

	<h1>DINE-IN</h1> <p>• M E N U •</p>		
Quality	Simplicity	Conviviality	Authenticity

## Breakfast & Brunch

EGG, CHEDDAR & AVOCADO BREAKFAST SANDWICH*   610 CAL	13.5
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	15
with cucumber, pickled onion, arugula on everything croissant, served with a small green salad	
SCRAMBLED EGGS & GRUYÈRE CROISSANT SANDWICH   540 CAL	14.5
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 & Yogurt

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, and milk of your choice (N)   320-420 CAL	9.75
CHIA SEED PUDDING (V) (N)   590 CAL	9.5
coconut milk, maple syrup, chia seeds, seasonal compote	

## From Our Bakery

CROISSANT   260 CAL	5
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
CHEESE DANISH   300 CAL	5.25
APPLE TURNOVER   250 CAL	5.25
<div>NEW</div> 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
<div>NEW</div> CHOCOLATE CHIP SCONE (S)	5.5

## 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	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
LEMON TART   460 CAL	7.75
MIXED BERRY TART (N)   430 CAL	9
FRENCH CREAM DOUGHNUT   550 CAL	7

## Tartines

Signature open-faced sandwiches, made on our sourdough wheat Substitute with superseed bread   230 CAL	+2
AVOCADO TOAST (V)   590 CAL	15.5
avocado mash, citrus-cumin salt, chia seeds, side of marinated kale • with an organic egg*   +80 CAL	+3.5
• with smoked salmon*   +50 CAL	+5.5
CHICKEN & MOZZARELLA MELT   460 CAL	17
fresh mozzarella, chicken, tomato-pepper jam, basil oil	
SMOKED SALMON*   540 CAL	18.25
butter, scallion, dill, served with a side of herb 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	
HAM & GRUYÈRE   430 CAL	15.5
with mustard and cornichons on a French roll	
ALL-BEEF HOT DOG   320 CAL	8
nitrate-free with Dijon mustard and cornichon relish on a potato bun	

## Soup

Served with our artisanal bread   200 CAL	
CHICKEN SOUP   170-280 CAL	7.5 / 9.5
with vegetables, farro, spicy harissa	
ORGANIC LENTIL SOUP (V)   230-460 CAL	7.5 / 9.5

## Salads & Quiches

GRILLED CHICKEN COBB   610 CAL	20
chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread	
BLACK LENTIL BOWL (V) (N)   480 CAL	17
balsamic beets, hummus, lentils, grape tomatoes, mixed greens, pistachio dukkah, vinaigrette, spicy tahini, served with our artisanal bread • with smoked salmon*   +50 CAL	+5.5
QUICHE LORRAINE   540 CAL	16.5
buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad	
MUSHROOM & GRUYÈRE QUICHE   590 CAL	16.5
buttery crust filled with savory custard, roasted mushrooms, served with a small green salad	

## Sides

BREAD   110-650 CAL	6
sourdough wheat, sourdough rye, baguette, superseed, or five grain & raisin	
AVOCADO MASH   370 CAL	7
HUMMUS   390 CAL	7
BACON   150 CAL	6.5
PROSCIUTTO   110 CAL	7
HAM & GRUYÈRE   320 CAL	9

## Wine & Beer

MIMOSA	13.5
prosecco, orange juice	
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 CAL	+1
• add pistachio syrup (N)   +100 CAL	+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	5
Ask your server about our tea selection	

### SPECIALTY

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
<div>NEW</div> STICKY TOFFEE CHAI (S)	6.5 / 7.5
• make it dirty with a shot of espresso	+1.75

## Cold Beverages

LA COLOMBE® DRAFT COLD BREW   0 CAL	6
LA COLOMBE® CANNED COLD BREW   15-100 CAL 4.5 flavors: vanilla latte, cold brew, triple latte	
ICED LATTE   30-110 CAL	6
<div>NEW</div> ICED STICKY TOFFEE CHAI (S)	6.5
• make it dirty with a shot of espresso	+1.75
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
<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

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\*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 ALLERGIES?** If you have a food allergy, please speak to the manager or your server.

(V) Vegan (N) Contains Nuts (S) Seasonal Item

Menu items may contain or come into contact with  
WHEAT, EGGS, PEANUTS, TREE NUTS, MILK, SOY, FISH, SHELLFISH & SESAME.