

OUR PRODUCE COMES FROM THE FARMERS.
 WE ONLY COOK WITH EXTRA VIRGIN OLIVE OIL AND BUTTER.
 WE USE MEATS + FISH THAT ARE AS ECOLOGICALLY RESPONS-
 SIBLE AND HUMANE AS WE CAN TRACK DOWN.

ALLTIMELOSANGELES.COM

@FREAKINALLTIME

OUR WINE IS MORE THAN NATURAL (WHATEVER THAT MEANS);
 IT'S MADE BY HONEST, THOUGHTFUL, GENEROUS HUMAN BEINGS DOING
 GOOD, TASTY WORK FOR PLANET, PLANTS, ANIMALS, AND PEOPLE.

SUPPER

- BURRATA \$18**
 Cherry tomatoes, good good olive oil, thick, piled
 high on toasty house made bread
- GOOD ASS SALAD \$18**
 Lettuces from the farmers, seeds, fruit if it's in season,
 other crunchy vegetables, with lemony dressing
- HAMACHI CEVICHE \$22**
 Japanese hamachi, lime, fresno chile, red onion, cucumber,
 avocado, on crispy heirloom corn tostada
- ASHLEY'S LAMB RAGU \$29**
 Lamb shoulder, house made cavatelli, real parm, the good olive oil
- HALF PASTUREBIRD CHICKEN \$38**
 Roasted half chicken, basil, parm, panzanella with green
 beans, heirloom tomato, crispy bread, red wine vinaigrette
- STEAK DINNER FOR 1 \$42**
 Wanderer farms' NY, wild arugula from the market, shaved
 parm, really good olive oil and fancy balsamic
- THE WHOLE FISH \$42**
 Crispy rice, market greens, the whole branzino!
- THE BIG STEAK \$175**
 Wanderer pastured bone in 32 oz ribeye cooked
 to perfect, many scrumptious sides
- VEGETARIAN DINNER \$34**
 Roasted cauliflower, house made hummus, smoked eggplant,
 sesame, wood-fired salsa, crispy kale, house made flat bread
- MILLIKEN FARMS' JAPANESE SWEET POTATOES \$14**
 Romesco, herby sour cream
- CRISPY BRUSSELS \$14**
 Bacon, caramelized leeks, pickled mustard seeds
- MARKET GREENS \$14**
 Sautéed with lemon and chile
- BETSY'S COBBLER \$16**
 Raspberry and blackberry, almond, in a cast
 iron, like it was always meant to be
- HARBISON FROM JASPER HILL \$24**
 A whole wheel of soft-ripened, rustic, bloomy rind cheese
 with honey, pear Mostarda, and crusty bread.



ALL TIME

BREAKFAST & LUNCH
SERVED 8AM-230PM

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BREAKFAST BURRITO! \$15

Scrambled eggs, potatoes, salsa verde (not spicy), sharp cheddar choose bacon or avocado. Get both \$17

CHEESY EGGS ON TOAST \$13

Scrambled eggs and cheddar on thick-cut house made toasty sourdough

THE B.O.A.T. \$14

Two fried eggs, black beans, pickled red onion, cilantro, avocado, crispy cheesy quesadilla on corn tortilla

CRISPY RICE \$16

With vegetables from the farmer's market and two fried eggs

- * add salmon \$11
- * add bacon \$3
- * add avocado \$3

FRENCH TOAST \$14

Brioche French toast, mascarpone, real maple, market fruit

GRANOLA \$13

House made granola, greek yogurt, market fruit, honey

BREAKFAST SANDWICH \$15

Marbled egg, bacon, avocado, cheddar, and hot sauce aioli on toasty house made sourdough

BLT \$15

Bacon, lettuce, heirloom tomato, Japanese mayo on house sourdough

TURKEY SANDWICH \$16

House roasted turkey breast, arugula, white cheddar, pickled onion, hot pepper jelly, avocado, on house sourdough

- * add bacon \$3

VEGGIE SANDWICH \$13

Cucumber, sprouts, avocado, white cheddar, red onion, Japanese mayo, on house sourdough

- * add bacon (!) \$3

PROSCIUTTO SANDWICH \$16

20 month prosciutto di parma, arugula, burrata, nine year balsamic, good olive oil on house sourdough

SALMON BOWL \$24

Mori's sushi rice, cabbage slaw, serano, cilantro, house pickles, sesame, furikake, tamari

THE AT BURGER \$18

8 oz pastured beef from Strauss cooked perfect, white cheddar, house pickles, and crispy Weiser potatoes

NICOISE SALAD \$22

Seared ahi tuna, crispy fingerling potatoes, castelvetro olives, snap peas, market greens, soft boiled egg, mustardy vinaigrette

GOOD ASS SALAD \$18

Lettuces from the farmers, seeds, fruit if it's in season, other crunchy vegetables, with lemony dressing

- * add salmon \$11
- * add bacon \$3
- * add avocado \$3
- * add poached egg \$2

BAKED GOODS

We bake fresh bread, muffins, cinnamon rolls, scones, and cookies daily. Ask us what's fresh and available!

COFFEE N STUFF:

Tim Wendelboe	Chai	\$5.5
Aero Press		\$6
Filter	Hot Tea	\$3.5
Coffee	* Earl Grey	
	or Ginger	
	Turmeric)	
Iced Coffee		\$4
Americano	Iced Tea	\$4
Cappuccino	Lavender	
	Lemonade	\$4
Latte		\$5.25
	Arnold Palmer	\$4
Valrhona		\$5.5
Mocha	Orange Juice	\$4.5
		\$5.5
Vanilla	Mexican Coke	
Latte	in a bottle	\$3
		\$5.5
Espresso	Topo Chico	\$3
		\$3.75
* add shot	Mountain Valley	
* oat milk	still water	\$3
		\$1

WE'RE NOT A LAPTOP PLACE. PLEASE RESPECT IT.