



# M E N U

Quality

Simplicity

Conviviality

Authenticity

## Breakfast & Brunch

|  |          |
|--|----------|
| <b>EGG,* CHEDDAR &amp; AVOCADO BREAKFAST SANDWICH</b>   610 CAL<br>with tomato-pepper jam, served with a green salad<br>• with bacon   +180 CAL  | 12<br>+3 |
| <b>TOASTED HAM &amp; GRUYÈRE CROISSANT</b>   540 CAL<br>served with a trio of mustard and a green salad<br>• with an organic egg*   +80 CAL  | 12<br>+3 |
| <b>SUNNY-SIDE BREAKFAST BOWL (N)</b>   590 CAL<br>organic sunny-side egg,* avocado, caramelized onion, roasted Brussels sprouts and sweet potato, farro, massaged kale, citrus-cumin salt, pistachio dukkah, served with our artisanal bread | 15       |
| <b>DUTCH MINI-PANCAKES</b>   560 CAL<br>with banana, maple butter, powdered sugar  | 12       |
| <b>WARM BELGIAN WAFFLE</b>   500 CAL<br>with fresh berries and whipped cream   | 11       |

## Fresh Fruits & Yogurt

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|--|--------|
| <b>YOGURT GRANOLA PARFAIT (N)</b>   470 CAL<br>organic Greek yogurt, granola, fresh fruit  | 11     |
| <b>FRESH FRUIT SALAD (V)</b>   90 CAL<br>selection of seasonal fruit   | 7      |
| <b>ORGANIC STEEL-CUT OATMEAL (V)</b><br>• with fresh berries and milk of choice   180-280 CAL<br>• with honey walnuts, banana, maple syrup, and milk of choice (N)   320-420 CAL | 9<br>9 |
| <b>CHIA SEED PUDDING (V) (N)</b>   590 CAL<br>coconut milk, maple syrup, chia seeds, seasonal compote  | 8      |

## Organic Eggs

|   |      |
|---|------|
| Served with our artisanal bread   200 CAL   |      |
| <b>ROASTED CAULIFLOWER &amp; CHEDDAR FRITTATA</b>   420 CAL<br>oven-baked omelette, served with a small green salad | 14   |
| <b>TWO SOFT-BOILED EGGS*</b>   160-890 CAL  | 10   |
| <b>SKILLET-BAKED EGGS* WITH AVOCADO, TOMATO &amp; FETA</b>   390 CAL  | 13.5 |
| <b>SKILLET-BAKED EGGS* WITH BACON &amp; SCALLIONS</b>   290 CAL   | 13.5 |

## Viennoiseries

|   |      |
|---|------|
| <b>CLASSICS</b>                                 |      |
| <b>CROISSANT</b>   260 CAL                      | 4    |
| <b>PAIN AU CHOCOLAT</b>   310 CAL               | 4.75 |
| <b>PAIN AUX RAISINS</b>   320 CAL               | 4.75 |
| <b>BUTTER BRIOCHE</b>   350 CAL                 | 4.75 |
| <b>HAZELNUT FLÛTE (N)</b>   340 CAL             | 4.75 |
| .....   |      |
| <b>SPECIALTY</b>                                |      |
| <b>ALMOND CROISSANT (N)</b>   530 CAL           | 5    |
| <b>CHOCOLATE ALMOND CROISSANT (N)</b>   580 CAL | 5.25 |
| <b>CHEESE DANISH</b>   300 CAL                  | 4.75 |
| <b>APPLE TURNOVER</b>   250 CAL                 | 4.75 |
| <b>CHIA SEED MUFFIN</b>   450 CAL               | 4.5  |
| <b>BLUEBERRY MUFFIN (V)</b>   490 CAL           | 4.5  |
| <b>QUINOA SPELT SCONE</b>   500 CAL             | 5    |

## Tartines

|  |                  |
|--|------------------|
| <i>Signature open-faced sandwiches, made on our sourdough wheat Substitute with superseed bread</i>   230 CAL  | +2               |
| <b>AVOCADO TOAST (V)</b>   590 CAL<br>avocado mash, citrus-cumin salt, chia seeds, side of marinated kale<br>• with an organic egg*   +80 CAL<br>• with smoked salmon*   +50 CAL | 13.5<br>+3<br>+5 |
| <b>CHICKEN &amp; MOZZARELLA MELT</b>   460 CAL<br>fresh mozzarella, chicken, tomato-pepper jam, basil oil  | 15.5             |
| <b>TURKEY, BACON &amp; AVOCADO</b>   590 CAL<br>turkey, bacon, tomato, avocado, arugula, herb aioli  | 15.5             |
| <b>CROQUE MONSIEUR</b>   830 CAL<br>toasted ham & Gruyère tartine with sauce Mornay, served with a trio of mustard   | 16.5             |
| <b>SMOKED SALMON*</b>   540 CAL<br>organic butter, scallion, dill, served with a side of herb aioli  | 17               |

## Sandwiches

|   |      |
|---|------|
| Served with a small green salad   90 CAL  |      |
| <b>TOMATO &amp; MOZZARELLA</b>   410 CAL<br>with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta | 13   |
| <b>PROSCIUTTO &amp; MANCHEGO</b>   410 CAL<br>with dried figs and mustard butter on a French roll               | 14.5 |
| <b>HAM &amp; GRUYÈRE</b>   430 CAL<br>with mustard and cornichons on a French roll                              | 14.5 |

## Soup

|  |       |
|--|-------|
| Served with our artisanal bread   200 CAL                                  |       |
| <b>CHICKEN SOUP</b>   170-280 CAL<br>with vegetables, farro, spicy harissa | 7 / 9 |
| <b>ORGANIC LENTIL SOUP (V)</b>   230-460 CAL                               | 7 / 9 |
| <b>SOUP OF THE DAY</b>   60-420 CAL  | 7 / 9 |

## Salads & Quiches

|  |            |
|--|------------|
| <b>GRILLED CHICKEN COBB</b>   610 CAL<br>chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread  | 18.5       |
| <b>WARM GRAIN BOWL (N)</b>   680 CAL<br>warm farro, massaged kale, roasted sweet potato and Brussels sprouts, goat cheese, pickled cranberries, honey walnuts, served with our artisanal bread<br>• with grilled chicken   +60 CAL | 15.5<br>+5 |
| <b>BLACK LENTIL BOWL (V) (N)</b>   480 CAL<br>balsamic beets, hummus, lentils, grape tomatoes, mixed greens, vinaigrette, spicy tahini, served with our artisanal bread<br>• with smoked salmon*   +50 CAL                         | 15.5<br>+5 |
| <b>MEDITERRANEAN CAESAR</b>   570 CAL<br>grilled chicken, Niçoise olives, bell pepper, feta, croutons, romaine, kale, caesar dressing, zhug  | 17.5       |
| <b>QUICHE LORRAINE</b>   540 CAL<br>buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad   | 15         |
| <b>MUSHROOM &amp; GRUYÈRE QUICHE</b>   590 CAL<br>buttery crust filled with savory custard, roasted mushrooms, served with a small green salad   | 15         |

## Sides

|   |     |
|---|-----|
| <b>BREAD</b>   110-650 CAL<br>sourdough wheat, sourdough rye, baguette, superseed, or five grain & raisin | 5   |
| <b>AVOCADO MASH</b>   370 CAL   | 6.5 |
| <b>HUMMUS</b>   390 CAL   | 6.5 |
| <b>BACON</b>   150 CAL  | 6   |
| <b>PROSCIUTTO</b>   110 CAL   | 6.5 |
| <b>HAM &amp; GRUYÈRE</b>   320 CAL  | 8   |

## Desserts

|   |      |
|---|------|
| <b>CHOCOLATE CHIP COOKIE</b>   710 CAL          | 5    |
| <b>DOUBLE CHOCOLATE CHIP COOKIE</b>   250 CAL   | 4    |
| <b>BELGIAN CHOCOLATE BROWNIE</b>   580 CAL      | 5.25 |
| <b>MINI BROWNIE</b>   170 CAL                   | 3    |
| <b>MINI APRICOT CAKE (N)</b>   140 CAL          | 3    |
| <b>MINI CARROT CAKE (V)</b>   150 CAL           | 3    |
| <b>MINI BANANA CHOCOLATE CAKE (N)</b>   160 CAL | 3    |
| <b>COCONUT MACARON (N)</b>   230 CAL            | 3    |
| <b>CHOCOLATE MOUSSE CAKE (N)</b>   470 CAL      | 7.5  |
| <b>LEMON TART</b>   460 CAL                     | 7    |
| <b>MIXED BERRY TART (N)</b>   430 CAL           | 8.5  |
| <b>PASSIONFRUIT TART</b>   510 CAL              | 7    |
| <b>APRICOT PISTACHIO TART (N)</b>   380 CAL     | 7    |
| <b>PEAR ALMOND TART (N)</b>   430 CAL           | 7    |
| <b>CANELÉ</b>   180 CAL                         | 3.5  |
| <b>FRENCH CREAM DONUT</b>   550 CAL             | 6    |

## Hot Beverages

|   |    |
|---|----|
| <i>Includes whole &amp; non-fat dairy milk.</i> |    |
| • with oat milk or almond milk                  | +1 |
| • add vanilla syrup   +30 CAL                   | +1 |

### CLASSICS

|   |             |
|---|-------------|
| <b>COFFEE</b>   0 CAL                   | 4.5         |
| <b>CAPPUCCINO</b>   60-130 CAL          | 5 / 6       |
| <b>LATTE</b>   60-140 CAL               | 5 / 6       |
| <b>CAFÉ AU LAIT</b>   40-110 CAL        | 4.5 / 5.5   |
| <b>ESPRESSO</b>   0 CAL                 | 3.5 / 4.5   |
| <b>AMERICANO</b>   0 CAL                | 3.5 / 4.5   |
| <b>MACCHIATO</b>   20-160 CAL           | 3.75 / 4.75 |
| <b>TEA</b>   0 CAL                      | 4.25        |
| Ask your server about our tea selection |             |
| .....                                   |             |

### SPECIALTY

|  |             |
|--|-------------|
| <b>BELGIAN MOCHA</b>   170-300 CAL         | 5.5 / 6.5   |
| <b>BELGIAN HOT CHOCOLATE</b>   180-320 CAL | 4.75 / 5.75 |
| <b>MATCHA LATTE</b>   60-140 CAL           | 5.5 / 6.5   |
| <b>HONEY LEMON GINGER</b>   90-200 CAL     | 4.75 / 5.75 |
| <b>TURMERIC LATTE</b>   90-290 CAL         | 5.5 / 6.5   |
| <b>CHAI LATTE</b>   80-380 CAL             | 5.5 / 6.5   |

## Cold Beverages

|   |     |
|---|-----|
| <b>COLD BREW COFFEE</b>   0 CAL         | 5   |
| <b>ICED LATTE</b>   30-110 CAL          | 5.5 |
| <b>ICED MATCHA LATTE</b>   60-140 CAL   | 5.5 |
| <b>ICED TEA</b>   0 CAL                 | 4   |
| <b>ICED GREEN TEA</b>   0 CAL           | 4   |
| <b>ORANGE JUICE</b>   120 CAL           | 5   |
| <b>APPLE JUICE</b>   150 CAL            | 5   |
| <b>STILL OR SPARKLING WATER</b>   0 CAL | 3   |

## Homemade Lemonades

|                                   |     |
|-----------------------------------|-----|
| <b>LEMONADE</b>   60 CAL          | 4   |
| <b>LEMONADE ICED TEA</b>   40 CAL | 4   |
| <b>MINT LEMONADE</b>   60 CAL     | 4.5 |

\*Consuming raw or undercooked ingredients may increase your risk of foodborne illnesses.

2,000 calories a day is used for general nutrition, but calorie needs vary. Additional nutritional information upon request.

**FOOD ALLERGENS:** If you have a food allergy, please speak to the manager or your server. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, MILK, SOY, FISH, SHELLFISH & SESAME.  
(V) Vegan (N) Contains Nuts