



# 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                                                                                                  | 13.75<br><br><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><br><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                                                                       | 15.5                                    |
| 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><br><br>+5.75<br>+3.25<br>+3.25 |
| SUNNY-SIDE BREAKFAST BOWL (N)   590 CAL<br>organic sunny-side egg,* avocado, caramelized<br>onion, roasted Brussels sprouts and sweet potato,<br>farro, massaged kale, citrus-cumin salt, pistachio<br>dukkah, served with our artisanal bread | 17                                      |
| DUTCH MINI-PANCAKES   560 CAL<br>with banana, maple butter, powdered sugar                                                                                                                                                                     | 14                                      |
| 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                                                                                                                                                                        | 13                                      |

## Organic Eggs

|                                                                                                                                  |       |
|----------------------------------------------------------------------------------------------------------------------------------|-------|
| Served with our artisanal bread   200 CAL                                                                                        |       |
| <div>NEW</div> CHORIZO, SWEET POTATO & KALE FRITTATA (S)<br>oven-baked omelette with cheddar,<br>served with a small green salad | 16.5  |
| ROASTED BUTTERNUT SQUASH &<br>GOAT CHEESE FRITTATA   640 CAL<br>oven-baked omelette, served with a small green salad             | 16.5  |
| TWO SOFT-BOILED EGGS*   160-890 CAL                                                                                              | 13    |
| SKILLET-BAKED EGGS* WITH<br>AVOCADO, TOMATO & FETA   390 CAL                                                                     | 15.25 |
| SKILLET-BAKED EGGS* WITH<br>BACON & SCALLIONS   290 CAL                                                                          | 15.25 |
| THREE EGG SCRAMBLE   270 CAL<br>served with a small green salad                                                                  | 14    |
| OMELETTES<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                                                                    | 17    |
| SMOKED SALMON* OMELETTE   580 CAL<br>with Greek yogurt                                                                           | 20    |
| HAM & GRUYÈRE OMELETTE   430 CAL                                                                                                 | 18.5  |
| MUSHROOM & GOAT CHEESE<br>OMELETTE   400 CAL                                                                                     | 18    |

## Fruit, Grains & Yogurt

|                                                                                                                                                                                        |                       |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------|
| YOGURT GRANOLA PARFAIT (N)   470 CAL<br>Greek yogurt, granola, fresh fruit                                                                                                             | 12.5                  |
| 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>10.25<br>10.25 |
| 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                    | 5.5  |
| HAZELNUT FLûTE (N)   340 CAL                | 5.5  |
| ALMOND CROISSANT (N)   530 CAL              | 6.25 |
| CHOCOLATE ALMOND<br>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<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                                                                             | 18                      |
| BACON & GRUYÈRE BREKKIE*   830 CAL<br>organic sunny-side egg, ricotta, tomato,<br>olive oil, sweet harissa oil                                                               | 17.5                    |
| CROQUE MADAME SANDWICH*   790 CAL<br>organic sunny-side egg, ham, Gruyère, bechamel,<br>parsley, served with a small green salad                                             | 18.5                    |
| Tartines<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 | 16<br><br>+3.5<br>+5.75 |
| CHICKEN & MOZZARELLA MELT   460 CAL<br>fresh mozzarella, chicken, tomato-pepper jam, basil oil                                                                               | 18                      |
| TURKEY, BACON & AVOCADO   590 CAL<br>turkey, bacon, tomato, avocado, arugula, herb aioli                                                                                     | 18                      |
| SMOKED SALMON*   540 CAL<br>butter, scallion, dill, served with a side of herb aioli                                                                                         | 20                      |

### 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                                                                                    | 19<br><br>15.5 |
| <div>NEW</div> 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 | 20             |

## 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 | 18 |
| TARRAGON CHICKEN SALAD CROISSANT   380 CAL<br>with pickled onion and arugula                                 | 16 |
| TOMATO & MOZZARELLA   410 CAL<br>with basil oil, tomato, arugula, balsamic vinegar<br>on olive ciabatta      | 14 |
| PROSCIUTTO & MANCHEGO   410 CAL<br>with dried figs and mustard butter on a French roll                       | 16 |
| HAM & GRUYÈRE   430 CAL<br>with mustard and cornichons on a French roll                                      | 16 |

## Soup

|                                                                      |             |
|----------------------------------------------------------------------|-------------|
| Served with our artisanal bread   200 CAL                            |             |
| GAZPACHO   190-370 CAL<br>topped with mango, cucumber, radish, basil | 7.75 / 9.75 |
| CHICKEN SOUP   170-280 CAL<br>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<br>chicken, avocado, bacon, Fourme d'Ambert, cucumber,<br>hard-boiled egg, mixed greens, smoked tea vinaigrette,<br>served with our artisanal bread                                                | 20.5              |
| 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 | 17.5<br><br>+5.5  |
| 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       | 17.5<br><br>+5.75 |
| 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                                                       | 20                |
| 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                                                         | 17.5              |
| QUICHE LORRAINE   540 CAL<br>buttery crust filled with savory custard, ham,<br>Gruyère, leeks, served with a small green salad                                                                                                    | 17.5              |
| MUSHROOM & GRUYÈRE QUICHE   590 CAL<br>buttery crust filled with savory custard, roasted<br>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   420 CAL                    | 7    |

## Hot Beverages

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

### 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<br>Ask your server about our tea selection | 5.25        |

### SPECIALTY

|                                                                                  |                   |
|----------------------------------------------------------------------------------|-------------------|
| BELGIAN MOCHA   170-300 CAL                                                      | 6.5 / 7.5         |
| BELGIAN HOT<br>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)<br>• make it dirty with a shot of espresso | 6.75 / 7.75<br>+2 |

## Cold Beverages

|                                                                                       |            |
|---------------------------------------------------------------------------------------|------------|
| COLD BREW COFFEE   0 CAL                                                              | 6          |
| ICED LATTE   30-110 CAL                                                               | 6.25       |
| <div>NEW</div> ICED STICKY TOFFEE CHAI (S)<br>• make it dirty with a shot of espresso | 6.75<br>+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