EN

DINE-IN

Quality | Simplicity | Conviviality | Authenticity

Breakfast & Brunch

EGG, CHEDDAR & AVOCADO BREAKFAST SANDWICH* **12.25**
with tomato-pepper jam,
served with a green salad *610 cal • 4400mg s*
• *with bacon 790 cal • 5050mg s* **+2.5**

TOASTED HAM & GRUYÈRE CROISSANT **12.25**
served with a trio of mustard
and a green salad *540 cal • 1170mg s*
• *with an organic egg* 80 cal • 80mg s* **+3.25**

SUNNY-SIDE BREAKFAST BOWL (N) **15**
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 *590 cal • 1200mg s*

DUTCH MINI-PANCAKES **11.75**
with banana, maple butter, powdered sugar *560 cal • 10mg s*

WARM BELGIAN WAFFLE **11.25**
with fresh berries and whipped cream *500 cal • 10mg s*

Fresh Fruits & Yogurt

YOGURT GRANOLA PARFAIT (N) **11**
organic Greek yogurt,
granola, fresh fruit *470 cal • 120mg s*

FRESH FRUIT SALAD (V) **7.5**
selection of seasonal fruit *90 cal • 10mg s*

ORGANIC STEEL-CUT OATMEAL (V)
• *with fresh berries and milk of choice* **9**
180–280 cal • 90mg s
• *with honey walnuts, banana, maple syrup, and milk of choice* **(N)** *320–420 cal • 140mg s* **9**

CHIA SEED PUDDING (V) (N) **8.25**
coconut milk, maple syrup, chia seeds,
seasonal compote *590 cal • 35mg s*

Organic Eggs & Omelettes

Served with our artisanal bread 200 cal • 250mg s

ROASTED CAULIFLOWER & CHEDDAR FRITTATA **14.5**
oven-baked omelette, served with
a small green salad *420 cal • 560mg s*

TWO SOFT-BOILED EGGS* **10.75**
160–890 cal • 160–700 mg s

SKILLET-BAKED EGGS*
• *with avocado, tomato & feta 390 cal • 290mg s* **14**
• *with bacon & scallions 290 cal • 490mg s* **14**

THREE EGG SCRAMBLE **12.25**
served with a small green salad *270 cal • 370mg s*

OMELETTES
served with a small green salad
Substitute with egg whites 140 cal • 300mg s **+3.25**
• *with avocado & tomato 580 cal • 930mg s* **15**
• *with smoked salmon* & Greek yogurt 580 cal • 1220mg s* **17.5**
• *with ham & Gruyère 430 cal • 960mg s* **17**
• *with mushroom & goat cheese 400 cal • 710mg s* **16.5**

Sides

BREAD **5.5**
sourdough wheat, sourdough rye, baguette,
superseed, or five grain & raisin *110–650 cal • 380–1040mg s*

AVOCADO MASH *370 cal • 450mg s* **6.75**

HUMMUS *390 cal • 650mg s* **6.75**

BACON *150 cal • 650mg s* **6.25**

PROSCIUTTO *110 cal • 790mg s* **6.75**

HAM & GRUYÈRE *320 cal • 1030mg s* **8.75**

From Our Bakery

VIENNOISERIES

CROISSANT *260 cal • 210mg s* **4.5**
PAIN AU CHOCOLAT *310 cal • 200mg s* **5**
PAIN AUX RAISINS *320 cal • 280mg s* **5**
BUTTER BRIOCHE *350 cal • 340mg s* **5**
HAZELNUT FLÛTE (N) *340 cal • 340mg s* **5**

SPECIALTY

ALMOND CROISSANT (N) *530 cal • 230mg s* **5.25**
CHOCOLATE ALMOND CROISSANT (N) *580 cal • 220mg s* **5.5**
CHEESE DANISH *300 cal • 300mg s* **5**
APPLE TURNOVER *250 cal • 220mg s* **5**
CHIA SEED MUFFIN *450 cal • 170mg s* **5**
BLUEBERRY MUFFIN (V) *490 cal •360mg s* **5**
QUINOA SPELT SCONE (N) *500 cal •310mg s* **5.25**

Flatbreads

Pinsa Romana flatbread, made with ancient grains & our sourdough

NEW **ROASTED VEGGIES & FETA (N)** **16**
roasted red pepper, tomato & walnut spread,
roasted sweet potato & cauliflower, arugula,
pickled onions, feta, sweet harissa oil *870 cal • 2190mg s*
• *with grilled chicken 60 cal • 850mg s* **+4.5**

NEW **TWO BAKED ORGANIC EGGS*** **14.75**
herbed Greek yogurt spread, grape tomatoes, arugula,
citrus-cumin salt, sweet harissa oil *690 cal • 1070mg s*

Tartines

Signature open-faced sandwiches, made on our sourdough wheat
Substitute with superseed bread 230 cal • 20mg s **+2**

AVOCADO TOAST (V) **14.25**
avocado mash, citrus-cumin salt, chia
seeds, side of marinated kale *590 cal • 710mg s*
• *with an organic egg* 80 cal • 80mg s* **+3.25**
• *with smoked salmon* 50 cal • 300mg s* **+5.25**

CHICKEN & MOZZARELLA MELT **16.25**
fresh mozzarella, chicken, tomato-
pepper jam, basil oil *730 cal • 1020mg s*

TURKEY, BACON & AVOCADO **16.25**
turkey, bacon, tomato, avocado,
arugula, herb aioli *590 cal • 1200mg s*

SMOKED SALMON* **17.5**
organic butter, scallion, dill, served
with a side of herb aioli *540 cal • 1290mg s*

NEW

OUR COMBOS

BAKER'S LUNCH *590–680 cal • 1470–1690mg s* **17.5**
half of an avocado toast, a small quinoa
& arugula salad, and a cup of soup of choice
• *select two 350–440 cal • 780–990mg s* **13.75**

Sandwiches

Served with a small green salad 90 cal • 80mg s

TOMATO & MOZZARELLA **13.5**
with basil oil, tomato, arugula, balsamic
vinegar on olive ciabatta *410 cal • 900mg s*

PROSCIUTTO & MANCHEGO **15.5**
with dried figs and mustard butter
on a French roll *410 cal • 960mg s*

HAM & GRUYÈRE **15.5**
with mustard and cornichons on a French roll *430 cal • 1000mg s*

Soup

Served with our artisanal bread (200 cal • 250mg s)

NEW **GAZPACHO (V)** **7.25 / 9.25**
topped with mango, cucumber,
radish, basil *190–370 cal • 470–930mg s*

CHICKEN SOUP **7 / 9**
with vegetables, quinoa, spicy harissa
170–280 cal • 550–1090mg s

ORGANIC LENTIL SOUP (V) **7 / 9**
230–460 cal • 640–1280mg s

SOUP OF THE DAY **7 / 9**
60–420 cal • 390–800mg s

Salads & Quiches

GRILLED CHICKEN COBB **19.25**
chicken, avocado, bacon, Fourme d'Ambert, cucumber,
hard-boiled egg, mixed greens, smoked tea vinaigrette,
served with our artisanal bread *610 cal • 900mg s*

WARM GRAIN BOWL (N) **16**
warm farro, massaged kale, roasted sweet potato and
Brussels sprouts, goat cheese, pickled cranberries, honey
walnuts, served with our artisanal bread *680 cal • 1640mg s*
• *with grilled chicken 60 cal • 850mg s* **+4.5**

BLACK LENTIL BOWL (V) (N) **16**
balsamic beets, hummus, lentils, grape tomatoes,
mixed greens, pistachio dukkah, vinaigrette, spicy tahini,
served with our artisanal bread *480 cal • 800mg s*
• *with smoked salmon* 50 cal • 300mg s* **+5.25**

MEDITERRANEAN CAESAR **18.25**
grilled chicken, Niçoise olives, bell pepper, feta,
croutons, romaine, kale, caesar dressing, zhug,
served with our artisanal bread *570 cal • 1610mg s*

NEW **QUINOA & AVOCADO (V)** **16**
organic quinoa, fresh herbs, chickpeas, cucumber
& tomato salad, radish, house basil vinaigrette,
served with our artisanal bread *580 cal • 520mg s*

QUICHE LORRAINE **15.5**
buttery crust filled with savory custard, ham, Gruyère,
leeks, served with a small green salad *540 cal • 1010mg s*

MUSHROOM & GRUYÈRE QUICHE **15.5**
buttery crust filled with savory custard, roasted
mushrooms, served with a small green salad *590 cal • 1020mg s*

Desserts

CHOCOLATE CHIP COOKIE *710 cal • 490mg s* **5.25**

DOUBLE CHOCOLATE CHIP COOKIE **4.25**
450 cal • 100mg s

BELGIAN CHOCOLATE BROWNIE **5.75**
580 cal • 70mg s

MINI BROWNIE *170 cal • 20mg s* **3.25**

MINI APRICOT CAKE (N) *140 cal • 10mg s* **3.25**

MINI CARROT CAKE (V) *150 cal • 90mg s* **3.25**

MINI BANANA CHOCOLATE CAKE (N) **3.25**
160 cal • 10mg s

COCONUT MACAROON (N) *230 cal • 110mg s* **3.25**

CHOCOLATE MOUSSE CAKE (N) *470 cal • 50mg s* **7.5**

LEMON TART *460 cal • 90mg s* **7.5**

MIXED BERRY TART (N) *430 cal • 50mg s* **8.75**

PASSIONFRUIT TART *520 cal • 50mg s* **7.5**

APRICOT PISTACHIO TART (N) *380 cal • 70mg s* **7.5**

PEAR ALMOND TART (N) *430 cal • 80mg s* **7.5**

CANELÉ *180 cal • 30mg s* **3.75**

FRENCH CREAM DOUGHNUT *420 cal • 220mg s* **5.5**

Hot Beverages

Includes whole & non-fat dairy milk.
• *with oat milk or almond milk* **(N)** **+1**
• *add vanilla syrup 30 cal • 0mg s* **+1**

CLASSICS

COFFEE *0 cal • 30mg s* **4.5**

CAPPUCCINO *60–130 cal • 70–100mg s* **5.25 / 6.25**

LATTE *60–140 cal • 70–100mg s* **5.25 / 6.25**

CAFÉ AU LAIT *40–110 cal • 50–80mg s* **4.5 / 5.5**

ESPRESSO *0 cal • 10mg s* **3.5 / 4.5**

AMERICANO *0 cal • 10mg s* **4.5 / 5.25**

MACCHIATO *20–160 cal • 50–80mg s* **4 / 4.75**

TEA *0 cal • 0mg s* **4.25**
Ask your server about our tea selection

SPECIALTY

BELGIAN MOCHA *170–300 cal • 110–210mg s* **5.25 / 6.25**

BELGIAN HOT CHOCOLATE **5.5 / 6.25**
180–320 cal • 130–160mg s

MATCHA LATTE *60–140 cal • 70–130mg s* **5.25 / 6.25**

HONEY LEMON GINGER **5.25 / 6**
90–200 cal • 10–30mg s

CHAI LATTE *80–380 cal • 80–160mg s* **5.5 / 6.25**

Cold Beverages

COLD BREW COFFEE *0 cal • 30mg s* **5.5**

ICED LATTE *30–110 cal • 70–100mg s* **5.5**

ICED MATCHA LATTE *60–140 cal • 70–130mg s* **5.75**

ICED TEA *0 cal • 10mg s* **4.25**

ICED GREEN TEA *0 cal • 10mg s* **4.25**

ORANGE JUICE *120 cal • 10mg s* **5**

APPLE JUICE *150 cal • 10mg s* **5**

STILL OR SPARKLING WATER *0 cal • 0mg s* **3.25**

Homemade Lemonades

LEMONADE *60 cal • 20mg s* **4.25**

LEMONADE ICED TEA *40 cal • 10mg s* **4.5**

MINT LEMONADE *60 cal • 20mg s* **4.75**

*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