



# DINE-IN

Quality

Simplicity

Conviviality

Authenticity

## Breakfast & Brunch

<b>EGG, CHEDDAR &amp; AVOCADO BREAKFAST SANDWICH*</b> with tomato-pepper jam, served with a green salad 610 cal • with bacon 790 cal	12.75    <b>+3</b>
<b>TOASTED HAM &amp; GRUYÈRE CROISSANT</b> served with a trio of mustard and a green salad 540 cal • with an egg* 80 cal	12.75    <b>+3.25</b>
<b>SUNNY-SIDE BREAKFAST BOWL (N)</b> 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	16
<b>DUTCH MINI-PANCAKES</b> with banana, maple butter, powdered sugar 560 cal	12.75
<b>WARM BELGIAN WAFFLE</b> with fresh berries and whipped cream 500 cal	11.75

## Fresh Fruits & Yogurt

<b>YOGURT GRANOLA PARFAIT (N)</b> organic Greek yogurt, granola, fresh fruit 470 cal	11.75
<b>FRESH FRUIT SALAD (V)</b> selection of seasonal fruit 90 cal	7.75
<b>ORGANIC STEEL-CUT OATMEAL (V)</b> • with fresh berries and milk of choice 180-280 cal • with honey walnuts, banana, maple syrup, and milk of choice (N) 320-420 cal	9.25  <b>9.25</b>
<b>CHIA SEED PUDDING (V) (N)</b> coconut milk, maple syrup, chia seeds, seasonal compote 590 cal	8.75

## Eggs & Omelettes

Served with our artisanal bread (200 cal)

<b>ROASTED CAULIFLOWER &amp; CHEDDAR FRITTATA</b> oven-baked omelette, served with a small green salad 420 cal	15
<b>TWO SOFT-BOILED EGGS*</b> 160-890 cal	10.75
<b>SKILLET-BAKED EGGS*</b> • with avocado, tomato & feta 390 cal • with bacon & scallions 290 cal	14.25  <b>14.25</b>
<b>THREE EGG SCRAMBLE</b> served with a small green salad 270 cal	12.75
<b>OMELETTES</b> served with a small green salad Substitute with egg whites 140 cal • with avocado & tomato 580 cal • with smoked salmon* & Greek yogurt 580 cal • with ham & Gruyère 430 cal • with mushroom & goat cheese 400 cal	  <b>+3.25</b>  <b>15.5</b> <b>18</b> <b>17.5</b> <b>16.5</b>

## From Our Bakery

<b>VIENNOISERIES</b>	
<b>CROISSANT</b> 260 cal	4.5
<b>PAIN AU CHOCOLAT</b> 310 cal	5
<b>PAIN AUX RAISINS</b> 320 cal	5
<b>BUTTER BRIOCHE</b> 350 cal	5
<b>HAZELNUT FLÛTE (N)</b> 340 cal	5
<b>SPECIALTY</b>	
<b>ALMOND CROISSANT (N)</b> 530 cal	5.25
<b>CHOCOLATE ALMOND CROISSANT (N)</b> 580 cal	5.5
<b>APPLE TURNOVER</b> 250 cal	5
<b>CHIA SEED MUFFIN</b> 450 cal	5
<b>BLUEBERRY MUFFIN (V)</b> 490 cal	5
<b>PUMPKIN MUFFIN (S)</b>	5
<b>PUMPKIN TWIST (S)</b>	5
<b>QUINOA SPELT SCONE (N)</b> 500 cal	5.25

## Sides

<b>BREAD</b> sourdough wheat, sourdough rye, baguette, superseed, or five grain & raisin 110-650 cal	5.5
<b>AVOCADO MASH</b> 370 cal	6.75
<b>HUMMUS</b> 390 cal	6.75
<b>BACON</b> 150 cal	6.25
<b>PROSCIUTTO</b> 110 cal	6.75
<b>HAM &amp; GRUYÈRE</b> 320 cal	8.75

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## Flatbreads

Pinsa Romana flatbread, made with ancient grains &amp; our sourdough

<b>NEW</b> <b>ROASTED VEGGIES &amp; FETA (N)</b> roasted red pepper, tomato & walnut spread, roasted sweet potato & cauliflower, arugula, pickled onions, feta, sweet harissa oil 870 cal • with grilled chicken 60 cal	16    <b>+5</b>
<b>NEW</b> <b>TWO BAKED EGGS*</b> herbed Greek yogurt spread, grape tomatoes, arugula, citrus-cumin salt, sweet harissa oil 690 cal	14.75

## Tartines

Signature open-faced sandwiches, made on our sourdough wheat

Substitute with superseed bread 230 cal	+2
<b>AVOCADO TOAST (V)</b> avocado mash, citrus-cumin salt, chia seeds, side of marinated kale 590 cal • with an egg* 80 cal • with smoked salmon* 50 cal	14.5  <b>+3.25</b> <b>+5.25</b>
<b>CHICKEN &amp; MOZZARELLA MELT</b> fresh mozzarella, chicken, tomato-pepper jam, basil oil 730 cal	16.5
<b>TURKEY, BACON &amp; AVOCADO</b> turkey, bacon, tomato, avocado, arugula, herb aioli 590 cal	16.5
<b>SMOKED SALMON*</b> organic butter, scallion, dill, served with a side of herb aioli 540 cal	18



### OUR COMBOS

<b>BAKER'S LUNCH</b> half of an avocado toast, a small quinoa & arugula salad, and a cup of soup of your choice 590-680 cal • select two 350-440 cal	17.5    <b>13.75</b>
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## Sandwiches

Served with a small green salad (90 cal)

<b>TOMATO &amp; MOZZARELLA</b> with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta 410 cal	14
<b>PROSCIUTTO &amp; MANCHEGO</b> with dried figs and mustard butter on a French roll 410 cal	15.5
<b>HAM &amp; GRUYÈRE</b> with mustard and cornichons on a French roll 430 cal	15.5

## Soup

Served with our artisanal bread (200 cal)

<b>GAZPACHO (V)</b> topped with mango, cucumber, radish, basil 190-370 cal	7.25 / 9.25
<b>CHICKEN SOUP</b> with vegetables, quinoa, spicy harissa 170-280 cal	7.25 / 9.25
<b>ORGANIC LENTIL SOUP (V)</b> 230-460 cal	7.25 / 9.25

## Salads & Quiches

<b>GRILLED CHICKEN COBB</b> chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread 610 cal	19.5
<b>WARM GRAIN BOWL (N)</b> warm farro, massaged kale, roasted sweet potato and Brussels sprouts, goat cheese, pickled cranberries, honey walnuts, served with our artisanal bread 680 cal • with grilled chicken 60 cal	16.5  <b>+5</b>
<b>BLACK LENTIL BOWL (V) (N)</b> balsamic beets, hummus, lentils, grape tomatoes, mixed greens, pistachio dukkah, vinaigrette, spicy tahini, served with our artisanal bread 480 cal • with smoked salmon* 50 cal	16.5  <b>+5.25</b>
<b>MEDITERRANEAN CAESAR</b> grilled chicken, Niçoise olives, bell pepper, feta, croutons, romaine, kale, caesar dressing, zhug, served with our artisanal bread 570 cal	18.75
<b>QUINOA &amp; AVOCADO (V)</b> organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, radish, house basil vinaigrette, served with our artisanal bread 580 cal	16.5
<b>QUICHE LORRAINE</b> buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad 540 cal	16
<b>MUSHROOM &amp; GRUYÈRE QUICHE</b> buttery crust filled with savory custard, roasted mushrooms, served with a small green salad 590 cal	16

## Desserts

<b>CHOCOLATE CHIP CROOKIE (S)</b>	6.75
<b>CHOCOLATE PECAN PUMPKIN CROOKIE (N) (S)</b>	6.75
<b>PEPPERMINT CHOCOLATE CROOKIE (S)</b>	6.75
<b>CHOCOLATE CHIP COOKIE</b> 710 cal	5.25
<b>DOUBLE CHOCOLATE CHIP COOKIE</b> 450 cal	4.25
<b>BELGIAN CHOCOLATE BROWNIE</b> 580 cal	5.5
<b>MINI BROWNIE</b> 170 cal	3.25
<b>MINI APRICOT CAKE (N)</b> 140 cal	3.25
<b>MINI CARROT CAKE (V)</b> 150 cal	3.25
<b>MINI BANANA CHOCOLATE CAKE (N)</b> 160 cal	3.25
<b>COCONUT MACARON (N)</b> 230 cal	3.25
<b>CHOCOLATE MOUSSE CAKE (N)</b> 470 cal	8
<b>LEMON TART</b> 460 cal	7.5
<b>MIXED BERRY TART (N)</b> 430 cal	8.75
<b>PASSIONFRUIT TART</b> 520 cal	7.5
<b>APRICOT PISTACHIO TART (N)</b> 380 cal	7.5
<b>PEAR ALMOND TART (N)</b> 430 cal	7.5
<b>CANELÉ</b> 180 cal	3.75
<b>FRENCH CREAM DOUGHNUT</b> 420 cal	6.5
<b>PUMPKIN CREAM DOUGHNUT (S)</b>	6.5
<b>MAPLE PECAN TART (N) (S)</b>	8

## Hot Beverages

Includes whole &amp; non-fat dairy milk.

• with oat milk or almond milk (N)	+1
• add vanilla syrup 30 cal • 0mg s	+1

### CLASSICS

<b>COFFEE</b> 0 cal	4.5
<b>CAPPUCCINO</b> 60-130 cal	5.5 / 6.5
<b>LATTE</b> 60-140 cal	5.5 / 6.5
<b>CAFÉ AU LAIT</b> 40-110 cal	5 / 6
<b>ESPRESSO</b> 0 cal	3.75 / 4.75
<b>AMERICANO</b> 0 cal	4.25 / 5
<b>MACCHIATO</b> 20-160 cal	4.25 / 5
<b>TEA</b> 0 cal	4.5

Ask your server about our tea selection

### SPECIALTY

<b>BELGIAN MOCHA</b> 170-300 cal	6 / 7
<b>BELGIAN HOT CHOCOLATE</b> 180-320 cal	5.25 / 6
<b>MATCHA LATTE</b> 60-140 cal	6 / 7
<b>HONEY LEMON GINGER</b> 90-200 cal	5.25 / 6
<b>CHAI LATTE</b> 80-380 cal	6.25 / 7
<b>PUMPKIN SPICE LATTE (S)</b>	6 / 7

## Cold Beverages

<b>COLD BREW COFFEE</b> 0 cal	5.5
<b>ICED LATTE</b> 30-110 cal	6
<b>ICED PUMPKIN SPICE LATTE (S)</b>	6.5
<b>ICED MATCHA LATTE</b> 60-140 cal	6.25
<b>ICED TEA</b> 0 cal	4.5
<b>ICED GREEN TEA</b> 0 cal	4.5
<b>ORANGE JUICE</b> 120 cal	5
<b>APPLE JUICE</b> 150 cal	5
<b>STILL OR SPARKLING WATER</b> 0 cal	3.5

## Homemade Lemonades

<b>LEMONADE</b> 60 cal	4.5
<b>LEMONADE ICED TEA</b> 40 cal	4.75
<b>MINT LEMONADE</b> 60 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.

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 (S) Seasonal Item