



# DINE - IN

Quality

Simplicity

Conviviality

Authenticity

## Breakfast & Brunch

EGG,* CHEDDAR & AVOCADO	13.75
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	17
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	14
with banana, maple butter, powdered sugar	
WARM BELGIAN WAFFLE   500 CAL	13
with fresh berries and whipped cream	

## Fresh Fruits & Yogurt

YOGURT GRANOLA PARFAIT (N)   470 CAL	12.5
organic Greek yogurt, granola, fresh fruit	
FRESH FRUIT SALAD (V)   90 CAL	8.5
selection of seasonal fruit	
ORGANIC STEEL-CUT OATMEAL (V)	9.5
• with fresh berries and milk of choice   180-280 CAL	10.25
• with honey walnuts, banana, maple syrup, and milk of choice (N)   320-420 CAL	10.25
CHIA SEED PUDDING (V) (N)   590 CAL	9.5
coconut milk, maple syrup, chia seeds, seasonal compote	

## Organic Eggs

Served with our artisanal bread   200 CAL	
ROASTED CAULIFLOWER & CHEDDAR FRITTATA   420 CAL	16.5
oven-baked omelette, served with a small green salad	
TWO SOFT-BOILED EGGS*   160-890 CAL	12.5
SKILLET-BAKED EGGS* WITH AVOCADO, TOMATO & FETA   390 CAL	15.25
SKILLET-BAKED EGGS* WITH BACON & SCALLIONS   290 CAL	15.25
THREE EGG SCRAMBLE   270 CAL	14
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	17
with tomato-pepper jam	
SMOKED SALMON* OMELETTE   580 CAL	19
with Greek yogurt	
HAM & GRUYÈRE OMELETTE   430 CAL	18.5
MUSHROOM & GOAT CHEESE OMELETTE   400 CAL	18

## From Our Bakery

CROISSANT   260 CAL	5
PAIN AU CHOCOLAT   310 CAL	5.5
PAIN AUX RAISINS   320 CAL	5.5
PISTACHIO PINWHEEL (N) (S)	6.5
BUTTER BRIOCHE   350 CAL	5.5
HAZELNUT FLûTE (N)   340 CAL	5.5
ALMOND CROISSANT (N)   530 CAL	6.25
CHOCOLATE ALMOND CROISSANT (N)   580 CAL	6.5
CHEESE DANISH   300 CAL	5.5
APPLE TURNOVER   250 CAL	5.5
CHIA SEED MUFFIN   450 CAL	5.75
BLUEBERRY MUFFIN (V)   490 CAL	5.75
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	18
roasted mushrooms, pickled onion, arugula, balsamic glaze	
<b>NEW</b> BACON & GRUYÈRE BREKKIE*   830 CAL	17.5
organic sunny-side egg, ricotta, tomato, olive oil, sweet harissa oil	
<b>NEW</b> CROQUE MADAME SANDWICH*   790 CAL	18.5
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	15.75
avocado mash, citrus-cumin salt, chia seeds, side of marinated kale	
• with an organic egg*   +80 CAL	+3.5
• with smoked salmon*   +50 CAL	+5.75
CHICKEN & MOZZARELLA MELT   460 CAL	18
fresh mozzarella, chicken, tomato-pepper jam, basil oil	
TURKEY, BACON & AVOCADO   590 CAL	18
turkey, bacon, tomato, avocado, arugula, herb aioli	
SMOKED SALMON*   540 CAL	19
organic butter, scallion, dill, served with a side of herb aioli	

### OUR COMBOS

BAKER'S LUNCH   590-680 CAL	19
half of an avocado toast, a small quinoa & arugula salad, and a cup of soup of your choice	
• select two   350-440 CAL	15.5

## 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	16
with dried figs and mustard butter on a French roll	
HAM & GRUYÈRE   430 CAL	16
with mustard and cornichons on a French roll	

## Soup

Served with our artisanal bread   200 CAL	
GAZPACHO   190-370 CAL	7.75 / 9.75
topped with mango, cucumber, radish, basil	
CHICKEN SOUP   170-280 CAL	7.75 / 9.75
with vegetables, quinoa, spicy harissa	
ORGANIC LENTIL SOUP (V)   230-460 CAL	7.75 / 9.75
SOUP OF THE DAY   60-420 CAL	7.75 / 9.75

## Salads & Quiches

GRILLED CHICKEN COBB   610 CAL	20.5
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	17.5
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	+5.5
BLACK LENTIL BOWL (V) (N)   480 CAL	17.5
balsamic beets, hummus, lentils, grape tomatoes, mixed greens, pistachio dukkah, vinaigrette, spicy tahini, served with our artisanal bread	
• with smoked salmon*   +50 CAL	+5.75
MEDITERRANEAN CAESAR   570 CAL	20
grilled chicken, Niçoise olives, bell pepper, feta, croutons, romaine, kale, caesar dressing, zhug, served with our artisanal bread	
QUINOA & AVOCADO (V)   580 CAL	17.5
organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, radish, house basil vinaigrette, served with our artisanal bread	
QUICHE LORRAINE   540 CAL	17.5
buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad	
MUSHROOM & GRUYÈRE QUICHE   590 CAL	17.5
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	6
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	6.5
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	8.75
LEMON TART   460 CAL	8.5
MIXED BERRY TART (N)   430 CAL	9
PASSIONFRUIT TART   510 CAL	8.5
APRICOT PISTACHIO TART (N)   380 CAL	8.5
PEAR ALMOND TART (N)   430 CAL	8.5
CANELÉ   180 CAL	4
FRENCH CREAM DOUGHNUT   420 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	4.75
CAPPUCCINO   60-130 CAL	5.95 / 6.75
LATTE   60-140 CAL	5.95 / 6.75
CAFÉ AU LAIT   40-110 CAL	6 / 7
ESPRESSO   0 CAL	4.25 / 5.25
AMERICANO   0 CAL	4.75 / 5.5
MACCHIATO   20-160 CAL	4.75 / 5.25
TEA   0 CAL	5.25
Ask your server about our tea selection	

### SPECIALTY

BELGIAN MOCHA   170-300 CAL	6.5 / 7.5
BELGIAN HOT CHOCOLATE   180-320 CAL	5.95 / 6.75
MATCHA LATTE   60-140 CAL	6.5 / 7.5
HONEY LEMON GINGER   90-200 CAL	5.75 / 6.5
CHAI LATTE   80-380 CAL	6.5 / 7.75

## Cold Beverages

COLD BREW COFFEE   0 CAL	6
ICED LATTE   30-110 CAL	6.25
ICED MATCHA LATTE   60-140 CAL	6.75
ICED STRAWBERRY MATCHA LATTE (S)	7
ICED PISTACHIO MATCHA LATTE (N) (S)	7
ICED TEA   0 CAL	5.25
ICED GREEN TEA   0 CAL	5.25
ORANGE JUICE   120 CAL	5.5
APPLE JUICE   150 CAL	5.5
STILL OR SPARKLING WATER   0 CAL	4

## Homemade Lemonades

LEMONADE   60 CAL	5
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