



M E N U

Quality

Simplicity

Conviviality

Authenticity

Breakfast & Brunch

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| EGG,* CHEDDAR & AVOCADO BREAKFAST SANDWICH 610 CAL with tomato-pepper jam, served with a green salad • with bacon +180 CAL | 12.5 +3 |
| TOASTED HAM & GRUYÈRE CROISSANT 540 CAL served with a trio of mustard and a green salad • with an organic egg* +80 CAL | 12.5 +3.25 |
| 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 | 15.5 |
| DUTCH MINI-PANCAKES 560 CAL with banana, maple butter, powdered sugar | 12.5 |
| WARM BELGIAN WAFFLE 500 CAL with fresh berries and whipped cream | 11.5 |

Fresh Fruits & Yogurt

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| YOGURT GRANOLA PARFAIT (N) 470 CAL organic Greek yogurt, granola, fresh fruit | 11.5 |
| FRESH FRUIT SALAD (V) 90 CAL selection of seasonal fruit | 7.5 |
| 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 | 8.5 |

Organic Eggs

Served with our artisanal bread | 200 CAL

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| ROASTED CAULIFLOWER & CHEDDAR FRITTATA 420 CAL oven-baked omelette, served with a small green salad | 14.5 |
| TWO SOFT-BOILED EGGS* 160-890 CAL | 10.5 |
| SKILLET-BAKED EGGS* WITH AVOCADO, TOMATO & FETA 390 CAL | 13.75 |
| SKILLET-BAKED EGGS* WITH BACON & SCALLIONS 290 CAL | 13.75 |

Viennoiseries

CLASSICS

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| CROISSANT 260 CAL | 4.25 |
| 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

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| 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 | 4.75 |
| BLUEBERRY MUFFIN (V) 490 CAL | 4.75 |
| QUINOA SPELT SCONE (N) 500 CAL | 5 |

Tartines

Signature open-faced sandwiches, made on our sourdough wheat

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| 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 | 14 +3.25 +5.25 |
| CHICKEN & MOZZARELLA MELT 460 CAL fresh mozzarella, chicken, tomato-pepper jam, basil oil | 16 |
| TURKEY, BACON & AVOCADO 590 CAL turkey, bacon, tomato, avocado, arugula, herb aioli | 16 |
| SMOKED SALMON* 540 CAL organic butter, scallion, dill, served with a side of herb aioli | 17.5 |

Sandwiches

Served with a small green salad | 90 CAL

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| TOMATO & MOZZARELLA 410 CAL with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta | 13.5 |
| PROSCIUTTO & MANCHEGO 410 CAL with dried figs and mustard butter on a French roll | 15 |
| HAM & GRUYÈRE 430 CAL with mustard and cornichons on a French roll | 15 |

Soup

Served with our artisanal bread | 200 CAL

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| CHICKEN SOUP 170-280 CAL with vegetables, farro, spicy harissa | 7.25 / 9.25 |
| ORGANIC LENTIL SOUP (V) 230-460 CAL | 7.25 / 9.25 |
| SOUP OF THE DAY 60-420 CAL | 7.25 / 9.25 |

Salads & Quiches

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| 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 | 18.75 |
| 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 | 16 +5 |
| BLACK LENTIL BOWL (V) (N) 480 CAL balsamic beets, hummus, lentils, grape tomatoes, mixed greens, pistachio dukkah, vinaigrette, spicy tahini, served with our artisanal bread • with smoked salmon* +50 CAL | 16 +5.25 |
| MEDITERRANEAN CAESAR 570 CAL grilled chicken, Niçoise olives, bell pepper, feta, croutons, romaine, kale, caesar dressing, zhug, served with our artisanal bread | 18 |
| QUICHE LORRAINE 540 CAL buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad | 15.5 |
| MUSHROOM & GRUYÈRE QUICHE 590 CAL buttery crust filled with savory custard, roasted mushrooms, served with a small green salad | 15.5 |

Sides

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| BREAD 110-650 CAL sourdough wheat, sourdough rye, baguette, superseed, or five grain & raisin | 5.25 |
| AVOCADO MASH 370 CAL | 6.5 |
| HUMMUS 390 CAL | 6.5 |
| BACON 150 CAL | 6 |
| PROSCIUTTO 110 CAL | 6.5 |
| HAM & GRUYÈRE 320 CAL | 8.5 |

Desserts

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| 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 |
| CHOCOLATE MOUSSE CAKE (N) 470 CAL | 7.75 |
| LEMON TART 460 CAL | 7.25 |
| MIXED BERRY TART (N) 430 CAL | 8.5 |
| PASSIONFRUIT TART 510 CAL | 7.25 |
| APRICOT PISTACHIO TART (N) 380 CAL | 7.25 |
| PEAR ALMOND TART (N) 430 CAL | 7.25 |
| CANELÉ 180 CAL | 3.5 |
| FRENCH CREAM DOUGHNUT 550 CAL | 6.25 |

Hot Beverages

Includes whole & non-fat dairy milk.

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| • with oat milk or almond milk (N) | +1 |
| • add vanilla syrup +30 CAL | +1 |

CLASSICS

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| COFFEE 0 CAL | 4.5 |
| CAPPUCCINO 60-130 CAL | 5.5 / 6.5 |
| LATTE 60-140 CAL | 5.5 / 6.5 |
| CAFÉ AU LAIT 40-110 CAL | 5 / 6 |
| ESPRESSO 0 CAL | 3.75 / 4.75 |
| AMERICANO 0 CAL | 4 / 5 |
| MACCHIATO 20-160 CAL | 4 / 5 |
| TEA 0 CAL | 4.5 |

Ask your server about our tea selection

SPECIALTY

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| BELGIAN MOCHA 170-300 CAL | 6 / 7 |
| BELGIAN HOT CHOCOLATE 180-320 CAL | 5 / 6 |
| MATCHA LATTE 60-140 CAL | 6 / 7 |
| HONEY LEMON GINGER 90-200 CAL | 5 / 6 |
| CHAI LATTE 80-380 CAL | 6 / 7 |

Cold Beverages

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| COLD BREW COFFEE 0 CAL | 5.5 |
| ICED LATTE 30-110 CAL | 6 |
| ICED MATCHA LATTE 60-140 CAL | 6 |
| ICED TEA 0 CAL | 4.5 |
| ICED GREEN TEA 0 CAL | 4.5 |
| ORANGE JUICE 120 CAL | 5 |
| APPLE JUICE 150 CAL | 5 |
| STILL OR SPARKLING WATER 0 CAL | 3.5 |

Homemade Lemonades

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| LEMONADE 60 CAL | 4.5 |
| LEMONADE ICED TEA 40 CAL | 4.5 |
| MINT LEMONADE 60 CAL | 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