

BREAKFAST

MUESLI | raw oats, almond and flaxseed flour, coconut, cinnamon, vanilla, fresh fruit, candied walnuts, almond milk **8.5**

AVOCADO TOAST | **G** | your choice of fermented sourdough or sprouted grain Ezekiel toast, avocado mash, tomato, watermelon radish, black sesame, sprouts *half 6 / full 9* | add poached local, cage-free eggs *one 2.5 / two 3.5*

LOADED TOAST | **G** | your choice of fermented sourdough or sprouted grain Ezekiel toast, chocolate-hazelnut butter, banana, candied walnuts, coconut, hemp seed hearts, organic maple syrup *half 6 / full 9*

POACHED EGGS | **G** | two local, cage-free eggs, organic greens, tomato, watermelon radish, fermented sourdough or sprouted grain Ezekiel toast **8**

AÇAÍ BOWL | organic açai sorbet, seasonal fresh fruit, organic ancient grain granola, coconut, cacao nibs, goji berries **11**

BURRITOS

ADD-ONS organic house tempeh or avocado mash **2**
feta or goat cheese **1.5** / house hot sauce or cashew cream **1**

SOUTHWESTERN STYLE | **G** |
organic brown rice and beans, onion,
bell pepper, corn, organic turmeric tofu
scramble, slaw, cilantro, avocado ranch,
whole wheat tortilla **12.5**

NEW YORK DELI STYLE | **G** |
local, cage-free egg salad, mixed roasted
vegetables, onion, pickled radish,
tempeh, mustard vinaigrette, thousand
island dressing, whole wheat tortilla **12**

SANCTUM SIGNATURE | **G** |
organic turmeric tofu scramble,
mixed roasted vegetables, tomato,
onion, organic greens, cashew cream,
whole wheat tortilla **9.5**

Order your burrito deconstructed for a GF option

EXTRAS

organic maple syrup **.5**
seasonal fresh fruit **4**

organic rosemary roasted potatoes **4**
fermented sourdough or sprouted grain
Ezekiel toast **2**

avocado, sliced or mash **2**
organic house tempeh **2**

| **G** | contains gluten

*100% non-GMO, unrefined ingredients go into our scratch-made, plant-based food
Please notify your server of any nut/food allergies, & feel free to ask for a full listing of our organic ingredients*