



# DINE-IN

Quality

Simplicity

Conviviality

Authenticity

## Breakfast & Brunch

EGG,* CHEDDAR & AVOCADO BREAKFAST SANDWICH   610 CAL with tomato-pepper jam, served with a small green salad • with bacon   +170 CAL	13.75   +3.25
TOASTED HAM & GRUYÈRE CROISSANT   540 CAL served with a trio of mustard and a small green salad • with an organic egg*   +80 CAL	13.5   +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	15.5
SCRAMBLED EGGS & GRUYÈRE CROISSANT SANDWICH   540 CAL on everything croissant, served with a small green salad • with smoked salmon*   +50 CAL • with bacon   +170 CAL • with avocado   +70 CAL	14.5   +5.75 +3.25 +3.25
SUNNY-SIDE BREAKFAST BOWL (N)   590 CAL 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	17
DUTCH MINI-PANCAKES   560 CAL with banana, maple butter, powdered sugar	14
BRIOCHE FRENCH TOAST   880 CAL with roasted apples, blueberries, chantilly cream, powdered sugar, maple syrup, cinnamon, mint	15
WARM BELGIAN WAFFLE   500 CAL with fresh berries and chantilly cream	13

## Organic Eggs

Served with our artisanal bread   200 CAL	
<div>NEW</div> CHORIZO, SWEET POTATO & KALE FRITTATA (S) oven-baked omelette with cheddar, served with a small green salad	16.5
ROASTED BUTTERNUT SQUASH & GOAT CHEESE FRITTATA   640 CAL oven-baked omelette, served with a small green salad	16.5
TWO SOFT-BOILED EGGS*   160-890 CAL	13
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 served with a small green salad	14
OMELETTES served with a small green salad Substitute with egg whites   140 CAL	+3.5
AVOCADO & TOMATO OMELETTE   580 CAL with tomato-pepper jam	17
SMOKED SALMON* OMELETTE   580 CAL with Greek yogurt	20
HAM & GRUYÈRE OMELETTE   430 CAL	18.5
MUSHROOM & GOAT CHEESE OMELETTE   400 CAL	18

## Fruit, Grains & Yogurt

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

## From Our Bakery

CROISSANT   260 CAL	5
PAIN AU CHOCOLAT   310 CAL	5.5
PAIN AUX RAISINS   320 CAL	5.5
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
<div>NEW</div> CINNAMON BABKA BRIOCHE (S)	6
CHIA SEED MUFFIN   450 CAL	5.75
BLUEBERRY MUFFIN (V)   490 CAL	5.75
QUINOA SPELT SCONE (N)   500 CAL	5.5
<div>NEW</div> CHOCOLATE CHIP SCONE (S)	5.5

## Sides

BREAD   110-650 CAL sourdough wheat, sourdough rye, baguette, superseed, or five grain & raisin	6
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	
RICOTTA, MUSHROOM GRUYÈRE   690 CAL roasted mushrooms, pickled onion, arugula, balsamic glaze	18
BACON & GRUYÈRE BREKKIE*   830 CAL organic sunny-side egg, ricotta, tomato, olive oil, sweet harissa oil	17.5
CROQUE MADAME SANDWICH*   790 CAL organic sunny-side egg, ham, Gruyère, bechamel, parsley, served with a small green salad	18.5
Tartines Signature open-faced sandwiches, made on our sourdough wheat Substitute with superseed bread   230 CAL	+2
AVOCADO TOAST (V)   590 CAL avocado mash, citrus-cumin salt, chia seeds, side of marinated kale • with an organic egg*   +80 CAL • with smoked salmon*   +50 CAL	16  +3.5 +5.75
CHICKEN & MOZZARELLA MELT   460 CAL fresh mozzarella, chicken, tomato-pepper jam, basil oil	18
TURKEY, BACON & AVOCADO   590 CAL turkey, bacon, tomato, avocado, arugula, herb aioli	18
SMOKED SALMON*   540 CAL butter, scallion, dill, served with a side of herb aioli	20

### OUR COMBOS

BAKER'S LUNCH   590-680 CAL half of an avocado toast, a small quinoa & arugula salad, and a cup of soup of your choice • select two   350-440 CAL	19  15.5
<div>NEW</div> GRILLED THREE CHEESE TOASTIE & TOMATO SOUP (S) with Gruyère, fontina & fresh mozzarella, truffle mayo, caramelized onion on sourdough wheat, served with a cup of tomato basil soup and a small arugula salad	20

## Sandwiches & Toasties

Served with a small green salad   90 CAL	
CHICKEN & MUSHROOM TOASTIE   1030 CAL with caramelized onion, Gruyère, truffle mayo on sourdough wheat	18
TARRAGON CHICKEN SALAD CROISSANT   380 CAL with pickled onion and arugula	16
TOMATO & MOZZARELLA   410 CAL with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta	14
PROSCIUTTO & MANCHEGO   410 CAL with dried figs and mustard butter on a French roll	16
HAM & GRUYÈRE   430 CAL with mustard and cornichons on a French roll	16

## Soup

Served with our artisanal bread   200 CAL	
CHICKEN SOUP   170-280 CAL with vegetables, quinoa, spicy harissa	7.75 / 9.75
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 chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread	20.5
WARM GRAIN BOWL (N)   680 CAL 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	17.5  +5.5
BLACK LENTIL BOWL (V) (N)   480 CAL balsamic beets, hummus, lentils, grape tomatoes, mixed greens, pistachio dukkah, vinaigrette, spicy tahini, served with our artisanal bread • with smoked salmon*   +50 CAL	17.5  +5.75
MEDITERRANEAN CAESAR   570 CAL grilled chicken, Niçoise olives, bell pepper, feta, croutons, romaine, kale, caesar dressing, zhug, served with our artisanal bread	20
QUINOA & AVOCADO (V)   580 CAL organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, radish, house basil vinaigrette, served with our artisanal bread	17.5
QUICHE LORRAINE   540 CAL buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad	17.5
MUSHROOM & GRUYÈRE QUICHE   590 CAL buttery crust filled with savory custard, roasted mushrooms, served with a small green salad	17.5

## Desserts

CHOCOLATE CHIP CROOKIE   490 CAL	7.25
<div>NEW</div> EARL GREY BLUEBERRY CROOKIE (S)	7.25
<div>NEW</div> ALMOND BUTTER & JAM CROOKIE (N) (S)	7.25
CHOCOLATE CHIP COOKIE   710 CAL	6
DOUBLE CHOCOLATE CHIP COOKIE   250 CAL	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   550 CAL	7

## Hot Beverages

Includes whole & non-fat dairy milk. • with oat milk or almond milk (N) • add vanilla syrup   +30 CAL • add pistachio syrup (N)   +100 CAL	+1 +1 +1
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### CLASSICS

COFFEE   0 CAL	5
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 Ask your server about our tea selection	5.25

### 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
<div>NEW</div> STICKY TOFFEE CHAI (S) • make it dirty with a shot of espresso	6.75 / 7.75 +2

## Cold Beverages

COLD BREW COFFEE   0 CAL	6
ICED LATTE   30-110 CAL	6.25
<div>NEW</div> ICED STICKY TOFFEE CHAI (S) • make it dirty with a shot of espresso	6.75 +2
ICED PISTACHIO MATCHA LATTE (N)   90-160 CAL	7
ICED MATCHA LATTE   60-140 CAL	6.75
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
<div>NEW</div> SPARKLING MATCHA GINGERADE (S)	7

## Homemade Lemonades

LEMONADE   60 CAL	5
LEMONADE ICED TEA   40 CAL	5
MINT LEMONADE   60 CAL	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