

ZINC CAFÉ

BRUNCH

MENU

Los Angeles

MONDAY - FRIDAY
11 am to 8 pm
SATURDAY & SUNDAY
10am to 8pm

EGGS

Toast Options

sourdough | whole wheat | rye | gluten free +1

- BREAKFAST BAGEL PLATE** 11
bagel, fried egg, cream cheese, onion, tomato, lettuce, avocado, mayonnaise, lemon pepper bagels: plain | everything
- BREAKFAST QUICHE PLATE** 12
served with toast and fruit traditional quiche, changes daily
- *POACHED EGGS ON TOAST** sgl 7 | dbl 9
buttered toast, heirloom cherry tomatoes, avocado
- *BREAKFAST BURRITO | bowl or wrap** 11
scrambled eggs, vegetarian sausage and onion sauté, white cheddar, avocado, pico de gallo, fire roasted salsa

GRAINS | SIDES | FRUIT

available options +.75
oat milk | almond milk | yogurt

- ZINC GRANOLA** 10
house made granola served with mixed berries and milk
- FINGERLING POTATOES** 6
seasoned potatoes with a labneh dipping sauce
- SEASONAL FRUIT** 5 | 7
- MIXED BERRIES** 6.25 | 8

SOUP & SALAD

- SOUP DU JOUR WITH TOAST** 6 cup | 9 bowl
ask for our daily soup special
- *ZINC VEGETARIAN CHILI** 6 cup | 9 bowl
vegetarian chili topped with tomato, sour cream, green onion
one garlic knot/cup | two garlic knots/bowl
- *ZINC SALAD** 8 sm | 11 lg
greens, pine nuts, feta cheese, kalamata olives, croutons, tomatoes, zinc vinaigrette
- TRI-COLORE SALAD** 8 sm | 11 lg
kale, radicchio, cabbage, avocado, parmesan, citrus dressing
- THAI SALAD** 14
brown rice, shredded napa cabbage, carrots, bean sprouts, braised tofu, spiced peanuts, fresh basil, mint, thai ginger dressing
- BURRATA AND HEIRLOOM TOMATO SALAD** 14
heirloom tomatoes, burrata cheese, arugula, lemon vinaigrette, balsamic

SPECIALTIES

*option to request gluten free

- *HEALTHY BOWL**
quinoa (soy sauce, cashews, shiitake mushrooms), corn, sweet potato, arugula, cucumber, harissa, lemon, olive oil
14
add poached egg +2
- FRENCH TOAST**
egg soaked baguette slices served with berries, orange butter and maple syrup
13
- BELGIAN WAFFLE**
topped with berries and whipped cream served with pure maple syrup
11
- *AVOCADO TOAST**
buttered toast with smashed avocado, heirloom cherry tomatoes, lemon juice, radish salad, chives, onion, dill
13
add poached egg +2 ea
- CHILAQUILES BOWL**
tortilla chips, salsa verde, poached egg, queso fresco, avocado, sour cream, lettuce, pico de gallo
12
- *LUNCH BURRITO | bowl or wrap**
black beans, brown rice, white cheddar cheese, avocado, sour cream, cabbage, pico de gallo, roasted salsa, tortilla chips
11
- LUNCH QUICHE PLATE**
served with greens and soup traditional quiche, changes daily
12

SANDWICHES | 13

- served with a choice of one greens | soup | chili
- *ZINC REUBENESQUE ON TOASTED RYE**
baked beets, sauerkraut, gruyère, zinc sauce, coriander seed, sea salt
- ASPARAGUS & CAULIFLOWER TOAST**
open faced toasted sourdough, cauliflower purée, asparagus spears, white cheddar, poached egg, toasted bread crumbs
- *EGG SALAD TOAST**
egg salad with tomato, tabasco, dijon served open-faced or as sandwich
- *GRILLED CHEESE ON SOURDOUGH**
gruyère, cornichons, tomato, onion, dijonnaise
- TOASTED CAPRESE ON BAGUETTE**
buffalo mozzarella, tomato, basil, olive oil, balsamic

ZINC BURGERS | 14

- vegetarian patty made with brown rice, walnuts, mushrooms, cheese and eggs
served with a choice of one greens | soup | chili
- *CHEESE BURGER**
lettuce, tomato, white cheddar, red onion, avocado, zinc sauce
- *MUSHROOM DIJON BURGER**
sautéed mushrooms, melted gruyère cheese, braised onion, dijonnaise

SHARED PLATES

- CHIPS & SALSA** 8
tortilla chips, fire roasted salsa
- ZINC FRIES** 8
double fried, tossed with thyme, truffle salt or spicy za'atar
- GUACAMOLE & CHIPS** 11
lime, serrano chili, cilantro, tomatoes, red onion
- SPROUTED HUMMUS & PITA** 15
garlic hummus, feta, figs, roasted peppers, olives, pita
- PIZZA | 18**
gluten free +2 | vegan cheese +2

MARGHERITA

red sauce, fresh mozzarella, sea salt, basil, parmesan

*VEGETARIAN SAUSAGE & FENNEL

red or white sauce, fontina cheese, vegetarian sausage, fennel, onion, chili flakes, sea salt, parmesan, fennel tops

*POTATO ARUGULA

olive oil, chili flakes, raclette, parmesan, roasted potato, fresh arugula, balsamic vinegar

BREAKFAST PIZZA +2

mozzarella, mushrooms, harissa, three eggs, goat cheese, leek, shallots, chives

FUNGHI

béchamel, garlic confit, gruyère cheese, sautéed mushrooms, jalapeño, red onion, parmesan

ENTRÉES | 15

served with a choice of one greens | soup | chili

SPINACH LASAGNA

ricotta cheese, eggs, shallots, bechamel, nutmeg, ginger topped with marinara and toasted bread crumbs

MACARONI & CHEESE

goat cheese, white cheddar, fontina, parmesan, béchamel, bread crumbs

EGGPLANT PARMESAN

breaded and fried eggplant, egg, ricotta cheese, topped with marinara and parmesan

PASTA | 16

ANGEL HAIR PASTA WITH MARINARA

angel hair pasta with marinara, bread crumbs, parmesan, basil served with garlic rubbed toast.
add a zinc vegetarian meatball +\$2

CITRUS CREME LINGUINE

asparagus, peas, shallots, creme fraiche, parmesan

DESSERTS | 6.95

DESSERT OF THE DAY

WARMED WALNUT BROWNIE A LA MODE
with your choice of ice cream, chocolate sauce, whipped cream

TIRAMISU

whipped cream and espresso liqueur soaked cake