



# DINE-IN

Quality

Simplicity

Conviviality

Authenticity

## Breakfast & Brunch

|  |                                |
|--|--------------------------------|
| EGG,* CHEDDAR & AVOCADO<br>BREAKFAST SANDWICH   610 CAL<br>with tomato-pepper jam, served with a small green salad<br>• with bacon   +170 CAL  | 13.5<br>+3.25                  |
| TOASTED HAM & GRUYÈRE CROISSANT   540 CAL<br>served with a trio of mustard and a small green salad<br>• with an organic egg*   +80 CAL   | 13.5<br>+3.5                   |
| SMOKED SALMON* & HERBED GOAT CHEESE<br>CROISSANT SANDWICH   460 CAL<br>with cucumber, pickled onion, arugula on<br>everything croissant, served with a small green salad   | 15                             |
| SCRAMBLED EGGS & GRUYÈRE<br>CROISSANT SANDWICH   540 CAL<br>on everything croissant, served with a small green salad<br>• with smoked salmon*   +50 CAL<br>• with bacon   +170 CAL<br>• with avocado   +70 CAL                               | 14.5<br>+5.5<br>+3.25<br>+3.25 |
| SUNNY-SIDE BREAKFAST BOWL (N)   590 CAL<br>organic sunny-side egg,* avocado, caramelized onion, roasted<br>Brussels sprouts and sweet potato, farro, massaged kale, citrus-<br>cumin salt, pistachio dukkah, served with our artisanal bread | 16.5                           |
| DUTCH MINI-PANCAKES   560 CAL<br>with banana, maple butter, powdered sugar   | 13.75                          |
| BRIOCHE FRENCH TOAST   880 CAL<br>with roasted apples, blueberries, chantilly cream,<br>powdered sugar, maple syrup, cinnamon, mint  | 15                             |
| WARM BELGIAN WAFFLE   500 CAL<br>with fresh berries and chantilly cream  | 12.95                          |

## Organic Eggs

|  |       |
|--|-------|
| Served with our artisanal bread   200 CAL  |       |
| <b>NEW</b> CHORIZO, SWEET POTATO & KALE FRITTATA (S)<br>oven-baked omelette with cheddar,<br>served with a small green salad | 15.75 |
| ROASTED BUTTERNUT SQUASH &<br>GOAT CHEESE FRITTATA   640 CAL<br>oven-baked omelette, served with a small green salad         | 15.75 |
| TWO SOFT-BOILED EGGS*   160–890 CAL  | 11    |
| SKILLET-BAKED EGGS* WITH<br>AVOCADO, TOMATO & FETA   390 CAL   | 15    |
| SKILLET-BAKED EGGS* WITH<br>BACON & SCALLIONS   290 CAL  | 15    |
| THREE EGG SCRAMBLE   270 CAL<br>served with a small green salad  | 13    |
| <b>OMELETTES</b><br>served with a small green salad<br>Substitute with egg whites   140 CAL                                  | +3.5  |
| AVOCADO & TOMATO OMELETTE   580 CAL<br>with tomato-pepper jam  | 16    |
| SMOKED SALMON* OMELETTE   580 CAL<br>with Greek yogurt   | 18.75 |
| HAM & GRUYÈRE OMELETTE   430 CAL   | 18.25 |
| MUSHROOM & GOAT CHEESE<br>OMELETTE   400 CAL   | 17    |

## Fruit, Grains & Yogurt

|  |                     |
|--|---------------------|
| YOGURT GRANOLA PARFAIT (N)   470 CAL<br>Greek yogurt, granola, fresh fruit   | 12                  |
| FRESH FRUIT SALAD (V)   90 CAL<br>selection of seasonal fruit  | 8.5                 |
| ORGANIC STEEL-CUT OATMEAL (V)<br>• with fresh berries and milk of your choice   180–280 CAL<br>• with honey walnuts, banana, maple syrup,<br>and milk of your choice (N)   320–420 CAL | 9.5<br>9.75<br>9.75 |
| CHIA SEED PUDDING (V) (N)   590 CAL<br>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                    | 5.25 |
| HAZELNUT FLûTE (N)   340 CAL                | 5.25 |
| ALMOND CROISSANT (N)   530 CAL              | 6    |
| CHOCOLATE ALMOND<br>CROISSANT (N)   580 CAL | 6.5  |
| CHEESE DANISH   300 CAL                     | 5.25 |
| APPLE TURNOVER   250 CAL                    | 5.25 |
| <b>NEW</b> CINNAMON BABKA BRIOCHE (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  |
| <b>NEW</b> CHOCOLATE CHIP SCONE (S)         | 5.5  |

## Sides

|   |     |
|---|-----|
| BREAD   110–650 CAL<br>sourdough wheat, sourdough rye,<br>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<br>roasted mushrooms, pickled onion, arugula, balsamic glaze   | 17.5                 |
| BACON & GRUYÈRE BREKKIE*   830 CAL<br>organic sunny-side egg, ricotta, tomato, olive oil, sweet harissa oil  | 17                   |
| CROQUE MADAME SANDWICH*   790 CAL<br>organic sunny-side egg, ham, Gruyère, bechamel,<br>parsley, served with a small green salad   | 18                   |
| <b>Tartines</b><br>Signature open-faced sandwiches, made on our sourdough wheat<br>Substitute with superseed bread   230 CAL   | +2                   |
| AVOCADO TOAST (V)   590 CAL<br>avocado mash, citrus-cumin salt,<br>chia seeds, side of marinated kale<br>• with an organic egg*   +80 CAL<br>• with smoked salmon*   +50 CAL | 15.5<br>+3.5<br>+5.5 |
| CHICKEN & MOZZARELLA MELT   460 CAL<br>fresh mozzarella, chicken, tomato-pepper jam, basil oil   | 17                   |
| TURKEY, BACON & AVOCADO   590 CAL<br>turkey, bacon, tomato, avocado, arugula, herb aioli   | 17.5                 |
| SMOKED SALMON*   540 CAL<br>butter, scallion, dill, served with a side of herb aioli   | 18.25                |

### OUR COMBOS

|   |              |
|---|--------------|
| BAKER'S LUNCH   590–680 CAL<br>half of an avocado toast, a small quinoa &<br>arugula salad, and a cup of soup of your choice<br>• select two   350–440 CAL  | 18.5<br>14.5 |
| <b>NEW</b> GRILLED THREE CHEESE TOASTIE &<br>& TOMATO SOUP (S)<br>with Gruyère, fontina & fresh mozzarella,<br>truffle mayo, caramelized onion on sourdough<br>wheat, served with a cup of tomato basil soup<br>and a small arugula salad | 19.5         |

## Sandwiches & Toasties

|  |      |
|--|------|
| Served with a small green salad   90 CAL   |      |
| CHICKEN & MUSHROOM TOASTIE   1030 CAL<br>with caramelized onion, Gruyère,<br>truffle mayo on sourdough wheat | 17.5 |
| TARRAGON CHICKEN SALAD CROISSANT   380 CAL<br>with pickled onion and arugula                                 | 15.5 |
| TOMATO & MOZZARELLA   410 CAL<br>with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta         | 14   |
| PROSCIUTTO & MANCHEGO   410 CAL<br>with dried figs and mustard butter on a French roll                       | 15.5 |
| HAM & GRUYÈRE   430 CAL<br>with mustard and cornichons on a French roll                                      | 15.5 |

## Soup

|  |           |
|--|-----------|
| Served with our artisanal bread   200 CAL                            |           |
| GAZPACHO   190–370 CAL<br>topped with mango, cucumber, radish, basil | 7.5 / 9.5 |
| CHICKEN SOUP   170–280 CAL<br>with vegetables, quinoa, spicy harissa | 7.5 / 9.5 |
| 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<br>chicken, avocado, bacon, Fourme d'Ambert, cucumber,<br>hard-boiled egg, mixed greens, smoked tea vinaigrette,<br>served with our artisanal bread  | 20          |
| WARM GRAIN BOWL (N)   680 CAL<br>warm farro, massaged kale, roasted sweet potato<br>and Brussels sprouts, goat cheese, pickled cranberries,<br>honey walnuts, served with our artisanal bread<br>• with grilled chicken   +60 CAL | 17<br>+5.25 |
| BLACK LENTIL BOWL (V) (N)   480 CAL<br>balsamic beets, hummus, lentils, grape tomatoes,<br>mixed greens, pistachio dukkah, vinaigrette,<br>spicy tahini, served with our artisanal bread<br>• with smoked salmon*   +50 CAL       | 17<br>+5.5  |
| MEDITERRANEAN CAESAR   570 CAL<br>grilled chicken, Niçoise olives, bell pepper,<br>feta, croutons, romaine, kale, caesar dressing,<br>zhug, served with our artisanal bread   | 19          |
| QUINOA & AVOCADO (V)   580 CAL<br>organic quinoa, fresh herbs, chickpeas, cucumber<br>& tomato salad, radish, house basil vinaigrette,<br>served with our artisanal bread   | 17          |
| QUICHE LORRAINE   540 CAL<br>buttery crust filled with savory custard, ham,<br>Gruyère, leeks, served with a small green salad  | 16.5        |
| MUSHROOM & GRUYÈRE QUICHE   590 CAL<br>buttery crust filled with savory custard, roasted<br>mushrooms, served with a small green salad  | 16.5        |

## Desserts

|  |      |
|--|------|
| CHOCOLATE CHIP CROOKIE   490 CAL               | 7.25 |
| <b>NEW</b> EARL GREY BLUEBERRY CROOKIE (S)     | 7.25 |
| <b>NEW</b> ALMOND BUTTER & JAM CROOKIE (N) (S) | 7.25 |
| CHOCOLATE CHIP COOKIE   710 CAL                | 5.5  |
| 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                      | 8.25 |
| 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                | 7    |

## Hot Beverages

|                                      |    |
|--------------------------------------|----|
| Includes whole & non-fat dairy milk. |    |
| • with oat milk or almond milk (N)   | +1 |
| • add vanilla syrup   +30 CAL        | +1 |
| • add pistachio syrup (N)   +100 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<br>Ask your server about our tea selection | 5         |

### SPECIALTY

|  |                    |
|--|--------------------|
| BELGIAN MOCHA   170–300 CAL  | 6.25 / 7.25        |
| BELGIAN HOT<br>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         |
| <b>NEW</b> STICKY TOFFEE CHAI (S)<br>• make it dirty with a shot of espresso | 6.5 / 7.5<br>+1.75 |

## Cold Beverages

|   |              |
|---|--------------|
| COLD BREW COFFEE   0 CAL  | 6            |
| ICED LATTE   30–110 CAL   | 6            |
| <b>NEW</b> ICED STICKY TOFFEE CHAI (S)<br>• make it dirty with a shot of espresso | 6.5<br>+1.75 |
| ICED PISTACHIO MATCHA LATTE (N)   90–160 CAL                                      | 6.75         |
| ICED MATCHA LATTE   60–140 CAL  | 6.5          |
| 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         |
| <b>NEW</b> 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