



# DINE-IN

Quality

Simplicity

Conviviality

Authenticity

## Breakfast & Brunch

|  |       |
|--|-------|
| EGG,* CHEDDAR & AVOCADO  | 13.5  |
| BREAKFAST SANDWICH   610 CAL   |       |
| with tomato-pepper jam, served with a green salad  |       |
| • with bacon   +180 CAL  | +3.25 |
| TOASTED HAM & GRUYÈRE  | 13.5  |
| CROISSANT   540 CAL  |       |
| served with a trio of mustard and a green salad  |       |
| • with an organic egg*   +80 CAL   | +3.5  |
| SUNNY-SIDE BREAKFAST BOWL (N)   590 CAL  | 16.5  |
| 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 |       |
| DUTCH MINI-PANCAKES   560 CAL  | 13    |
| with banana, maple butter, powdered sugar  |       |
| WARM BELGIAN WAFFLE   500 CAL  | 12    |
| with fresh berries and whipped cream   |       |

## Fresh Fruits & Yogurt

|   |      |
|---|------|
| YOGURT GRANOLA PARFAIT (N)   470 CAL  | 12   |
| organic Greek yogurt, granola, fresh fruit                                      |      |
| FRESH FRUIT SALAD (V)   90 CAL  | 8    |
| selection of seasonal fruit   |      |
| ORGANIC STEEL-CUT OATMEAL (V)   | 9.5  |
| • with fresh berries and milk of choice   180-280 CAL                           | 9.75 |
| • with honey walnuts, banana, maple syrup, and milk of choice (N)   320-420 CAL | 9.75 |
| CHIA SEED PUDDING (V) (N)   590 CAL   | 9    |
| coconut milk, maple syrup, chia seeds, seasonal compote                         |      |

## Organic Eggs

|   |       |
|---|-------|
| Served with our artisanal bread   200 CAL                 |       |
| ROASTED CAULIFLOWER & CHEDDAR FRITTATA   420 CAL          | 15.5  |
| oven-baked omelette, served with a small green salad      |       |
| TWO SOFT-BOILED EGGS*   160-890 CAL                       | 11    |
| SKILLET-BAKED EGGS* WITH AVOCADO, TOMATO & FETA   390 CAL | 14.75 |
| SKILLET-BAKED EGGS* WITH BACON & SCALLIONS   290 CAL      | 14.75 |
| THREE EGG SCRAMBLE   270 CAL                              | 13    |
| served with a small green salad                           |       |
| OMELETTES   |       |
| served with a small green salad                           |       |
| Substitute with egg whites   140 CAL                      | +3.5  |
| AVOCADO & TOMATO OMELETTE   580 CAL                       | 16    |
| with tomato-pepper jam                                    |       |
| SMOKED SALMON* OMELETTE   580 CAL                         | 18.75 |
| with Greek yogurt   |       |
| HAM & GRUYÈRE OMELETTE   430 CAL                          | 18.25 |
| MUSHROOM & GOAT CHEESE OMELETTE   400 CAL                 | 17    |

## From Our Bakery

|  |      |
|--|------|
| CROISSANT   260 CAL                      | 4.75 |
| PAIN AU CHOCOLAT   310 CAL               | 5.25 |
| PAIN AUX RAISINS   320 CAL               | 5.25 |
| PISTACHIO PINWHEEL (N) (S)               | 5.75 |
| BUTTER BRIOCHE   350 CAL                 | 5.25 |
| HAZELNUT FLÛTE (N)   340 CAL             | 5.25 |
| ALMOND CROISSANT (N)   530 CAL           | 5.75 |
| CHOCOLATE ALMOND CROISSANT (N)   580 CAL | 5.75 |
| CHEESE DANISH   300 CAL                  | 5.25 |
| APPLE TURNOVER   250 CAL                 | 5.25 |
| CHIA SEED MUFFIN   450 CAL               | 5.5  |
| BLUEBERRY MUFFIN (V)   490 CAL           | 5.5  |
| QUINOA SPELT SCONE (N)   500 CAL         | 5.5  |

## Sides

|   |     |
|---|-----|
| BREAD   110-650 CAL   | 6   |
| sourdough wheat, sourdough rye, baguette, superseed, or five grain & raisin |     |
| AVOCADO MASH   370 CAL  | 7   |
| HUMMUS   390 CAL  | 7   |
| BACON   150 CAL   | 6.5 |
| PROSCIUTTO   110 CAL  | 7   |
| HAM & GRUYÈRE   320 CAL   | 9   |

## Flatbreads

|  |      |
|--|------|
| Pinsa Romana flatbread, made with ancient grains & our sourdough                         |      |
| <b>NEW</b> RICOTTA, MUSHROOM GRUYÈRE   690 CAL   | 17.5 |
| roasted mushrooms, pickled onion, arugula, balsamic glaze                                |      |
| <b>NEW</b> BACON & GRUYÈRE BREKKIE*   830 CAL  | 17   |
| organic sunny-side egg, ricotta, tomato, olive oil, sweet harissa oil                    |      |
| <b>NEW</b> CROQUE MADAME SANDWICH*   790 CAL   | 18   |
| organic sunny-side egg, ham, Gruyère, bechamel, parsley, served with a small green salad |      |

## Tartines

|   |       |
|---|-------|
| Signature open-faced sandwiches, made on our sourdough wheat        |       |
| Substitute with superseed bread   230 CAL                           | +2    |
| AVOCADO TOAST (V)   590 CAL   | 15    |
| avocado mash, citrus-cumin salt, chia seeds, side of marinated kale |       |
| • with an organic egg*   +80 CAL                                    | +3.5  |
| • with smoked salmon*   +50 CAL                                     | +5.5  |
| CHICKEN & MOZZARELLA MELT   460 CAL                                 | 17    |
| fresh mozzarella, chicken, tomato-pepper jam, basil oil             |       |
| TURKEY, BACON & AVOCADO   590 CAL                                   | 17    |
| turkey, bacon, tomato, avocado, arugula, herb aioli                 |       |
| SMOKED SALMON*   540 CAL  | 18.25 |
| organic butter, scallion, dill, served with a side of herb aioli    |       |

### OUR COMBOS

|  |       |
|--|-------|
| BAKER'S LUNCH   590-680 CAL  | 18.25 |
| half of an avocado toast, a small quinoa & arugula salad, and a cup of soup of your choice |       |
| • select two   350-440 CAL   | 14.25 |

## Sandwiches

|   |      |
|---|------|
| Served with a small green salad   90 CAL                            |      |
| TOMATO & MOZZARELLA   410 CAL                                       | 14   |
| with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta |      |
| PROSCIUTTO & MANCHEGO   410 CAL                                     | 15.5 |
| with dried figs and mustard butter on a French roll                 |      |
| HAM & GRUYÈRE   430 CAL   | 15.5 |
| with mustard and cornichons on a French roll                        |      |

## Soup

|  |           |
|--|-----------|
| Served with our artisanal bread   200 CAL  |           |
| GAZPACHO   190-370 CAL                     | 7.5 / 9.5 |
| topped with mango, cucumber, radish, basil |           |
| CHICKEN SOUP   170-280 CAL                 | 7.5 / 9.5 |
| with vegetables, quinoa, spicy harissa     |           |
| ORGANIC LENTIL SOUP (V)   230-460 CAL      | 7.5 / 9.5 |
| SOUP OF THE DAY   60-420 CAL               | 7.5 / 9.5 |

## Salads & Quiches

|  |       |
|--|-------|
| GRILLED CHICKEN COBB   610 CAL   | 20    |
| chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread             |       |
| WARM GRAIN BOWL (N)   680 CAL  | 17    |
| 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   | +5.25 |
| BLACK LENTIL BOWL (V) (N)   480 CAL  | 17    |
| balsamic beets, hummus, lentils, grape tomatoes, mixed greens, pistachio dukkah, vinaigrette, spicy tahini, served with our artisanal bread            |       |
| • with smoked salmon*   +50 CAL  | +5.5  |
| MEDITERRANEAN CAESAR   570 CAL   | 19    |
| grilled chicken, Niçoise olives, bell pepper, feta, croutons, romaine, kale, caesar dressing, zhug, served with our artisanal bread                    |       |
| QUINOA & AVOCADO (V)   580 CAL   | 17    |
| organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, radish, house basil vinaigrette, served with our artisanal bread                      |       |
| QUICHE LORRAINE   540 CAL  | 16.5  |
| buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad   |       |
| MUSHROOM & GRUYÈRE QUICHE   590 CAL  | 16.5  |
| buttery crust filled with savory custard, roasted mushrooms, served with a small green salad   |       |

## Desserts

|  |      |
|--|------|
| CHOCOLATE CHIP CROOKIE   490 CAL         | 7    |
| BANANA WALNUT CROOKIE (N) (S)            | 7    |
| GERMAN CHOCOLATE CROOKIE (N) (S)         | 7    |
| CHOCOLATE CHIP COOKIE   710 CAL          | 5.5  |
| DOUBLE CHOCOLATE CHIP COOKIE   250 CAL   | 4.5  |
| STRAWBERRY MATCHA COOKIE (S)             | 4.5  |
| SESAME TAHINI COOKIE (S)                 | 4.5  |
| BELGIAN CHOCOLATE BROWNIE   580 CAL      | 6    |
| MINI BROWNIE   170 CAL                   | 3.5  |
| MINI APRICOT CAKE (N)   140 CAL          | 3.5  |
| MINI CARROT CAKE (V)   150 CAL           | 3.5  |
| MINI BANANA CHOCOLATE CAKE (N)   160 CAL | 3.5  |
| COCONUT MACAROON (N)   230 CAL           | 3.5  |
| MOUSSE CAKE (N)   470 CAL                | 8.25 |
| LEMON TART   460 CAL                     | 7.75 |
| MIXED BERRY TART (N)   430 CAL           | 9    |
| PASSIONFRUIT TART   510 CAL              | 7.75 |
| APRICOT PISTACHIO TART (N)   380 CAL     | 7.75 |
| PEAR ALMOND TART (N)   430 CAL           | 7.75 |
| CANELÉ   180 CAL                         | 4    |
| FRENCH CREAM DOUGHNUT   420 CAL          | 6.75 |

## 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                          | 4.75      |
| CAPPUCCINO   60-130 CAL                 | 5.5 / 6.5 |
| LATTE   60-140 CAL                      | 5.5 / 6.5 |
| CAFÉ AU LAIT   40-110 CAL               | 5.5 / 6.5 |
| ESPRESSO   0 CAL                        | 4 / 5     |
| AMERICANO   0 CAL                       | 4.5 / 5.5 |
| MACCHIATO   20-160 CAL                  | 4.5 / 5   |
| TEA   0 CAL                             | 5         |
| Ask your server about our tea selection |           |

### SPECIALTY

|                                     |             |
|-------------------------------------|-------------|
| BELGIAN MOCHA   170-300 CAL         | 6.25 / 7.25 |
| BELGIAN HOT CHOCOLATE   180-320 CAL | 5.25 / 6    |
| MATCHA LATTE   60-140 CAL           | 6.25 / 7.25 |
| HONEY LEMON GINGER   90-200 CAL     | 5.5 / 6.25  |
| CHAI LATTE   80-380 CAL             | 6.25 / 7.25 |

## Cold Beverages

|                                     |      |
|-------------------------------------|------|
| COLD BREW COFFEE   0 CAL            | 6    |
| ICED LATTE   30-110 CAL             | 6    |
| ICED MATCHA LATTE   60-140 CAL      | 6.5  |
| ICED STRAWBERRY MATCHA LATTE (S)    | 6.75 |
| ICED PISTACHIO MATCHA LATTE (N) (S) | 6.75 |
| ICED TEA   0 CAL                    | 5    |
| ICED GREEN TEA   0 CAL              | 5    |
| ORANGE JUICE   120 CAL              | 5.5  |
| APPLE JUICE   150 CAL               | 5.5  |
| STILL OR SPARKLING WATER   0 CAL    | 3.75 |

## Homemade Lemonades

|                            |      |
|----------------------------|------|
| LEMONADE   60 CAL          | 4.75 |
| LEMONADE ICED TEA   40 CAL | 5    |
| MINT LEMONADE   60 CAL     | 5.75 |
| STRAWBERRY LEMONADE (S)    | 5.75 |

\*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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