## ODGE BREAD CO

## **CULVER CITY**

\$18.50

TOASTS —		SAMMIES ———	
RICOTTA & JAM seasonal jam, creamy ricotta	a <b>\$13.00</b>	ROASTED TURKEY lettuce, tomato, mayo, mustard, havarti	\$16.75
CINNAMON SUGAR mama-style w/ cultured butter, sea salt  SEASONAL JAM cultured butter, sea salt	\$8.00	ALBACORE TUNA lettuce, tomato, mayo, mustard, havarti	\$16.50
AVOCADO radish, lemon, evoo, cracked pepper, add egg	\$14.50	BREAKFAST house brioche roll, farm eggs, cheddar, ard mayo, choice of bacon or sausage	<b>\$16.50</b> ugula,
SMOKED SALMON  cream cheese, cherry tomato, red onion, ca dill, lemon zest, EVOO, salt, pepper	<b>\$16.00</b> apers,	<pre>FAT PITA cauliflower, greens, tahini, chermoula, toma pickled raisins, chickpeas, garlic, herbs</pre>	<b>\$15.50</b> ato,
SALADS & STUFF ———	<del></del>	SMOKED PASTRAMI thick-cut rc provisions pastrami, russian dr havarti cheese, coleslaw, pickles	<b>\$19.50</b> essing,
BIG BREAKFAST  two sunny side up eggs, bread, roasted fing potatoes, arugula, choice of bacon / sausa	-	B.L.T. applewood bacon, lettuce, tomato, mayo	\$17.25
HOUSE GRANOLA coconut granola, straus yogurt, chia seeds hemp seeds, seasonal fruit, honey, zest	\$14.25	JAMBON & BEURRE french ham, gruyere, cultured butter, dijor mustard, on toasted baguette	<b>\$16.50</b> n
BAKED EGGS farm eggs, havarti cheese, chives, herbs, salt, peppers, served w/ bread	\$15.00	FRESH VEGGIE cucumbers, avocado, sprouts, tomato, lettuc pepper spread	<b>\$15.50</b> ce,
SHAKSHUKA stewed tomato, farm eggs, herbs, salt, per served w/ bread	<b>\$15.50</b> oper,	PIZZAS —	
HUMMUS PLATE classic hummus, EVOO, tahini, lemon juice, fresh herbs, served w/ pita bread	\$14.00	MARGHERITA san marzano tomato, fresh mozzarella, basi: WILD MUSHROOM	\$20.50 1 \$23.00
CHOP SALAD (choice of turkey / tuna / avocado) olives		mixed japanese mushrooms, taleggio, garlic parmesan cheese	,
chickpeas, cucumber, tomato, havarti, nutr yeast, herbs, served w/ sherry vinairgret		<pre>PEPPERONI tomato sauce, pepperoni, mozzarella-provolo</pre>	<b>\$22.00</b> one
COBB SALAD	\$24.00	blend, garlic, parmesan	

\$14.00

gem lettuce, green onions, boiled egg, neuske's

bacon, avocado, cherry tomato, turkey, havarti,

gem lettuce, nutritional yeast, croutons, cracked

herbs, served w/ housemade ranch dressing

pepper, herbs, add turkey / tuna \$5.50

**VEGAN CAESAR** 

**CLASSIC CHEESE** 

tomato sauce, mozzarella-provolone blend

RETAIL									
CLASSIC HUMMUS SHAKSHUKA		\$9.00	SMOKED SALMON PIZZA DOUGH			\$20.00 \$7.00			
		\$15.00							
TUNA SALAD		\$13.50	STAR	RTER		\$5.00			
		BREA	D –						
COUNTRY LOAF	\$11.00	ANCIENT GRAIN	;	\$13.50	JERUSALEM BAGEL	\$7.50			
SEEDED LOAF	\$12.00	CHALLAH (FRIDAY O	NLY) !	\$15.00	BAGUETTE	\$7.00			
OLIVE LOAF	\$13.50								
BEVERAGES ———		COFFEE	COFFEE						
HOT TEA	\$4.50	DRIP COFFEE		\$4.75	LATTE	\$5.75			
ICED TEA	\$5.00	<b>AMERICANO</b>		\$4.25	MOCHA LATTE	\$6.25			
MINT LEMONADE	\$5.00	CORTADO		\$4.75	VANILLA LATTE	\$6.25			
ARNOLD PALMER	\$5.00	COLD BREW		\$5.25	CHAI LATTE	\$6.25			
ORANGE JUICE	\$5.00	ESPRESS0		\$3.75	MATCHA LATTE	\$6.75			
SPARKLING WATER	\$4.50	ESPRESSO SODA	!	\$6.00	unsweetened				
SPRING WATER	\$4.50	w/ house-made cola	.a		GOLDEN LATTE	\$6.50 of dairy			
MEXICAN COKE	\$5.00	CAPPUCCINO			turmeric mix, choice				
GT SYNERGY KOMBUC	HA \$5.00								
OLIPOP SODA	\$4.50								
JUICE SERVED HERE	\$9.00								

<sup>\*</sup> DISHES MAY CONTAIN ALLERGIES -- IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE SPEAK TO A MEMBER OF OUR STAFF \*