds, and flour in all of our bakeries and kitchens. Allergens are denoted as follows:

Contains: (W) Wheat | (D) Dairy | (E) Eggs | (F) Fish | (N) Tree Nuts | (S) Soy | (Z) Sesame

(G) A Gluten-Friendly version is available | (V) Vegetarian | (W) Warm Bowl

Plates & Bowls

MUSHROOM, SPINACH, & POTATO BOWL* - \$11.85

Roasted shiitake and button mushrooms, sautéed with spinach, pee wee potatoes, and chives, served over potato cream, topped with a poached egg* and Parmesan. Served with toasted housemade sourdough.

ⓂⓃⓔⓖⓗⓋ

CHICKPEA & FAVA PLATE - \$11.50

Chickpea purée topped with warm caramelized red onions, green fava beans, Aleppo chili oil, dukkah, and herb salad, served with warm pita. ⓂⓃⓔⓖⓗⓋ

MUSHROOM & SQUASH FARRO BOWL* - \$12.50

Warm farro, roasted button mushrooms, acorn squash, and arugula, tossed with parsley relish and served with ricotta goat cheese and topped with a poached egg*.

ⓂⓃⓔⓖⓗⓋ

LAMB KEBAB PLATE - \$13.50

Lamb kebab, baba ganoush, chickpea purée, pickled red cabbage, carrots, and cauliflower served with toasted za'atar pita, labneh, and parsley. ⓂⓃⓔⓖⓗⓋ

Sandwiches

TURKEY AVOCADO - \$11.85

Turkey, avocado, alfalfa sprouts, cucumbers, and green herbed dressing on housemade challah. ⓂⓃⓔⓖⓗⓋ

B.L.A.T. - \$11.50

Applewood smoked bacon, bibb lettuce, avocado, sriracha aioli, and tomato-onion relish on housemade challah. ⓂⓃⓔⓖⓗⓋ

TURKEY B.L.A.T. - \$11.85

Turkey, applewood smoked bacon, bibb lettuce, avocado, sriracha aioli, and tomato-onion relish on housemade multigrain. ⓂⓃⓔⓖⓗⓋ

LAMB - \$12.50

Lamb cooked with warm spices, served with roasted garlic labneh and pickled red cabbage on housemade ciabatta. ⓂⓃⓔ

SHORT RIB

GRILLED CHEESE - \$12.50

Housemade braised short rib, aged cheddar served with horseradish beet relish on housemade challah. ⓂⓃⓔⓖⓗⓋ

GRILLED CHEESE - \$10

Fontina, VT cheddar, Parmesan, sundried tomato, roasted garlic, capers, Dijon mustard, parsley and thyme spread on housemade sourdough. ⓂⓃⓔⓗⓋ

LAMB KEBAB PITA - \$13.50

Lamb kebab, tomatoes, red onion, parsley, and dill labneh served in warm pita. ⓂⓃⓔ

CHICKEN SALAD - \$11.85

Housemade herbed chicken salad with raisins, marinated cucumbers, and alfalfa sprouts served with green herbed dressing on housemade multigrain. ⓂⓃⓔⓖⓗⓋ

PROSCIUTTO & FIG PANINI - \$12.50

Fig jam, brie, fontina cheese, prosciutto, and sliced Bosc pear on housemade ciabatta. ⓂⓃⓔ

CHICKEN PITA - \$11.85

Roasted chicken breast, tomato, red onion, parsley, bibb lettuce, and green herbed dressing on pita. ⓂⓃⓔⓖⓗⓋ

ROASTED CAULIFLOWER - \$11

Roasted cauliflower, pine nuts, spicy labneh, golden raisins, chilies, cilantro, and capers on pita. ⓂⓃⓔⓗⓋ

FRESH MOZZARELLA - \$11

Fresh mozzarella, tomatoes, baby arugula, & basil pine nut pesto on housemade ciabatta. ⓂⓃⓔⓗⓋ

TUNA - \$11.85

Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt, & dill on housemade challah. ⓂⓃⓔⓖⓗⓋ

Soup of the Day

Served with housemade roll.

CUP \$6 | BOWL \$8

Salads

Served with housemade roll. Add chicken \$3, Add marinated tuna \$4.50

TUNA NICOISE - \$14.85

Mixed greens, arugula, roasted potatoes, cherry tomato, green beans, kalamata olives, red onion and olive oil packed tuna tossed with parsley dressing topped with hard-boiled egg.

ⓂⓃⓔⓖⓗⓋ

GREEN & NUTTY - \$13.50

Bibb & red leaf lettuce, baby arugula, apples, black sesame, edamame, dried apricot, roasted sunflower and pumpkin seeds topped with goat cheese in an orange vinaigrette.

ⓂⓃⓔⓖⓗⓋ

MAPLE, CHICKEN, & SQUASH - \$14.85

Mixed greens, baby kale, roasted acorn squash, carrots, and roasted chicken, topped with toasted almonds and dried cranberries, served with maple labneh dressing.

ⓂⓃⓔⓖⓗⓋ

FATTOUSH - \$12.50

Bibb & red leaf lettuce, tomato, cucumber, red pepper, onion, kalamata olives, sunflower seeds, and feta in a lemon-olive oil dressing with housemade za'atar croutons.

ⓂⓃⓔⓖⓗⓋ

CRUNCHY HALLOUMI - \$14.50

Bibb & red leaf lettuce, seared halloumi cheese, roasted carrots with sesame and raisins, radish, apples, and crunchy almonds in a tahini vinaigrette.

ⓂⓃⓔⓖⓗⓋ

WE PROUDLY SERVE LOCAL FREE RANGE EGGS

We use tree nuts, seeds, and flour in all of our bakeries and kitchens. Allergens are denoted as follows:

Contains: Ⓜ Wheat | Ⓝ Dairy | ⓔ Eggs | ⓕ Fish | Ⓝ Tree Nuts | Ⓢ Soy | Ⓣ Sesame

ⓖ A Gluten-Friendly version is available | Ⓥ Vegetarian | Ⓦ Warm Bowl