EN

DINE-IN

Le Pain Quotidien

Quality | Simplicity | Conviviality | Authenticity

Breakfast & Brunch

EGG, CHEDDAR & AVOCADO BREAKFAST SANDWICH* — 13.5
with tomato-pepper jam, served with a small green salad *610 cal • 4400mg s*
- *with bacon 170 cal • 720mg s* — +2.75

TOASTED HAM & GRUYÈRE CROISSANT — 13.5
served with a trio of mustard and a small green salad *540 cal • 1170mg s*
- *with an organic egg* 80 cal • 80mg s* — +3.5

NEW **SMOKED SALMON* & HERBED GOAT CHEESE CROISSANT SANDWICH** — 14.5
with cucumber, pickled onion, arugula on everything croissant, served with a small green salad *460 cal • 850mg s*

NEW **SCRAMBLED EGGS & GRUYÈRE CROISSANT SANDWICH** — 14.5
on everything croissant, served with a small green salad *540 cal • 990mg s*
- *with smoked salmon* 50 cal • 300mg s* — +5.5
- *with bacon 170 cal • 720mg s* — +2.75
- *with avocado 70 cal • 0mg s* — +2.75

SUNNY-SIDE BREAKFAST BOWL (N) — 16
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 — 13.5
with banana, maple butter, powdered sugar *560 cal • 10mg s*

NEW **BRIOCHE FRENCH TOAST** — 14.5
with roasted apples, blueberries, chantilly cream, powdered sugar, maple syrup, cinnamon, mint *880 cal • 520mg s*

WARM BELGIAN WAFFLE — 12.95
with fresh berries and chantilly cream *500 cal • 10mg s*

Organic Eggs & Omelettes

Served with our artisanal bread 200 cal • 250mg s

NEW **ROASTED BUTTERNUT SQUASH & GOAT CHEESE FRITTATA** — 15.5
oven-baked omelette, served with a small green salad *640 cal • 1670mg s*

TWO SOFT-BOILED EGGS* — 11.25
160–890 cal • 160–700 mg s

SKILLET-BAKED EGGS*
- *with avocado, tomato & feta 390 cal • 290mg s* — 14.75
- *with bacon & scallions 290 cal • 490mg s* — 14.75

THREE EGG SCRAMBLE — 12.75
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* — +3.5
- *with avocado & tomato 580 cal • 930mg s* — 15.5
- *with smoked salmon* & Greek yogurt 580 cal • 1220mg s* — 18.25
- *with ham & Gruyère 430 cal • 960mg s* — 17.75
- *with mushroom & goat cheese 400 cal • 710mg s* — 17

Fruit, Grains & Yogurt

YOGURT GRANOLA PARFAIT (N) — 11.5
organic Greek yogurt, granola, fresh fruit *470 cal • 120mg s*

FRESH FRUIT SALAD (V) — 8.5
selection of seasonal fruit *90 cal • 10mg s*

ORGANIC STEEL-CUT OATMEAL (V) — 9.25
- *with fresh berries and milk of your choice 180–280 cal • 90mg s* — 9.5
- *with honey walnuts, banana, maple syrup, and milk of your choice* **(N)** *320–420 cal • 140mg s* — 9.5

CHIA SEED PUDDING (V) (N) — 9.5
coconut milk, maple syrup, chia seeds, seasonal compote *590 cal • 35mg s*

NEW **BAKED APPLE CINNAMON OATS (N) (S)** — 12
made with almond milk, maple syrup, chia seeds, vanilla, Greek yogurt, cinnamon, honey walnuts, mint, served with a side of milk of your choice

NEW **COLD OVERNIGHT OATS (V) (N) (S)** — 10
made with almond milk, maple syrup, chia seeds, vanilla, topped with roasted cinnamon apple and blueberries

Sides

BREAD — 6
sourdough wheat, sourdough rye, baguette, superseed, or five grain & raisin *110–650 cal • 380–1040mg s*

AVOCADO MASH *370 cal • 450mg s* — 7
HUMMUS *390 cal • 650mg s* — 7
BACON *150 cal • 650mg s* — 6.5
PROSCIUTTO *110 cal • 790mg s* — 7
HAM & GRUYÈRE *320 cal • 1030mg s* — 9

From Our Bakery

CROISSANT *260 cal • 210mg s* — 5
PAIN AU CHOCOLAT *310 cal • 200mg s* — 5.5
PAIN AUX RAISINS *320 cal • 280mg s* — 5.5
BUTTER BRIOCHE *350 cal • 340mg s* — 5.25
HAZELNUT FLÛTE (N) *340 cal • 340mg s* — 5.25
ALMOND CROISSANT (N) *530 cal • 230mg s* — 6
CHOCOLATE ALMOND CROISSANT (N) *580 cal • 220mg s* — 6.5
NEW PUMPKIN TWIST (S) — 5.25
CHEESE DANISH *300 cal • 300mg s* — 5.25
APPLE TURNOVER *250 cal • 220mg s* — 5.25
NEW PUMPKIN MUFFIN (S) — 5.5
CHIA SEED MUFFIN *450 cal • 170mg s* — 5.5
BLUEBERRY MUFFIN (V) *490 cal •360mg s* — 5.5
QUINOA SPELT SCONE (N) *500 cal •310mg s* — 5.5

Flatbreads

Pinsa Romana flatbread, made with ancient grains & our sourdough

NEW **BLUE CHEESE, ROASTED PEAR & HOT HONEY (N) (S)** — 17.5
mozzarella, pistachios, arugula, microgreens

RICOTTA, MUSHROOM & GRUYÈRE — 17.5
roasted mushrooms, pickled onion, arugula, balsamic glaze *690 cal • 1660mg s*

BACON & GRUYÈRE BREKKIE* — 17
organic sunny-side egg, ricotta, tomato, olive oil, sweet harissa oil *830 cal • 1830 mg s*

CROQUE MADAME SANDWICH* — 18
organic sunny-side egg, ham, Gruyère, bechamel, parsley, served with a small green salad *790 cal • 2000 mg s*

Tartines

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

AVOCADO TOAST (V) — 15.25
avocado mash, citrus-cumin salt, chia seeds, side of marinated kale *590 cal • 710mg s*
- *with an organic egg* 80 cal • 80mg s* — +3.5
- *with smoked salmon* 50 cal • 300mg s* — +5.5

NEW **GOAT CHEESE & DELICATA SQUASH TOAST (S)** — 16
herbed goat cheese, roasted delicata squash, pomegranate, microgreens, extra virgin olive oil, hot honey on sourdough wheat

CHICKEN & MOZZARELLA MELT — 16.75
fresh mozzarella, chicken, tomato-pepper jam, basil oil *730 cal • 1020mg s*

TURKEY, BACON & AVOCADO — 17
turkey, bacon, tomato, avocado, arugula, herb aioli *590 cal • 1200mg s*

SMOKED SALMON* — 18
organic butter, scallion, dill, served with a side of herb aioli *540 cal • 1290mg s*

BAKER'S LUNCH *590–680 cal • 1470–1690mg s* — 18.5
half of an avocado toast, a small quinoa & arugula salad, and a cup of soup of your choice
- *select two 350–440 cal • 780–990mg s* — 14.5

Sandwiches & Toasties

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

NEW **CHICKEN & MUSHROOM TOASTIE** — 17.5
with caramelized onion, Gruyère, truffle mayo on sourdough wheat *1030 cal • 1970mg s*

NEW **HARVEST TURKEY CLUB TOASTIE (S)** — 17.5
with herbed goat cheese, cranberry chutney, roasted sweet potato, Brussels sprouts, truffle mayo on sourdough wheat

NEW **TARRAGON CHICKEN SALAD CROISSANT** — 15.5
with pickled onion and arugula *380 cal • 940mg s*

TOMATO & MOZZARELLA — 14
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)

CHICKEN SOUP — 7.5 / 9.5
with vegetables, quinoa, spicy harissa *170–280 cal • 550–1090mg s*

ORGANIC LENTIL SOUP (V) — 7.5 / 9.5
230–460 cal • 640–1280mg s

SOUP OF THE DAY — 7.5 / 9.5
60–420 cal • 390–800mg s

Salads & Quiches

GRILLED CHICKEN COBB — 19.75
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) — 16.5
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* — +4.75

BLACK LENTIL BOWL (V) (N) — 16.5
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* — +5.5

MEDITERRANEAN CAESAR — 19
grilled chicken, Niçoise olives, bell pepper, feta, croutons, romaine, kale, caesar dressing, zhug, served with our artisanal bread *570 cal • 1610mg s*

QUINOA & AVOCADO (V) — 16.5
organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, radish, house basil vinaigrette, served with our artisanal bread *580 cal • 520mg s*

NEW **HARVEST QUINOA SALAD (V) (N) (S)** — 17
arugula, quinoa, apple, roasted broccoli, delicata squash, mint, parsley, pomegranate, pecan, vinaigrette, balsamic glaze
- *with grilled chicken 60 cal • 850mg s* — +4.75
- *with avocado 70 cal • 0mg s* — +2.75

QUICHE LORRAINE — 16
buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad *540 cal • 1010mg s*

MUSHROOM & GRUYÈRE QUICHE — 16
buttery crust filled with savory custard, roasted mushrooms, served with a small green salad *590 cal • 1020mg s*

Desserts

CHOCOLATE CHIP CROOKIE *490 cal • 470mg s* — 7.25
GINGERBREAD PECAN CROOKIE (N) (S) — 7.25
EGGNOG SNICKERDOODLE CROOKIE (S) — 7.25
PEAR CARDAMOM FRANGIPANE CROISSANT (N) (S) — 6
STAR LINZER COOKIE (S) — 4.5
SPICED GINGERBREAD CHOCOLATE CHIP COOKIE (S) — 4.5
PEAR GINGERBREAD LOAF SLICE (S) — 5.25
CHOCOLATE CHIP COOKIE *710 cal • 490mg s* — 5.5
DOUBLE CHOCOLATE CHIP COOKIE *450 cal • 100mg s* — 4.25
BELGIAN CHOCOLATE BROWNIE *580 cal • 70mg s* — 6
MINI BROWNIE *170 cal • 20mg s* — 3.5
MINI APRICOT CAKE (N) *140 cal • 10mg s* — 3.5
MINI CARROT CAKE (V) *150 cal • 90mg s* — 3.5
MINI BANANA CHOCOLATE CAKE (N) *160 cal • 10mg s* — 3.5
COCONUT MACAROON (N) *230 cal • 110mg s* — 3.5
CHOCOLATE MOUSSE CAKE (N) *470 cal • 50mg s* — 7.75
LEMON TART *460 cal • 90mg s* — 7.75
MIXED BERRY TART (N) *430 cal • 50mg s* — 9
PASSIONFRUIT TART *520 cal • 50mg s* — 7.75
APRICOT PISTACHIO TART (N) *380 cal • 70mg s* — 7.75
PEAR ALMOND TART (N) *430 cal • 80mg s* — 7.75
CANELÉ *180 cal • 30mg s* — 4
FRENCH CREAM DOUGHNUT *420 cal • 220mg s* — 6
APPLE PECAN CRUMBLE CHEESECAKE (N) (S) — 8

Hot Beverages

Includes whole & non-fat dairy milk.
- *with oat milk or almond milk* **(N)** — +1
- *add vanilla syrup 30 cal • 0mg s* — +1
- *add pistachio syrup* **(N)** *100 cal • 40mg s* — +1

CLASSICS

COFFEE *0 cal • 30mg s* — 4.75
CAPPUCCINO *60–130 cal • 70–100mg s* — 5.5 / 6.5
LATTE *60–140 cal • 70–100mg s* — 5.5 / 6.5
CAFÉ AU LAIT *40–110 cal • 50–80mg s* — 5.45 / 6.25
ESPRESSO *0 cal • 10mg s* — 3.75 / 4.75
AMERICANO *0 cal • 10mg s* — 4.5 / 5.5
MACCHIATO *20–160 cal • 50–80mg s* — 4.25 / 4.75
TEA *0 cal • 0mg s* — 5
Ask your server about our tea selection

SPECIALTY

PUMPKIN SPICE LATTE (S) — 6 / 7
BELGIAN MOCHA *170–300 cal • 110–210mg s* — 6 / 7
BELGIAN HOT CHOCOLATE *180–320 cal • 130–160mg s* — 5.5 / 6.25
MATCHA LATTE *60–140 cal • 70–130mg s* — 6 / 7
HONEY LEMON GINGER *90–200 cal • 10–30mg s* — 5.5 / 6.25
CHAI LATTE *80–380 cal • 80–160mg s* — 6 / 7

Cold Beverages

COLD BREW COFFEE *0 cal • 30mg s* — 5.5
ICED PUMPKIN SPICE LATTE (S) — 6.25
ICED LATTE *30–110 cal • 70–100mg s* — 5.5
ICED PISTACHIO MATCHA LATTE *90–160 cal • 40–85mg s* — 6.75
ICED MATCHA LATTE *60–140 cal • 70–130mg s* — 6
ICED TEA *0 cal • 10mg s* — 5
ICED GREEN TEA *0 cal • 10mg s* — 5
ORANGE JUICE *120 cal • 10mg s* — 5.25
APPLE JUICE *150 cal • 10mg s* — 5.25
STILL OR SPARKLING WATER *0 cal • 0mg s* — 3.5

Homemade Lemonades

LEMONADE *60 cal • 20mg s* — 4.5
LEMONADE ICED TEA *40 cal • 10mg s* — 4.75
MINT LEMONADE *60 cal • 20mg s* — 5.25

*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