



# DINE-IN

Quality

Simplicity

Conviviality

Authenticity

## Breakfast & Brunch

<b>NEW</b> BAKED EGGS* BENEDICT	on croissant roll with hollandaise, scallion, microgreens, served with a small green salad	
• with smoked salmon*		21
• with bacon		20
• with avocado		20
EGG, CHEDDAR & AVOCADO BREAKFAST SANDWICH*	with tomato-pepper jam, served with a small green salad 610 cal • 4400mg s	13.5
• with bacon 170 cal • 720mg s		+2.75
TOASTED HAM & GRUYÈRE CROISSANT	served with a trio of mustard and a small green salad 540 cal • 1170mg s	13.5
• with an organic egg* 80 cal • 80mg s		+3.5
SMOKED SALMON* & HERBED GOAT CHEESE CROISSANT SANDWICH	with cucumber, pickled onion, arugula on everything croissant, served with a small green salad 460 cal • 850mg s	14.5
SCRAMBLED EGGS & GRUYÈRE CROISSANT SANDWICH	on everything croissant, served with a small green salad 540 cal • 990mg s	14.5
• with smoked salmon* 50 cal • 300mg s		+5.5
• with bacon 170 cal • 720mg s		+2.75
• with avocado 70 cal • 0mg s		+2.75
SUNNY-SIDE BREAKFAST BOWL (N)	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 590 cal • 1200mg s	16
DUTCH MINI-PANCAKES	with banana, maple butter, powdered sugar 560 cal • 10mg s	13.5
<b>NEW</b> PISTACHIO STRAWBERRY FRENCH TOAST (N)	bricche with pistachio frangipane, chantilly cream, fresh strawberries, pistachio, maple syrup	16
WARM BELGIAN WAFFLE	with fresh berries and chantilly cream 500 cal • 10mg s	12.95

## Organic Eggs

Served with our artisanal bread 200 cal • 250mg s

<b>NEW</b> SPRING PEA & CHEDDAR FRITTATA	oven-baked omelette with arugula, served with a small green salad	15.5
<b>NEW</b> CHORIZO, SWEET POTATO & KALE FRITTATA	oven-baked omelette with cheddar, served with a small green salad	15.5
TWO SOFT-BOILED EGGS*	160-890 cal • 160-700 mg s	11.25
SKILLET-BAKED EGGS*	• with avocado, tomato & feta 390 cal • 290mg s	14.75
• with bacon & scallions 290 cal • 490mg s		14.75
THREE EGG SCRAMBLE	served with a small green salad 270 cal • 370mg s	12.75
OMELETTES	served with a small green salad	
Substitute with egg whites 140 cal • 300mg s		+3.5
• with avocado & tomato 580 cal • 930mg s		15.5
• with smoked salmon* & Greek yogurt 580 cal • 1220mg s		18.25
• with ham & Gruyère 430 cal • 960mg s		17.75
• with mushroom & goat cheese 400 cal • 710mg s		17

## Fruit, Grains & Yogurt

YOGURT GRANOLA PARFAIT (N)	Greek yogurt, granola, fresh fruit 470 cal • 120mg s	11.5
FRESH FRUIT SALAD (V)	selection of seasonal fruit 90 cal • 10mg s	8.5
ORGANIC STEEL-CUT OATMEAL WITH FRESH BERRIES (V)	with milk of your choice 280-330 cal • 90mg s	9.5
ORGANIC STEEL-CUT OATMEAL WITH HONEY WALNUTS & BANANA (N) (V)	with maple syrup and milk of your choice 320-420 cal • 140mg s	9.5
CHIA SEED PUDDING (N) (V)	coconut milk, maple syrup, chia seeds, seasonal compote 590 cal • 35mg s	9.5

## From Our Bakery

CROISSANT 260 cal • 210mg s	5
PAIN AU CHOCOLAT 310 cal • 200mg s	5.5
PAIN AUX RAISINS 320 cal • 280mg s	5.5
BUTTER BRIOCHE 350 cal • 340mg s	5.25
HAZELNUT FLÛTE (N) 340 cal • 340mg s	5.25
ALMOND CROISSANT (N) 530 cal • 230mg s	6
CHOCOLATE ALMOND CROISSANT (N) 580 cal • 220mg s	6.5
CHEESE DANISH 300 cal • 300mg s	5.25
APPLE TURNOVER 250 cal • 220mg s	5.25
<b>NEW</b> STRAWBERRY BABKA BRIOCHE	6
CHIA SEED MUFFIN 450 cal • 170mg s	5.5
BLUEBERRY MUFFIN (V) 490 cal • 360mg s	5.5
QUINOA SPELT SCONE (N) 500 cal • 310mg s	5.5
<b>NEW</b> CHEDDAR SCALLION SCONE	5.5

0426-DCPH

## Toasties & Sandwiches

Served with a small green salad 90 cal • 80mg s	
<b>NEW</b> CHIPOTLE CHICKEN CLUB TOASTIE	18.5
with crispy prosciutto, chipotle aioli, plum tomato, hard-boiled egg on toasted sourdough wheat	
CHICKEN & MUSHROOM TOASTIE	17.5
with caramelized onion, Gruyère, truffle mayo on sourdough wheat 1030 cal • 1970mg s	
TARRAGON CHICKEN SALAD CROISSANT	15.5
with pickled onion and arugula 380 cal • 940mg s	
TOMATO & MOZZARELLA	14
with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta 410 cal • 900mg s	
PROSCIUTTO & MANCHEGO	15.5
with dried figs and mustard butter on a French roll 410 cal • 960mg s	
HAM & GRUYÈRE	15.5
with mustard and cornichons on a French roll 430 cal • 1000mg s	

## Tartines

Signature open-faced sandwiches, made on our sourdough wheat	
Substitute with superseed bread 230 cal • 20mg s	+2
AVOCADO TOAST (V)	15.25
avocado mash, citrus-cumin salt, chia seeds, side of marinated kale 590 cal • 710mg s	
• with an organic egg* 80 cal • 80mg s	+3.5
• with smoked salmon* 50 cal • 300mg s	+5.5
<b>NEW</b> TUSCAN TUNA TOAST	17
marinated tuna, white bean spread, arugula, fennel slaw, radish, microgreens, herb aioli	
CHICKEN & MOZZARELLA MELT	16.75
fresh mozzarella, chicken, tomato-pepper jam, basil oil 730 cal • 1020mg s	
TURKEY, BACON & AVOCADO	17
turkey, bacon, tomato, avocado, arugula, herb aioli 590 cal • 1200mg s	
SMOKED SALMON*	18
butter, scallion, dill, served with a side of herb aioli 540 cal • 1290mg s	

BAKER'S LUNCH 590-680 cal • 1470-1690mg s	18.5
half of an avocado toast, a small quinoa & arugula salad, and a cup of soup of your choice	
• select two 350-440 cal • 780-990mg s	14.5
<b>NEW</b> GRILLED THREE CHEESE TOASTIE & TOMATO SOUP	19.5
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	

## Soup

Served with our artisanal bread (200 cal • 250mg s)	
CHICKEN SOUP	7.5 / 9.5
with vegetables, quinoa, spicy harissa 170-280 cal • 550-1090mg s	
ORGANIC LENTIL SOUP (V)	7.5 / 9.5
230-460 cal • 640-1280mg s	
SOUP OF THE DAY	7.5 / 9.5
60-420 cal • 390-800mg s	

## Salads & Quiches

GRILLED CHICKEN COBB	19.75
chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread 610 cal • 900mg s	
WARM GRAIN BOWL (N)	16.5
warm farro, massaged kale, roasted sweet potato and Brussels sprouts, goat cheese, pickled cranberries, honey walnuts, served with our artisanal bread 680 cal • 1640mg s	
• with grilled chicken 60 cal • 850mg s	+4.75
BLACK LENTIL BOWL (V) (N)	16.5
balsamic beets, hummus, lentils, grape tomatoes, mixed greens, pistachio dukkah, vinaigrette, spicy tahini, served with our artisanal bread 480 cal • 800mg s	
• with smoked salmon* 50 cal • 300mg s	+5.5

<b>NEW</b> AVOCADO & CHARRED CORN CAESAR	16.5
kale, romaine, charred corn, avocado, grape tomato, cucumber, radish, pickled onion, shaved parmesan, croutons, caesar dressing, served with our artisanal bread	
• with grilled chicken 60 cal • 850mg s	+4.75
QUINOA & AVOCADO (V)	16.5
organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, radish, house basil vinaigrette, served with our artisanal bread 580 cal • 520mg s	
QUICHE LORRAINE	16
buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad 540 cal • 1010mg s	
MUSHROOM & GRUYÈRE QUICHE	16
buttery crust filled with savory custard, roasted mushrooms, served with a small green salad 590 cal • 1020mg s	

## Sides

BREAD	6
sourdough wheat, sourdough rye, baguette, superseed, or five grain & raisin 110-650 cal • 380-1040mg s	
AVOCADO MASH 370 cal • 450mg s	7
HUMMUS 390 cal • 650mg s	7
BACON 150 cal • 650mg s	6.5
PROSCIUTTO 110 cal • 790mg s	7
HAM & GRUYÈRE 320 cal • 1030mg s	9

## Desserts

CHOCOLATE CHIP CROOKIE 490 cal • 470mg s	7.25
<b>NEW</b> POPPYSEED PASSIONFRUIT CROOKIE	7.25
<b>NEW</b> EARL GREY BLUEBERRYCROOKIE	7.25
CHOCOLATE CHIP COOKIE 710 cal • 490mg s	5.5
DOUBLE CHOCOLATE CHIP COOKIE 450 cal • 100mg s	4.25
BELGIAN CHOCOLATE BROWNIE 580 cal • 70mg s	6
MINI BROWNIE 170 cal • 20mg s	3.5
MINI APRICOT CAKE (N) 140 cal • 10mg s	3.5
MINI CARROT CAKE (V) 150 cal • 90mg s	3.5
MINI BANANA CHOCOLATE CAKE (N) 160 cal • 10mg s	3.5
COCONUT MACARON (N) 230 cal • 110mg s	3.5
CHOCOLATE MOUSSE CAKE (N) 470 cal • 50mg s	7.75
LEMON TART 460 cal • 90mg s	7.75
MIXED BERRY TART (N) 430 cal • 50mg s	9
PASSIONFRUIT TART 520 cal • 50mg s	7.75
APRICOT PISTACHIO TART (N) 380 cal • 70mg s	7.75
PEAR ALMOND TART (N) 430 cal • 80mg s	7.75
CANELÉ 180 cal • 30mg s	4
FRENCH CREAM DOUGHNUT 420 cal • 220mg s	6

## Hot Beverages

Includes whole & non-fat dairy milk.	
• with oat milk or almond milk (N)	+1
• add vanilla syrup 30 cal • 0mg s	+1
• add pistachio syrup (N) 100 cal • 40mg s	+1

CLASSICS	
COFFEE 0 cal • 30mg s	4.75
CAPPUCCINO 60-130 cal • 70-100mg s	5.5 / 6.5
LATTE 60-140 cal • 70-100mg s	5.5 / 6.5
CAFÉ AU LAIT 40-110 cal • 50-80mg s	5.45 / 6.25
ESPRESSO 0 cal • 10mg s	3.75 / 4.75
AMERICANO 0 cal • 10mg s	4.5 / 5.5
MACCHIATO 20-160 cal • 50-80mg s	4.25 / 4.75
TEA 0 cal • 0mg s	5
Ask your server about our tea selection	

SPECIALTY	
BELGIAN MOCHA 170-300 cal • 110-210mg s	6 / 7
BELGIAN HOT CHOCOLATE 180-320 cal • 130-160mg s	5.5 / 6.25
MATCHA LATTE 60-140 cal • 70-130mg s	6 / 7
HONEY LEMON GINGER 90-200 cal • 10-30mg s	5.5 / 6.25
<b>NEW</b> STICKY TOFFEE CHAI	6.25 / 7.25
• make it dirty with a shot of espresso	+1.5

## Cold Beverages

COLD BREW COFFEE 0 cal • 30mg s	5.5
ICED LATTE 30-110 cal • 70-100mg s	5.5
<b>NEW</b> ICED STRAWBERRY MATCHA LATTE	6.75
ICED PISTACHIO MATCHA LATTE 90-160 cal • 40-85mg s	6.75
ICED MATCHA LATTE 60-140 cal • 70-130mg s	6
<b>NEW</b> ICED SHAKEN BANANA CHAI	6.5
<b>NEW</b> ICED STICKY TOFFEE CHAI	6.25
• make it dirty with a shot of espresso	+1.5
ICED TEA 0 cal • 10mg s	5
ICED GREEN TEA 0 cal • 10mg s	5
ORANGE JUICE 120 cal • 10mg s	5.25
APPLE JUICE 150 cal • 10mg s	5.25
STILL OR SPARKLING WATER 0 cal • 0mg s	3.5

## Homemade Lemonades

LEMONADE 60 cal • 20mg s	4.5
LEMONADE ICED TEA 40 cal • 10mg s	4.75
MINT LEMONADE 60 cal • 20mg s	5.25
<b>NEW</b> SPARKLING LAVENDER LEMONADE	5.5

\*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