

BREAKFAST*(8A—4P Daily)***Rice Bowls****Sorrel Pesto Rice**

Kokuho rose brown rice, sorrel pesto (nut free), preserved meyer lemon, lacto fermented hot sauce, watermelon radish, french sheep feta, poached egg (v/gf) 8.25

The Stella

Vegan version of the sorrel pesto rice with kale & radish instead of the poached egg and feta (vv/gf) 9.25

Crispy Rice Salad

Crispy kokuho rose brown rice salad, lemongrass, mint, cilantro, ginger
Fried Egg (v/gf) 8.5
w/ "The Works" (Sausage) 11
Crispy Vegan (Avocado, mixed greens) 11

Add Ons

House Bacon, Sausage
Or Chicken Sausage 4
Extra Egg 2
Plain Toast (Baguette Or Brioche) 3
Lacto-Fermented Hot Sauce .50
Kale Or Market Greens 3
Side Avocado 3

Eggs**The Mosca Breakfast Sandwich**

Nigella whey brioche bun, sheeted egg, chicken sausage, menemen, green herbs 13
+ griddled houllimi 15 Veg Version 13

Daily Quiche

Served with Shu greens (v) 11

Daily Frittata

A soufflé of eggs and seasonal vegetable purée.
Served with Shu greens and lacto fermented hot sauce (v/gf) 11

Green eggs and Jam

Toad in the hole. Country bread, creamed spinach, onion jam, fried egg, arugula (v) 12

Seared Polenta

Vegetables cooked in whey, fried egg, greens (v/gf) 12

Rotational

These dishes revolve
around the market.
(Check the board inside)

The Hash

Seasonal hash with Roasted Weiser potatoes served with Shu greens and lacto fermented hot sauce (v, gf) 14

Socca Pancake

Savory socca pancake with seasonal vegetables, labne, fine herbs 11 (Add Egg \$2)

Smoked Whitefish Tartine

Smoked trout salad, schmere, Clarkstreet Country 13

Rotational (Con't)**Braised Chickpeas**

Tunisian Koda Farm garbanzo breakfast stew served with two poached eggs, baharat oil, long toast (v, gfo) 13

Avocado Toast

JJ's Avocados, hot pickled carrots, green garlic creme fraiche, wood sorrel, house za'atar 9 (v)

Porridge*(Savory)***Long-Cooked Chicken & Rice Porridge**

Chicken + rice porridge made with Marin Sun Farms chicken, Kokuho brown rice, dried lime, ginger, turmeric, cardamom ghee, frizzled onions & cilantro 12 (Add a poached egg \$2)

*(Sweet)***Brown Rice Porridge**

Traditional kokuho rose brown rice porridge, straus milk, toasted hazelnuts and choice of jam (Hot or Cold) (v/gf) 8 (1/2 portion for child 4)

Vegan Brown Rice Porridge

Traditional kokuho rose brown rice porridge, house almond milk, toasted hazelnuts and choice of jam (Hot) (vo/gf) 8
(1/2 portion for child 4)

ADD

Side Granola to Porridge 2
Side Fresh Fruit 4

Sweeter Side**Buckwheat Pancake**

Buckwheat and cactus flour pancake, cocoa nibs pudding, toasted coconut, fresh fruit (v/gf) 12 w/ maple syrup 14

French Toast

Brioche stuffed with jam & baked "Pain Perdu" style served with creme fraiche 10 Add maple syrup (v) 12

Brioche Toast

w/ your choice of jam (v) 5
w/your choice of jam & freshly milled almond hazelnut butter (v) 6
w/freshly milled almond hazelnut butter, chocolate pudding & cocoa nibs 7

Famed Ricotta Toast

Brioche toast w/ house ricotta, seasonal jam (v) 8

Granola

w/ House almond milk (vo) 7
w/ House yogurt & choice of jam (v) 7.5

LUNCH*(11A—4P Daily)***Sandwiches****Jamon Pepin**

House Ham, comté, Beurre de Baratte butter, mustard 14

The Woodstock

Pulled Marin Sun Chicken, shredded vegetable, sprouts, sunflower tahini on Clark Street Country 12 (The Full Monte add Avocado 15)

The Veg Stock

JJ Lone Daughter's Avocado, shredded vegetable, sprouts, sunflower tahini on Clark Street Country 12 (v, vo)

Tomato Jam

Tomato & coriander jam, melted Beecher's cheddar, arugula (v) 10

Salads**Green Goddess**

Market greens, shaved root vegetable, avocado, soft egg (v, gf) 11

Kabbouleh

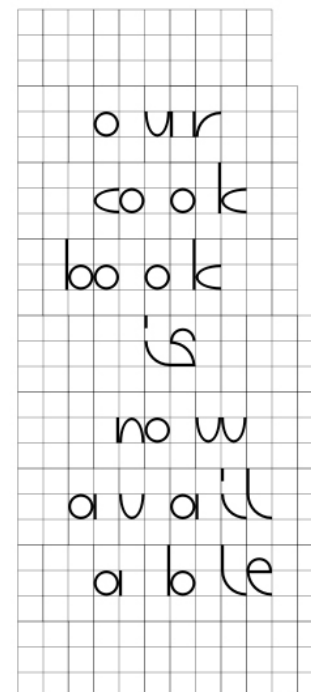
Kale, crispy rice, cucumber, mint, cauliflower, sumac, Aleppo pepper, currants (vo, gf) 9

Chicken Salad

Marin Sun chicken, bok choy, dehydrated citrus and root vegetables, grated carrots, black garlic vinaigrette. (gf) 12

NOTE

(v) Vegetarian (gf) Gluten free
(vo) Vegan option



Everything I Want To Eat is now available in-store and online.

Sqirl Info@Sqirlla.com @Sqirlla
720 N.Virgil Ave. #4 Los Angeles, CA
90029 **T** (323) 284-8147 **M—F**
6:30am—4pm **S—Su** 8am—4pm
We Cater

Please check board for daily jams and specials

Drinks

Tea (Hot & Cold)

Gold Thread 4.75
Black Tea From China
W/ Milk & Honey 4.5

Sencha 4
Kettl Japanese Green Tea

Ali Shan 4.25
Taiwanese High Mountain Oolong

Cascara (Tart) 3.5
Hibiscus-Like Cherry Tea

Caffeine Free

Kettl Buckwheat
(Toasty) 4

Fresh Mint
W/ Orange Blossom Honey (Herbal)
3.75

Ginger & Lemon (Hot) 4
“Fizz” (Cold) w/ Almond Milk and
Rose Geranium Powder 5.25

Ippodo Matcha

#2 Seuin 6
Clean High Grade Matcha
Shaken W/ Water

#6 Enishi-No-Shiro 6.5
“Greensicle”
Shaken W/ Almond Milk and Honey
(Can be served hot)

Seasonal Juices

Fresh squeezed juice of the day 5.5

Lemonade & Tonics

Rhubarb Lemonade 3.75
Vanilla Bean Limeade 3.75

Turmeric Tonic 5.5
Made W/ Fresh Pressed
Turmeric Ginger & Lemon

Laura Palmer 5
Twist on the Arnold Palmer w/
Gold Thread Black Tea and
Grapefruit Juice

Mountain Valley **H2O** 2.75
Still or Sparkling 1/2 L.

Espresso

Espresso 3.25
Double shot with a side
of sparkling H2O

Americano 3.5

The “1&1” 4
Single shot espresso, single shot
macchiato served side by side

Macchiato 3.5
Cortado 4
Cappuccino 4.25

The “Al Puccino” 5
A sweetened iced cappuccino

Latte 4.5 / **Sweet Latte** 4.75
Mocha 5

Horchoffee 5.5
Vegan Horchata Shaken
W/ A Double Espresso

Filter

Small Batch **Drip** 3.5
24 Hr. **Cold Brew** 3.75

Lait ‘N’ Egg 4.75
Vietnamese Style Iced Coffee
Shaken W/ Egg Whites

Alternatives

Chicory Brew 3.75
Decaf Coffee Alternative Blend of
Chicory, Dandelion and Clove

Chicory Cloud 4.75
Chicory Brew W/ Honey and
Steamed Almond Milk

Vegan Horchata 4.25
Made W/ Kokouho Brown Rice
& Organic Medjool Dates

Substitute Almond Milk 1

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Valentine Schlegel c. 1955