



3760 Wilshire Boulevard, Los Angeles 90010

T: (213) 388-3383, FAX: (213) 388-8588

our other restaurant locations:

MAIN STREET, 2507 Main Street, Santa Monica, 90405

OCEAN PARK, 2901 Ocean Park Boulevard, Santa Monica, 90405

WESTWOOD, 1101 Gayley Avenue, Los Angeles, 90024

PASADENA, 1713 E. Colorado Boulevard, Pasadena, 91106

MAXWELL'S CAFÉ, 13329 W. Washington Boulevard, Los Angeles, 90066

Our other coffeehouse locations:

LINCOLN, 127 Lincoln Avenue, Santa Monica, 90405

DOWNTOWN, 811 Traction Avenue, Los Angeles, 90013

Full Menu Served ALL Day!

BREAKFAST OMELETTES and SCRAMBLES

served with
choice of roasted potatoes, fresh fruit, cottage cheese, or yogurt,
and
choice of wheat, rye, rosemary, sourdough bread, or English muffin

OMELETTES

Omelette Your Way 9.95

combine any 3 of the following:

cheeses: cheddar, jack, Swiss, feta, mozzarella, bleu cheese, goat cheese

produce/vegetables: broccoli, onions, capers, corn, fresh basil, tomatoes, bell pepper, spinach, mushrooms, zucchini

meats: bacon, turkey bacon, sausage, turkey sausage, vegetable sausage, Mexican chorizo, roasted turkey, grilled chicken

Novel Omelette 9.95

egg whites, tomatoes, mushrooms, broccoli, fresh basil, and jack cheese topped with avocado

California Omelette 10.95

Grilled chicken, mushrooms, onions, tomatoes, spinach, and swiss cheese

Sante Fe Omelette 9.95

mexican chorizo, corn, black beans, homemade pico de gallo, and jack or cheddar cheese

Oven-Roasted Sun-Dried Tomato Omelette 9.95

sun-dried tomatoes, fresh basil, spinach, and goat cheese

SCRAMBLES

Italian Scramble 9.95

3 egg whites, onions, bell peppers, tomatoes, fresh basil, topped with parmesan cheese

Novel Scramble 10.95

3 eggs, lox, cream cheese, and green onions

Vegetable Scramble 10.95

egg whites, mushrooms, green and red bell peppers, spinach, tomatoes, feta cheese, and onions

Tofu Spinach Scramble *(No Eggs!)* 9.95

tofu, tomatoes, spinach, and mushrooms

Spinach Nest 9.95

2 slices of turkey ham on potato pancakes, sautéed mushrooms, spinach and marinated tofu with hollandaise sauce

BREAKFAST SPECIALTIES

2 for Novel 9.95

2 eggs any style, 2 plain pancakes, 2 slices of bacon, turkey bacon, sausage, turkey sausage, or vegetable sausage, with fresh fruit (substitute fruit pancakes for \$1)

Lean Plate 10.95

scrambled egg whites, sliced tomatoes, steamed spinach or broccoli, and choice of a grilled chicken breast, rosemary turkey patty, or beef patty

Breakfast Quesadilla 10.95

spinach flour tortilla filled with 2 scrambled eggs, bacon, vegetable sausage, jack cheese, onions, and cilantro with guacamole, sour cream, and roasted tomato salsa on the side

Novel Rancheros 8.95

2 fried eggs served on corn tortillas with black beans, rice, guacamole, feta cheese, and our homemade ranchero sauce

Breakfast Burrito 9.95

3 scrambled eggs, black beans, homemade pico de gallo, guacamole, jack cheese, and a choice of Mexican chorizo, or bacon, on a flour tortilla with a side of roasted potatoes, or fresh fruit

Sunrise Sandwich 9.95

3 scrambled eggs, cheddar cheese, herb mayonnaise, bacon, lettuce, tomato, onions, and avocado on a croissant with a side of roasted potatoes or fresh fruit

Low Plate 10.95

smoked salmon, sliced tomatoes, sliced red onions, capers, with a choice of bagel and cream cheese

Tofu Bruschetta 9.95

roma tomatoes, fresh basil, garlic, olive oil, over tofu on toast with side of roasted potatoes or fresh fruit

Eggs Bruschetta 9.95

roma tomatoes, fresh basil, garlic, olive oil, over your style of eggs on toast with side of roasted potatoes or fresh fruit

Eggs Benedict 8.95

2 eggs poached, turkey ham, and spinach, on an English muffin topped with our hollandaise sauce

Chilaquiles 9.95

3 eggs scrambled served on corn tortillas, homemade ranchero sauce, topped with red onions, black beans, sour cream, feta cheese, and guacamole

FROM THE GRIDDLE

Served with 100% maple syrup!

Stack of 3 Plain Pancakes	6.50
Strawberry, Blueberry, or Banana Walnut Wheat Pancakes	7.50
French Toast	6.95
with fresh strawberries, and powdered sugar	
Waffle	7.95
topped with bananas, strawberries, and whipped cream	

HOT CEREAL, GRANOLA, & FRUIT

Organic Oatmeal	6.25
served with brown sugar, walnuts, and raisins	
Organic Granola	7.95
with bananas and strawberries, choice of milk or yogurt	
Acai Bowl	8.95
served with organic granola, fresh strawberries, and bananas, choice of soymilk or apple juice	
Fresh Fruit Plate	8.95
seasonal fruit with yogurt	

SIDES

Bagel	2.50
Plain, Sesame, Onion, Raisin Cinnamon, or Everything Toasted with choice of cream cheese, butter, or jam	
Fruit Salad	3.50
Bacon, Turkey Bacon, Sausage, Turkey Sausage	3.00
Cottage Cheese	2.50
Organic Yogurt	3.00
Roasted Potatoes	2.95
Mixed Green Salad	3.00
Caesar Salad	3.00
French Fries	Small 3.50 Large 5.00

SOUPS

Soup du Jour	Cup 3.75
Ask about our daily soup options	Bowl 4.95
Turkey Chili	Cup 3.75
With sour cream, cheddar cheese, chives	Bowl 4.95

GARDEN FRESH SALADS

chopped romaine and mixed greens are all organic

Sante Fe Chicken Salad	9.95
romaine, black beans, corn, homemade pico de gallo, guacamole, grilled chicken, with our balsamic vinaigrette	
Seared Ahi Tuna Salad	10.95
fresh ahi tuna, roma tomatoes, alfalfa sprouts, broccoli, carrots, and cucumbers over mixed greens with our balsamic vinaigrette	
High Protein Salad	9.95
scoop of all white meat albacore tuna, one hard-boiled egg, and a choice of chicken or turkey with carrots, sprouts, tomatoes, and broccoli over mixed greens with our balsamic vinaigrette	
Warm Goat Cheese Salad <i>add chicken for \$2.00</i>	8.95
homemade croutons, warm goat cheese, broccoli, tomatoes, alfalfa sprouts, carrots, and cucumbers over mixed greens with our balsamic vinaigrette	
Chicken Apple and Walnut Salad	10.95
caramelized walnuts, apples, red onions, homemade croutons, sliced grilled chicken, goat cheese, over mixed greens with our balsamic vinaigrette	
Greek Salad <i>add chicken for \$2.00</i>	8.95
served with feta cheese, black olives, tomatoes, cucumbers, red onions, and romaine with balsamic vinaigrette, topped with pep- eroncinis	
Novel Caesar Salad <i>add chicken for \$2.00</i>	8.95
romaine, grated parmesan, avocado, tomatoes, homemade crou- tons, and our traditional Caesar dressing	
Mixed Green Salad <i>add chicken for \$2.00</i>	8.95
mixed greens, carrots, sprouts, tomatoes, steamed broccoli, and cucumbers with our balsamic vinaigrette	
Caprese Salad	8.95
sliced vine ripe tomatoes, fresh buffalo mozzarella, fresh basil, aged balsamic vinaigrette, drizzled with extra virgin olive oil and mixed greens	
Chinese Chicken Salad	9.95
mixed greens, shredded red and green Napa cabbage, red on- ions, carrots, sesame, Mandarin oranges, and crispy wonton strips, topped with fresh grilled chicken and sesame dressing	
Cobb Chicken Salad	10.95
romaine, grilled chicken with bacon bits, aged bleu cheese bits, hard-boiled egg, avocado, and tomatoes with bleu cheese dressing	

Fresh Grilled Salmon Salad 11.95
grilled salmon served over a bed of mixed greens, sprouts, cucumber, tomatoes, broccoli, and shredded carrots with our balsamic vinaigrette

Organic Spinach Salad 10.95
fresh organic spinach with grilled chicken, raisins, pine nuts, goat cheese, and apples with our balsamic vinaigrette

Grilled Vegetable Salad add chicken for \$2.00 8.95
grilled zucchini, shredded carrots, eggplant, and broccoli, on a bed of mixed greens, with our balsamic vinaigrette

PASTA

Chicken Penne Pasta 9.95
penne with sun-dried tomatoes, broccoli, and grilled chicken with homemade marinara topped with grated parmesan

Bowtie Pasta with Vegetables 9.95
bowtie with zucchini, carrots, eggplant, mushrooms, basil pesto, topped with grated parmesan

Carbonara 9.95
penne served with bacon, garlic, and parmesan

Chicken Alfredo Fettuccini 9.95
fettuccini with grilled chicken in a homemade alfredo sauce

***Spicy Seafood Linguini** 11.95
linguini with clams, mussels, calamari, and shrimp in a spicy homemade marinara topped with grated parmesan

Clams and Linguini 9.95
linguini with clams in a white wine lemon garlic butter sauce, tomatoes, fresh basil, and onions topped with grated parmesan

Mussels and Penne 9.95
penne with mussels in a spicy homemade marinara topped with grated parmesan

Angel Hair and Shrimp 9.95
angel hair with shrimp and a spicy homemade marinara topped with grated parmesan

WRAPS AND QUESADILLAS

all served with shoestring fries, fresh fruit, or a mixed green salad
quesadillas offer a choice of swiss, jack, or cheddar cheese substitute goat cheese for \$1.00

Sante Fe Chicken Wrap 9.95
organic romaine, black beans, corn, homemade pico de gallo, grilled chicken, with a chipotle mayonnaise spread

Grilled Vegetable Pesto Wrap 10.50
grilled zucchini, eggplant, spinach, onions, and a sun-dried tomato pesto spread wrapped in a spinach tortilla

Tuna Melt Quesadilla 9.95
choice of cheese melted with albacore tuna, shredded carrots, and guacamole

Barbeque Chicken Quesadilla 9.95
choice of cheese melted with barbeque chicken, red onions, and tomatoes

Grilled Vegetable Quesadilla 9.95
choice of cheese melted with zucchini, eggplant, spinach, shredded carrots, and a sun-dried tomato pesto spread

SANDWICHES

choice of wheat, rye, rosemary, or sourdough bread
served with shoestring fries, fresh fruit, or a mixed green salad
add avocado for \$1.50

- Turkey Breast Sandwich** **8.95**
daily baked hand carved turkey breast, green leaf, tomatoes, red onions, dijon mustard, and mayonnaise
- Turkey Meatloaf Sandwich** **9.95**
ground turkey, green leaf, tomatoes, spinach, shredded carrots, onions, bell pepper, and bread crumbs, and a hard-boiled egg center with dijon mustard and mayonnaise
- Grilled Chicken Breast Sandwich** **9.95**
grilled chicken breast, roasted red bell pepper, arugula, and marinated eggplant dipped in parmesan and basil pesto
- Grilled Chicken Dijon Sandwich on Ciabatta** **10.50**
grilled chicken breast, green leaf, tomatoes, onions, bacon, avocado, dijon mustard, and mayonnaise
- Ahi Tuna Sandwich** **10.95**
seared ahi tuna, green leaf, tomatoes, red onions, and wasabi spread
- Albacore Tuna Salad Sandwich** **8.95**
seasoned albacore tuna, celery, red onions, mayonnaise, with green leaf, tomatoes, and shredded carrots
- Grilled Tuna Melt** **8.95**
our tuna salad, melted with your choice of cheese
- Goat Cheese and Eggplant Melt** **9.50**
melted goat cheese, marinated eggplant dipped in parmesan and basil pesto, grilled spinach and onions, shredded carrots, mayonnaise, and a sun-dried tomato pesto spread
- Vegetarian Sandwich** **8.95**
green leaf, tomatoes, avocado, shredded carrots, sprouts, red onions, a choice of cheese, and a sun-dried tomato pesto spread
- Grilled Vegetable Pesto Sandwich** **10.50**
Like the vegetable pesto wrap, served with grilled zucchini, eggplant, spinach, onions, and a sun-dried tomato pesto spread
- Grilled Cheese** **6.95**
choice of swiss, jack, or cheddar melted with sliced tomatoes

GOURMET BURGERS

Choice of wheat, onion, or sesame bun,
served with shoestring fries or organic mixed greens

- Novel Cheese Burger** **7.45**
8 oz. angus beef, choice of cheese with mayonnaise and dijon mustard
- Novel California Burger** **10.95**
8 oz. angus beef, choice of cheese, bacon, green leaf, tomatoes, avocado, grilled onions, pickles, mayonnaise, and dijon mustard
- French Onion Burger** **9.95**
8 oz. angus beef, swiss cheese, grilled onions and mushrooms, green leaf, tomatoes, pickles, mayonnaise, and Dijon mustard
- El Paso Burger** **9.95**
choice of 8 oz. grilled turkey patty or angus beef, and choice of cheese, topped with home made turkey chili
- California Rosemary Turkey Burger** **10.95**
8 oz. grilled turkey patty, choice of cheese, tomatoes, avocado, green leaf, grilled onions, pickles, bacon, mayonnaise, and dijon mustard
- Grilled Chicken Breast Burger** **9.95**
grilled chicken breast, roasted bell peppers, green leaf, tomatoes, grilled onions, pickles, and cognac mayonnaise
- Portobello Mushroom Burger** **9.95**
grilled portobello mushroom, grilled onions, roasted red peppers, tomatoes, pickles, cognac mayonnaise (contains no meat)
- Garden Vegetarian Burger** **9.95**
vegetarian patty: brown rice mushrooms, barley, soy and onions, tomato pesto, swiss cheese, green leaf, tomatoes, pickles, grilled onions, avocado, and sprouts

DESSERTS

Chocolate Cupcake	3.50
Hazelnut Chocolate Cupcake	3.50
Mini Flourless Chocolate Cake	5.00
flourless rich chocolate cake topped with whip cream, can be warmed	
Petite Tiramisu	5.00
two layers of white cake soaked with espresso and marsala filled with mascarpone cheese and topped with chocolate shavings	
Boston Cream Cake	5.00
two layers of white cake filled with a layer of chocolate mousse and vanilla custard topped with rich chocolate decorated on powdered sugar snowflake	
Petite New York Cheesecake	5.00
a delicious blend of sour cream and cream cheese slowly baked on a graham cracker crust and topped with ground almonds	
Raspberry Cheesecake	5.00
fresh raspberries, decorated with a raspberry swirl on top, with a graham cracker crust	
Red Velvet Cake	5.75
a light chocolate buttermilk cake, a rich beautiful red, with two layers of cream cheese filling as well as frosting of cream cheese decorated with buttercream red poppies and edged with toasted red velvet cake crumbs	
Chocolate Strawberry Cake	5.75
dark chocolate with three fillings of Belgian chocolate ganache, whipped cream, and fresh strawberries, frosted with a chocolate ganache vine and chocolate dipped strawberries	
Triple Berry Cake	5.75
a yellow butter cake filled with three layers of lightly sweetened whipped cream and layers of raspberries, blackberries, and strawberries, frosted with whipped cream and decorated with buttercream vines and fresh berries	
Mini Fresh Fruit Tart	6.75
buttery shortbread crust covered with chocolate filled with creamy custard, and topped with seasonal fruit	
Apple Brandy Tart	6.75
caramelized apples with a brandy fill	
Key Lime Tart	6.75
key lime juice made into a custard fill, and mixed with a lightly sweetened whipped cream	
Coconut Cream Tart	6.75
butter pastry filled with a coconut pastry cream	

BEVERAGES

Sodas (unlimited refills)	2.50
coke, diet coke, sprite, ginger ale, cranberry, and grapefruit	
Iced Tea (unlimited refills)	2.50
regular, passion peach, and cranberry	
FRESH Lemonade	2.95
FRESH Juices	3.95
orange juice, strawberry lemonade, grapefruit, and apple juice	
Italian or French Soda	3.25
Bottled Water	
Still	small 2.25 large 4.50
Sparkling	small 2.25 large 4.50
Smoothies	
Fresh Fruit	4.50
Acai or Cherry	4.95

COFFEE, ESPRESSO, & TEAS

[groundwork coffee co.]

Organic Coffee	2.25
Decaf	2.25
Espresso	single 1.75 double 2.25
Cappuccino	single 3.25 double 3.75
Latte	single 3.25 double 3.75
Mocha	single 3.50 double 3.95
Café au Lait	2.75
Vanilla Chai	3.95
Tiger Chai	3.95
Iced Coffee	2.75
Iced Cappuccino	3.75
Iced Latte	3.75
Blended Mocha	3.50
Blended Vanilla	3.50
Substitute Soy Milk	0.50
Shot of Flavored Syrup	0.50
Organic Loose Leaf Tea	2.95
Black Teas	
Earl Grey, English Breakfast, Black Chai, Lapsang Souchong, Darjeeling, Tahitian Vanilla, Orange Spice, Mango Spice, and Passion Fruit Peach	
Green Teas	
China Jasmine, Moroccan Mint, Japanese Cherry Sakura, Sencha, Gun Powder, and Genmai Cha	
Herbal Teas	
Chamomile, Serenity, Meditation, Berry Patch, Lemongrass, Yerba Mate, and Peppermint	