

DINE-IN

• M E N U •

Quality

Simplicity

Conviviality

Authenticity

Breakfast & Brunch EGG, CHEDDAR & AVOCADO 13.5 BREAKFAST SANDWICH* 610 CAL with tomato-pepper jam, served with a small green salad with bacon | +170 CAL +3.25 TOASTED HAM & GRUYÈRE CROISSANT | 540 CAL 13.5 served with a trio of mustard and a small green salad with an organic egg* | +80 CAL +3.5 SMOKED SALMON* & HERBED GOAT CHEESE CROISSANT SANDWICH* | 460 CAL with cucumber, pickled onion, arugula on everything croissant, served with a small green salad SCRAMBLED EGGS & GRUYÈRE 14.5 CROISSANT SANDWICH | 540 CAL served with a trio of mustard and a small green salad with smoked salmon* +50 CAL +5.5 • with bacon | +170 CAL +3.25 with avocado | +70 CAL +3.25 DUTCH MINI-PANCAKES | 560 CAL 13.75 with banana, maple butter, powdered sugar WARM BELGIAN WAFFLE | 500 CAL 12.95 with fresh berries and chantilly cream Fruit, Grains & Jogust YOGURT GRANOLA PARFAIT (N) 470 CAL 12 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 your choice | 180-280 CAL 9.75 · with honey walnuts, banana, maple syrup, 9.75 and milk of your choice (N) | 320-420 CAL CHIA SEED PUDDING (V) (N) 590 CAL 9.5 coconut milk, maple syrup, chia seeds, seasonal compote 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 COLD OVERNIGHT OATS (V)(N)(S)10 made with almond milk, maple syrup, chia seeds, vanilla, topped with roasted cinnamon apple and blueberries From Our Bakery CROISSANT 260 CAL PAIN AU CHOCOLAT 310 CAL 5.5 PAIN AUX RAISINS 320 CAL 5.5 ALMOND CROISSANT (N) | 530 CAL 6 CHOCOLATE ALMOND CROISSANT (N) | 580 CAL 6.5 PUMPKIN TWIST (S) 5.25 CHEESE DANISH 300 CAL 5.25 APPLE TURNOVER | 250 CAL PUMPKIN MUFFIN (S) 5.5 CHIA SEED MUFFIN | 450 CAL 5.5 BLUEBERRY MUFFIN (V) 490 CAL 5.5 QUINOA SPELT SCONE (N) 500 CAL 5.5 Desserts CHOCOLATE CHIP CROOKIE | 490 CAL 7.25 GINGERBREAD PECAN CROOKIE (N) (S) 7.25 EGGNOG SNICKERDOODLE CROOKIE (\$) 7.25 PEAR CARDAMOM FRANGIPANE CROISSANT (S) 6 STAR LINZER COOKIE (S) 4.5 SPICED GINGERBREAD CHOCOLATE 4.5 CHIP COOKIE (S) PEAR GINGERBREAD LOAF SLICE (\$) 5.25

Tartines	
Signature open-faced sandwiches, made on our sourdough Substitute with superseed bread 230 CAL	n wheat +2
AVOCADO TOAST (V) 590 CAL avocado mash, citrus-cumin salt, chia seeds, side of marinated kale	15.5
 with an organic egg* +80 CAL with smoked salmon* +50 CAL 	+3.5 +5.5
GOAT CHEESE & DELICATA SQUASH TOAST (S) herbed goat cheese, roasted delicata squash, pomegranate, microgreens, extra virgin olive oil, hot honey on sourdough wheat	16.5
CHICKEN & MOZZARELLA MELT 460 CAL fresh mozzarella, chicken, tomato-pepper jam, basil	17 I oil
SMOKED SALMON* 540 CAL organic butter, scallion, dill, served with a side of he	18.25 rb aioli
Sandwiches	
Served with a small green salad 90 CAL	
TARRAGON CHICKEN SALAD CROISSANT 380 CAL	15.5
with pickled onion and arugula TOMATO & MOZZARELLA 410 CAL	14
with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta	14
HAM & GRUYÈRE 430 CAL with mustard and cornichons on a French roll	15.5
ALL-BEEF HOT DOG 320 CAL nitrate-free with Dijon mustard and cornichon relish on a potato bun	8
Soup	
Served with our artisanal bread 200 CAL	
CHICKEN SOUP 170-280 CAL with vegetables, farro, spicy harissa	7.5 / 9.5
ORGANIC LENTIL SOUP (V) 230-460 CAL	7.5 / 9.5
Salads & Quiches	
GRILLED CHICKEN COBB 610 CAL chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread	20
BLACK LENTIL BOWL (V) (N) 480 CAL balsamic beets, hummus, lentils, grape tomatoes, mixed greens, pistachio dukkah, vinaigrette, spicy tahini, soryed with our artisanal broad	17
spicy tahini, served with our artisanal breadwith smoked salmon* +50 CAL	+5.5
QUICHE LORRAINE 540 CAL buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad	16.5
MUSHROOM & GRUYÈRE QUICHE 590 CAL buttery crust filled with savory custard, roasted mushrooms, served with a small green salad	16.5
Sides	

BREAD | 110-650 CAL

HUMMUS 390 CAL

PROSCIUTTO | 110 CAL

HAM & GRUYÈRE | 320 CAL

BACON | 150 CAL

5.5

4.5

6.5

3.5

3.5

3.5

3.5

3.5

7.75

9

sourdough wheat, sourdough rye,

AVOCADO MASH | 370 CAL

baguette, superseed, or five grain & raisin

Wine & Beer		
MIMOSA prospecto orango juico	13.5	
prosecco, orange juice	10	
PROSECCO MONTEFRESCO NV	13	
ROSÉ SAINT ROCH 2023	12.5	
SAUVIGNON BLANC MASSEY DACTA 2022	12.5	
PINOT NOIR STRINGTOWN 2021	14.5	
STELLA ARTOIS LAGER	8	
BLUE POINT BREWING HOPTICAL HAZE IPA	9	
Hot Beverages		
Includes whole & non-fat dairy milk.		
• with oat milk or almond milk (N)	+1	
add vanilla syrup +30 CALadd pistachio syrup (N) +100 CAL	+1 +1	
, ,		
CLASSICS		
COFFEE 0 CAL	4.75	
CAPPUCCINO 60-140 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 Ask your server about our tea selection	5	
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SPECIALTY		
PUMPKIN SPICE LATTE (S)	6/7	
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		
LA COLOMBE® DRAFT COLD BREW 0 CAL	6	
LA COLOMBE® CANNED COLD BREW 15-10 flavors: vanilla latte, cold brew, triple latte	0 CAL 4.5	
ICED PUMPKIN SPICE LATTE (S)	6.5	
ICED LATTE 30-110 CAL	6	
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 Zemonades		

1025-NYSP

5.75

LEMONADE | 60 CAL

6

7

7

6.5

LEMONADE ICED TEA | 40 CAL

MINT LEMONADE | 60 CAL

CHOCOLATE CHIP COOKIE | 710 CAL

MINI APRICOT CAKE (N) 140 CAL

MINI CARROT CAKE (V) 150 CAL

MIXED BERRY TART (N) 430 CAL

COCONUT MACAROON (N) 230 CAL

FRENCH CREAM DOUGHNUT | 550 CAL

MINI BROWNIE 170 CAL

LEMON TART | 460 CAL

DOUBLE CHOCOLATE CHIP COOKIE | 250 CAL

MINI BANANA CHOCOLATE CAKE (N) 160 CAL

BELGIAN CHOCOLATE BROWNIE | 580 CAL