



BREAKFAST

SUMMER 2019

Welcome to 1 Kitchen. From our on-site, 100% organic garden to our carefully chosen purveyors, we're serving up fresh, local, and sustainably sourced farm-to-table Southern California cuisine.

GRAINS & SEEDS

Gluten-Free Ricotta Pancakes VG GF

Lemon, Pudwill Farms Blueberries, Hibiscus Syrup, Maple Butter 15

Chia Pudding V GF

Farmers Market Seasonal Fruit, Dates, Coconut, Almond, Bee Pollen 15

Gluten-Free Oatmeal V GF

Cuyama Orchard Apples, Pudwill Farms Blueberries, Almond Clusters, Cinnamon 12

Truffle Fig Ricotta Toast VG

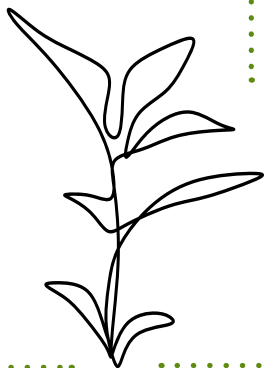
Truffle, Honey, Figs, Hazelnut 17

Lox Over Bagel*

Herb Cream Cheese, Tomato, Grapefruit, Pickled Red Onion, Arugula 18

Eggs on Avocado Toast*

Pesto, Avocado, Radish, Sprouts, Multigrain Toast 15



EGGS

1 Breakfast*

Two Chino Farms Eggs, Tomato and Avocado Salad, Breakfast Potatoes, Toast, Choice of Bacon or Sausage 19

Egg-White Frittata

JF Organic Farms Broccolini, Asparagus, Ricotta, Mozzarella, Tomato and Avocado Salad, Breakfast Potatoes 18

Cali Egg Sandwich

Bacon, Cheddar, Sriracha Aioli, Avocado, Tomato, Brioche, Breakfast Potatoes 19

Grain Bowl*

Chino Farms Sunnyside Eggs, Farro, Quinoa, Radish, Citrus, Sprouts, Crispy Onion, Cilantro, Parmesan 17

Polenta & Chino Farms Poached Eggs

Pancetta, JF Organic Farms Broccolini, Pickled Mushrooms 17

Breakfast Burrito

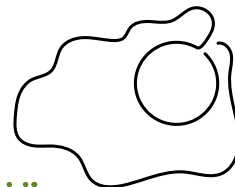
Eggs, Avocado, Chicken Sausage, Jack Cheese, Salsa, Breakfast Potatoes 19

Omelet Your Way*

Two Eggs, Breakfast Potatoes, Toast
Choose Up to Four: Tomato, Mushroom, Onion, Peppers, Spinach, Avocado, Ham, Bacon, Chicken Sausage, Turkey Bacon, Cheddar, Mozzarella, Goat Cheese 20

Eggs "Benedict"*

Poached Eggs, Spinach, Avocado, Buttermilk Biscuit, Hollandaise, Breakfast Potatoes 19



FRUITS

Seasonal Farmers Market

Fruit Plate V GF 14

Acai Bowl V GF

Granola, Chia Seed, Flaxseed, Coconut, Pudwill Farms Seasonal Berries, Bee Pollen 16

Granola & Greek Yogurt VG GF

Market Fruit Compote, Fresh Fruit, Coconut 15

CoYo Organic Vegan

Coconut Yogurt V GF

Granola, Hemp Seed, Flaxseed, Coconut, Seasonal Fruit 15

SIDES

Seasonal Fruit Bowl 6

Greek Yogurt 5

Coconut Yogurt 6

Breakfast Potatoes 5

Applewood Bacon 6

Turkey Bacon 6

Chicken Sausage 6

Vegan Sausage 6

Avocado 4

Toast Sourdough, Whole Grain 6

English Muffin 6

Bagel 6

VG Vegetarian V Vegan GF Gluten Free ♻️ Zero Waste

A suggested gratuity of 20% will be applied to parties of 6 or more. Please let us know if you have any food allergies and require menu information or other assistance. We will certainly do our best to accommodate your needs.

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



LUNCH

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PLATES

Heirloom Tomato Panzanella v ♻️
Freyr Farms Tomatoes, Avocado,
Pickled Shallot, Olive Oil Crouton 15

Turmeric Ricotta & Beets VG GF ♻️
Turmeric Ricotta, Beet Greens, Beet
Stem Chimichurri, Marcona Almonds 15

Lox Over Bagel*
Herb Cream Cheese, Tomato,
Grapefruit, Pickled Red Onion,
Arugula 18

Truffle Fig Ricotta Toast VG
Truffle, Honey, Figs, Hazelnut 17

Eggs on Avocado Toast*
Pesto, Avocado, Radish, Sprouts,
Multigrain Toast 15

Steak Salad*
Babe Farms Arugula, Pickled Red Onion,
Almonds, Blue Cheese, Red Wine
Reduction 23

Pasturebird Confit Chicken Leg GF
Roasted Root Vegetables, Braised
Greens, Romesco 22

Ribeye Steak & Fries GF
Brandt Beef Ribeye, Babe Farms
Arugula, Lemon, Salsa Verde 36

BOWLS

Add Chicken Breast 8
Add Steak 12
Add Salmon 10

Babe Farms Kale Salad VG GF
Baby Kale, Cabbage, Pistachio, Dried
Fruit, Parmesan, Poppy Seed Dressing 16

**Shaved Farmers Market
Vegetable Salad** VG GF
Squash, Zucchini, Carrot, Chickpea,
Asiago, Champagne Vinegar 17

Spiced Caesar Salad*
County Line Little Gem Lettuce,
White Anchovy, Parmesan, Crouton 15

From Our Garden Salad VG GF
Organic Greens, Tomato, Redwood
Hill Farm Goat Feta, Honey Lemon
Vinaigrette 20

Vegan Bowl v
Soyrizo, Polenta, Root Vegetables,
Avocado, Spinach, Sprouts 18

Pasturebird Chicken Bolognese
Torchio, Parmesan, Tomato, Cream 24

SANDWICHES

Fried Pasturebird Chicken Sandwich
Sriracha Aioli, Pickles, Cabbage,
Sourdough 19

Italian Panini
Mortadella, Prosciutto, Salami, Peppers,
Olive Spread, Provolone 18

1 Kitchen Burger*
Two Patties, White Cheddar, Iceberg,
Tomato, Caramelized
Onion Bun 19

Impossible Burger v
Garlic Vegenaïse, Sun-Dried Tomato,
Avocado, Arugula, Vegan Brioche 20

Smoked Turkey Sandwich
Cheddar, Bacon, Lettuce, Avocado,
Tomato, Ciabatta 17



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DINNER

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STARTERS

From Our Garden Salad vG ♻️

Organic Greens, Tomato, Redwood Hill Farm Goat Feta, Honey Lemon Vinaigrette 18

Spiced Caesar Salad

County Line Little Gem Lettuce, White Anchovy, Parmesan, Crouton 15

Butternut & Quinoa Salad vG

Apple, Arugula, Goat Cheese, Pomegranate, Pecan, Balsamic 19

Heirloom Tomato Panzanella v ♻️

Freyr Farms Tomatoes, Avocado, Pickled Shallot, Olive Oil Crouton 15

Babe Farms Kale Salad vG

Baby Kale, Cabbage, Pistachio, Dried Fruit, Gorgonzola Dolce, Poppy Seed Dressing 16

Shaved Farmers Market

Greens Salad vG

Squash, Zucchini, Carrot, Chickpea, Asiago, Champagne Vinegar 17

Endive Salad vG

Peaches, Watercress, Pickled Shallot, Candied Pecan, Redwood Hill Farm Goat Feta 16

Turmeric Ricotta & Beet Salad vG ♻️

Turmeric Ricotta, Beet Greens, Beet Stem Chimichurri, Marcona Almonds 15

Hamachi Crudo*

JF Organic Farms Radish, Cucumber, Crispy Coke Farm Sunchoke, Crispy Shallot 20

Beef Carpaccio*

Ocean Mist Farms Artichokes, Calabrian Chili, Crispy Kale, Capers, Parmesan 19

Prosciutto & Weiser Farms Melon

Marcona Almonds, Maple Vinegar, Brown Butter 19

PASTA

Pasturebird Chicken Bolognese

Torchio, Parmesan, Tomato, Cream 24

Strozzapreti

Italian Sausage, Broccoli, Braised Walnuts, Lemon Walnut Panko 24

Spaghetti Squash & "Meatballs" v

Impossible Meatballs, Tomato, Basil 23

Gluten-Free Penne Arrabiata vG GF

Tomato, Eggplant, Garlic, Chili 20

Mushroom Fusillo

Pancetta, Mushroom, Tutti Fruit Farm Peas, Cream, Parmesan 20

Lobster & Squid Ink Linguine

Uni, Roasted Tomato Sauce, Gremolata 35

Black Truffle Risotto vG

Spring Vegetables, Sage, Parmesan 36

MAINS

Seared Scallops

Carrot Purée, Spiced Olives, Pine Nut 29

Miso Black Cod

Cauliflower Purée, Kumquat Shiso, Puffed Rice 30

Seared Salmon

Ocean Mist Farms Baby Artichokes, White Beans, Wilted Arugula, Fennel 28

Pasturebird Chicken Breast

Spring Vegetables, Piccata 27

Brandt Beef Grilled Ribeye

Maitake Mushroom, Lime, Pine Nut 40

Lamb Shank

Farro, Stone Fruit, Mint, Pine Nut 38

Bycatch of the Day ♻️

Chef's Whim M.P.

VEGGIES

Grilled Broccolini v ♻️

JF Organic Farms Grilled Broccolini, Sun-Dried Tomato, Gremolata 12

JF Farms Crispy Brussels Sprouts v

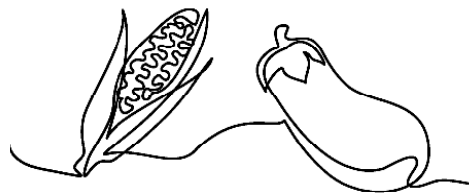
Dates, Almonds, Sherry, Honey 13

Babe Farms Charred Carrots v

Crispy Onion, Salsa Verde 12

Two Peas in a Pod Snap Peas v

Radish, Pomegranate, Mint 12



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COCKTAILS

Made with Cold-Pressed Juice
Also Available Non-Alcoholic

The Clover

Aviation Gin, The Clover Juice (Kale, Cucumber, Celery, Spinach, Pear, Cilantro, Mint, Lime), Agave, Muddled Cucumber 17

Golden Hour

Illegal Mezcal, Gold'n Greens Juice (Apple, Cucumber, Pineapple, Kale, Turmeric, Mint, Lime), Lemon, Ginger, Agave 17

Super Greens

Absolut Elyx Vodka, Super Green, Lemon, Agave, Coconut Water 17

Gingersnap

Absolut Elyx, Gingersnap Pressed Juice (Apple, Ginger, Lemon), Lime 17

Sunrise

Angel's Envy Bourbon, Sunrise Juice (Orange, Carrot, Coconut Water, Lemon, Ginger, Turmeric) Orgeat 17

The Quench

Espolon Blanco Tequila, Little West Watermelon, Jicama & Strawberry Juice, Lime, Agave, Tajin 17

BEER

Modern Times Fortunate Islands 11

Modern Times Black House 11

Stone IPA 10

Modelo 8



BUBBLES

Chandon Brut
California 15/gl

Thomas Jefferson Rosé
Limoux, France 16/gl

Veuve Clicquot Brut
Reims, France 190/btl

Veuve Clicquot Rosé
Reims, France 290/btl

Dom Perignon Brut
Champagne, France 500/btl

Krug Brut
Champagne, France 700/btl

WHITE WINE

Talbott Kali Hart Chardonnay
Monterey, California 15/gl

Newton Unfiltered Chardonnay
Napa Valley, California 150/btl

Brancott Estate Sauvignon Blanc
Marlborough, New Zealand 15/gl

Jolivet Sancerre Sauvignon Blanc
Loire Valley, France 90/btl

Tiamo Pinot Grigio
Veneto, Italy Organic 14/gl

Darioush Viognier
Napa Valley, California 140/btl

ROSÉ

La Chapelle Gordonne
Provence, France 17/gl

RED WINE

Black Stallion Pinot Noir
Napa, California 17/gl

Orogeny Pinot Noir
Russian River Valley, California 21/gl

Peju Merlot
Napa Valley, California Organic 17/gl

Argyle "Nuthouse" Pinot Noir Willamette, Oregon Btl 160/btl

Fortress Cabernet
Sonoma County, California 16/gl

Justin Cabernet
Paso Robles, California 18/gl

Newton Skyside Cabernet
Napa Valley, California 200/btl

Caymus "Special Selection" Cabernet
Napa Valley, California 400/btl

Quintessa Cabernet
Napa Valley, California Organic 450/btl

Opus One Cabernet
Napa Valley, California 750/btl

Trapiche Medalla Malbec
Mendoza, Argentina Organic 16/gl

Brazin Zinfandel
Lodi, California 14/gl

Westwood Legend Blend
Sonoma, California Organic 23/gl

Symmetry Meritage Blend
Sonoma, California 140/btl

Châteauneuf Du Pape
"Haute Pierre" Delas
Rhône, France 160/btl

BLUESTONE LANE COFFEE

Americano 6

Double Espresso 5

Latte Whole, Skim, 2%, Almond, Soy,
or Oat Milk 6

Cappuccino Whole, Skim, 2%, Almond,
Soy, or Oat Milk 6

Hot Tea Green, Mint, Oolong,
Chamomile, English Breakfast,
Earl Grey 5

Juice Orange, Cranberry, Apple,
Grapefruit 5

Coca-Cola or Diet Coke 4

Sprite 4

Acqua Panna Natural Spring Water 9

Pellegrino Sparkling Water 9

