



M E N U

Quality

Simplicity

Conviviality

Authenticity

Breakfast & Brunch

EGG* CHEDDAR & AVOCADO BREAKFAST SANDWICH 610 CAL with tomato-pepper jam, served with a green salad • with bacon +180 CAL	12 +3
TOASTED HAM & GRUYÈRE CROISSANT 540 CAL served with a trio of mustard and a green salad • with an organic egg* +80 CAL	12 +3
SUNNY-SIDE BREAKFAST BOWL (N) 590 CAL 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
DUTCH MINI-PANCAKES 560 CAL with banana, maple butter, powdered sugar	12
WARM BELGIAN WAFFLE 500 CAL with fresh berries and whipped cream	11

Fresh Fruits & Yogurt

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

Organic Eggs

Served with our artisanal bread | 200 CAL

ROASTED CAULIFLOWER & CHEDDAR FRITTATA 420 CAL oven-baked omelette, served with a small green salad	14
TWO SOFT-BOILED EGGS* 160-890 CAL	10
SKILLET-BAKED EGGS* WITH AVOCADO, TOMATO & FETA 390 CAL	13.5
SKILLET-BAKED EGGS* WITH BACON & SCALLIONS 290 CAL	13.5
THREE EGG SCRAMBLE 270 CAL served with a small green salad	12
OMELETTES served with a small green salad Substitute with egg whites 140 CAL	+3
AVOCADO & TOMATO OMELETTE 580 CAL with tomato-pepper jam	14.5
SMOKED SALMON* OMELETTE 580 CAL with Greek yogurt	17
HAM & GRUYÈRE OMELETTE 430 CAL	16.5
MUSHROOM & GOAT CHEESE OMELETTE 400 CAL	15.5

Viennoiseries

CLASSICS

CROISSANT 260 CAL	4
PAIN AU CHOCOLAT 310 CAL	4.75
PAIN AUX RAISINS 320 CAL	4.75
BUTTER BRIOCHE 350 CAL	4.75
HAZELNUT FLÛTE (N) 340 CAL	4.75

SPECIALTY

ALMOND CROISSANT (N) 530 CAL	5
CHOCOLATE ALMOND CROISSANT (N) 580 CAL	5.25
CHEESE DANISH 300 CAL	4.75
APPLE TURNOVER 250 CAL	4.75
CHIA SEED MUFFIN 450 CAL	4.5
BLUEBERRY MUFFIN (V) 490 CAL	4.5
QUINOA SPELT SCONE 500 CAL	5

0323-NYAD

Tartines

Signature open-faced sandwiches, made on our sourdough wheat

Substitute with superseed bread | 230 CAL +2

AVOCADO TOAST (V) 590 CAL avocado mash, citrus-cumin salt, chia seeds, side of marinated kale • with an organic egg* +80 CAL • with smoked salmon* +50 CAL	13.5 +3 +5
CHICKEN & MOZZARELLA MELT 460 CAL fresh mozzarella, chicken, tomato-pepper jam, basil oil	15.5
TURKEY, BACON & AVOCADO 590 CAL turkey, bacon, tomato, avocado, arugula, herb aioli	15.5
CROQUE MONSIEUR 830 CAL toasted ham & Gruyère tartine with sauce Mornay, served with a trio of mustard	16.5
SMOKED SALMON* 540 CAL organic butter, scallion, dill, served with a side of herb aioli	17

Sandwiches

Served with a small green salad | 90 CAL

TOMATO & MOZZARELLA 410 CAL with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta	13
PROSCIUTTO & MANCHEGO 410 CAL with dried figs and mustard butter on a French roll	14.5
HAM & GRUYÈRE 430 CAL with mustard and cornichons on a French roll	14.5

Soup

Served with our artisanal bread | 200 CAL

CHICKEN SOUP 170-280 CAL with vegetables, farro, spicy harissa	7 / 9
ORGANIC LENTIL SOUP (V) 230-460 CAL	7 / 9
SOUP OF THE DAY 60-420 CAL	7 / 9

Salads & Quiches

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

Sides

BREAD 110-650 CAL sourdough wheat, sourdough rye, baguette, superseed, or five grain & raisin	5
AVOCADO MASH 370 CAL	6.5
HUMMUS 390 CAL	6.5
BACON 150 CAL	6
PROSCIUTTO 110 CAL	6.5
HAM & GRUYÈRE 320 CAL	8

Desserts

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

Hot Beverages

Includes whole & non-fat dairy milk.

• with oat milk or almond milk	+1
• add vanilla syrup +30 CAL	+1

CLASSICS

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

SPECIALTY

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

Cold Beverages

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

Homemade Lemonades

LEMONADE 60 CAL	4
LEMONADE ICED TEA 40 CAL	4
MINT LEMONADE 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