



### BAKERY CASE (prices and selection will vary daily)

Applewood Bacon + Parm. Stratta	Ham + Cheese Biscuit
Egg + Cheese in Brioche	Seasonal Scone
Prosciutto + Gruyere Croissant	Financier
Vegetable / Sausage Frittata (GF)	Raspberry Almond Bar
Classic Croissant	Tahini Brownie (VG)
Almond Croissant	Chocolate Hazelnut Cookie
Double Chocolate Croissant	Candied Ginger Cookie
Kouign-Amann	Chocolate Truffle Cookie (GF)
Cinnamon Sugar Morning Bun	Chocolate Hazelnut Tart
Seasonal Bread Pudding	Seasonal Fruit Tart
Seasonal Bread	Coffee Cake
Carrot Ginger Muffin (GF)	Vegan Doughnut

### BREADS | Ready daily at 10:30 AM | Try with our Sea Salt Honey Butter 1

Country Sourdough Loaf	9
Olive Rosemary Loaf*	9
Seeded Rye Loaf	9
Fruit + Nut Loaf	9
Ciabatta	5
Baguette	5

(GF) - GLUTEN FREE | (VG) - VEGAN | (V) - VEGETARIAN

A 20% gratuity is included for parties of 6 or more.

### LUNCH | Starts at 11:30 AM

<b>Avocado Bruschetta</b> Avocado, Tomato, Olive Oil, Lemon, Sunflower Seeds + Pickled Shallots Seasonally Inspired by Local Organic Ingredients	10
<b>Organic Tomato Soup with Country Toast</b> (VG)	11
<b>Organic Kale Caesar</b> (V) Anchovy Cesar Dressing, Parmesan + Sourdough Crumbs	8   14
<b>Chopped Salad</b> (GF) Organic Little Gems Lettuce, Avocado, Gorgonzola, Crispy Prosciutto, Cherry Tomatoes, Olives + Herb Vinaigrette	10   15
<b>Sicilian Sando</b> Ham, Capicola, and Calabrese Salami, with Aged Provolone, Pickled Shallots, Arugula, Caesar Dressing and Salsa Rustica on our Ciabatta	13
<b>Veggie Sando</b> Roasted Red Peppers, Mushrooms, Artichoke, Arugula, Provolone, Onion Jam	12

### ROMAN-STYLE PIZZA

Sizing: Small...4 Pcs | Medium...8 Pcs | Large...12 Pcs | X-Large...16 Pcs

<b>Margherita</b> (V)	18   28   38   48
<b>Pepperoni</b>	19   29   39   49
<b>Prosciutto + Mushroom</b> Marsala Cream Sauce, Mushrooms, Sage + Provolone	22   32   42   52
<b>Pesto Four Cheese</b> (V) Mozzarella, Goat Cheese, Parmesan, Fontina + Arugula	20   30   40   50
<b>Vegan Veggie</b> (VG) Tomato Sauce, Broccoli di Ciccio + Roasted Red Peppers	22   32   42   52
<b>Heirloom Artichoke</b> (V) White Sauce, Spinach, Meyer Lemon, Ricotta + Basil	22   32   32   52
<b>Fennel Sausage</b> Tomato Sauce, Roasted Red Peppers, Artichoke + Fontina	23   33   43   53

Rise + Roam roasts our own specialty coffees by hand to offer a consistently smooth, clean, and delicious experience. We source only 100% organic, fair

VP Culinary Chef Todd Fisher | Executive Pastry Chef Tanya Matta

Please be aware. Eating raw or undercooked seafood, meat, or eggs may cause a foodborne illness.

\*May contain olive pit fragments

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**RISE + ROAM COFFEE BAR****OTHER BEVERAGE**

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trade beans from Columbia and Brazil.

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**Espresso**

Double Shot	3
Americano	3
Latte	4.25/4.5
Cappuccino/Flat White	4
Macchiato/Cortado/Con Panna	3.5
Mocha/White Mocha	4.5/5

**Drip Coffee**

House Brew	3.5/4
Café au Lait	4/4.5
Cold Brew	4/4.5

**Extras**

Almond/Oat/Soy Milk/Coconut	0.5
Organic Vanilla/Hazelnut Syrup	0.5
Zero Sugar Vanilla Syrup	0.5
Extra Shot of Espresso	1

**Artisan Hot Chocolate** 4.5/5

**Chai Tea Latte** 4.5/5

**Golden Milk Latte** 4.5/5

**Matcha Latte** 4.5/5

**Firepot Nomadic Teas**

Temple of the Sun (Black)	3.5/4
House of Peace (Herbal)	3.5/4
Cult of Flowers (Herbal)	3.5/4

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Illuminated Mind (Green)	3.5/4
Iced Tea (selection may vary)	3.5/4
Iced Tea Lemonade	4/5

**Health-Ade Kombucha**

Ginger Lemon, Pink Lady, Pomegranate 8

**Topo Chico Sparkling Water** (12 oz) 4

**Pellegrino Sparkling Water** (750 mL) 5/6

**Acqua Pana Still Water** (750 mL) 4/5

**Lemoncocco** (12 oz) 5

**Italian Sodas** 4

Lemon, Clementine, Cola, Blood Orange, Ginger Ale

**Mole Cola** 4

**Orange Juice (fresh squeezed)** 6

**Lemonade** 4/5

**BEER SELECTION:****Russian River Brewing**

Pliny the Elder, Mind Circus, Blind Pig, STS Pilsner, Damnation

**WINE SELECTION:**

**Ask Server for Wine Menu**

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**ABOUT RISE + ROAM** - Our goal is to bring artisanal, slow breadmaking to Carmel. Our breads and pizza crusts are founded on a long, cold fermentation process, allowing the natural sourdough to loosen the gluten and transform the organic Italian flour and water into an intensely hydrated and flavorful dough. Our pastries and baked goods are inspired by seasonality and tradition, with a healthy dose of modern creativity. We proudly roast our own coffee, make our own local wines, and source from local farmers, including our own garden. Thank you for sharing our passions. Enjoy.

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NE Corner of Mission + 7th Avenue ~ Carmel-by-the-Sea

831-574-2900

[www.riseandroambakery.com](http://www.riseandroambakery.com)

**DINE-IN ~ TAKE-OUT ~ CATERING**