EN

le Pain QUOTIDIEN

DINE-IN

Quality | Simplicity | Conviviality | Authenticity

Breakfast & Brunch

EGG,* CHEDDAR & AVOCADO BREAKFAST SANDWICH | 610 CAL — 12.75
with tomato-pepper jam, served with a green salad
• *with bacon* | +180 CAL — +3

TOASTED HAM & GRUYÈRE CROISSANT | 540 CAL — 12.75
served with a trio of mustard and a green salad
• *with an organic egg** | +80 CAL — +3.25

DUTCH MINI-PANCAKES | 560 CAL — 12.75
with banana, maple butter, powdered sugar

WARM BELGIAN WAFFLE | 500 CAL — 11.75
with fresh berries and whipped cream

Fresh Fruits & Yogurt

YOGURT GRANOLA PARFAIT (**N**) | 470 CAL — 11.75
organic Greek yogurt, granola, fresh fruit

FRESH FRUIT SALAD (**V**) | 90 CAL — 7.75
selection of seasonal fruit

ORGANIC STEEL-CUT OATMEAL (**V**)
• *with fresh berries and milk of choice* | 180–280 CAL — 9.25
• *with honey walnuts, banana, maple syrup, and milk of choice* (**N**) | 320–420 CAL — 9.25

CHIA SEED PUDDING (**V**) (**N**) | 590 CAL — 8.75
coconut milk, maple syrup, chia seeds, seasonal compote

Organic Eggs

Served with our artisanal bread | 200 CAL

ROASTED CAULIFLOWER & CHEDDAR FRITTATA | 420 CAL — 15
oven-baked omelette, served with a small green salad

TWO SOFT-BOILED EGGS* | 160–890 CAL — 10.75

From Our Bakery

VIENNOISERIES

CROISSANT | 260 CAL — 4.5

PAIN AU CHOCOLAT | 310 CAL — 5

PAIN AUX RAISINS | 320 CAL — 5

SPECIALTY

ALMOND CROISSANT (**N**) | 530 CAL — 5.25

CHOCOLATE ALMOND CROISSANT (**N**) | 580 CAL — 5.5

CHEESE DANISH | 300 CAL — 5

APPLE TURNOVER | 250 CAL — 5

CHIA SEED MUFFIN | 450 CAL — 5

BLUEBERRY MUFFIN (**V**) | 490 CAL — 5

QUINOA SPELT SCONE (**N**) | 500 CAL — 5.25

*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.

0524-NYMS

Tartines

Signature open-faced sandwiches, made on our sourdough wheat

Substitute with superseed bread | 230 CAL — +2

AVOCADO TOAST (**V**) | 590 CAL — 14.5
avocado mash, citrus-cumin salt, chia seeds, side of marinated kale
• *with an organic egg** | +80 CAL — +3.25
• *with smoked salmon** | +50 CAL — +5.25

CHICKEN & MOZZARELLA MELT | 460 CAL — 16.5
fresh mozzarella, chicken, tomato-pepper jam, basil oil

SMOKED SALMON* | 540 CAL — 18
organic butter, scallion, dill, served with a side of herb aioli

Sandwiches

Served with a small green salad | 90 CAL

TOMATO & MOZZARELLA | 410 CAL — 14
with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta

HAM & GRUYÈRE | 430 CAL — 15.5
with mustard and cornichons on a French roll

Soup

Served with our artisanal bread | 200 CAL

CHICKEN SOUP | 170–280 CAL — 7.25 / 9.25
with vegetables, farro, spicy harissa

ORGANIC LENTIL SOUP (**V**) | 230–460 CAL — 7.25 / 9.25

Salads & Quiches

GRILLED CHICKEN COBB | 610 CAL — 19.5
chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread

BLACK LENTIL BOWL (**V**) (**N**) | 480 CAL — 16.5
balsamic beets, hummus, lentils, grape tomatoes, mixed greens, pistachio dukkah, vinaigrette, spicy tahini, served with our artisanal bread
• *with smoked salmon** | +50 CAL — +5.25

QUICHE LORRAINE | 540 CAL — 16
buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad

MUSHROOM & GRUYÈRE QUICHE | 590 CAL — 16
buttery crust filled with savory custard, roasted mushrooms, served with a small green salad

Sides

BREAD | 110–650 CAL — 5.5
sourdough wheat, sourdough rye, baguette, superseed, or five grain & raisin

AVOCADO MASH | 370 CAL — 6.75

HUMMUS | 390 CAL — 6.75

BACON | 150 CAL — 6.25

PROSCIUTTO | 110 CAL — 6.75

HAM & GRUYÈRE | 320 CAL — 8.75

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

Desserts

CHOCOLATE CHIP COOKIE | 710 CAL — 5.25

DOUBLE CHOCOLATE CHIP COOKIE | 250 CAL — 4.25

BELGIAN CHOCOLATE BROWNIE | 580 CAL — 5.5

MINI BROWNIE | 170 CAL — 3.25

MINI APRICOT CAKE (**N**) | 140 CAL — 3.25

MINI CARROT CAKE (**V**) | 150 CAL — 3.25

MINI BANANA CHOCOLATE CAKE (**N**) | 160 CAL — 3.25

COCONUT MACAROON (**N**) | 230 CAL — 3.25

CHOCOLATE MOUSSE CAKE (**N**) | 470 CAL — 8

LEMON TART | 460 CAL — 7.5

MIXED BERRY TART (**N**) | 430 CAL — 8.75

APRICOT PISTACHIO TART (**N**) | 380 CAL — 7.5

PEAR ALMOND TART (**N**) | 430 CAL — 7.5

CANELÉ | 180 CAL — 3.75

FRENCH CREAM DOUGHNUT | 550 CAL — 6.5

Hot Beverages

Includes whole & non-fat dairy milk.
• *with oat milk or almond milk* (**N**) — +1
• *add vanilla syrup* | +30 CAL — +1

CLASSICS

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 — 4.25 / 5

MACCHIATO | 20–160 CAL — 4.25 / 5

TEA | 0 CAL — 4.5
Ask your server about our tea selection

SPECIALTY

BELGIAN MOCHA | 170–300 CAL — 6 / 7

BELGIAN HOT CHOCOLATE | 180–320 CAL — 5.25 / 6

MATCHA LATTE | 60–140 CAL — 6 / 7

HONEY LEMON GINGER | 90–200 CAL — 5.25 / 6

CHAI LATTE | 80–380 CAL — 6.25 / 7

Cold Beverages

COLD BREW COFFEE | 0 CAL — 5.5

ICED LATTE | 30–110 CAL — 6

ICED MATCHA LATTE | 60–140 CAL — 6.25

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

LEMONADE | 60 CAL — 4.5

LEMONADE ICED TEA | 40 CAL — 4.75

MINT LEMONADE | 60 CAL — 5.25