



DINE-IN

Quality

Simplicity

Conviviality

Authenticity

Breakfast & Brunch

NEW 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 610 CAL	with tomato-pepper jam, served with a small green salad	
• with bacon +170 CAL		+3.25
TOASTED HAM & GRUYÈRE CROISSANT 540 CAL	served with a trio of mustard and a small green salad	13.5
• with an egg* +80 CAL		+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
SCRAMBLED EGGS & GRUYÈRE CROISSANT SANDWICH 540 CAL	on everything croissant, served with a small green salad	14.5
• with smoked salmon* +50 CAL		+5.5
• with bacon +170 CAL		+3.25
• with avocado +70 CAL		+3.25
SUNNY-SIDE BREAKFAST BOWL (N) 590 CAL	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	16.5
DUTCH MINI-PANCAKES 560 CAL	with banana, maple butter, powdered sugar	13.75
NEW PISTACHIO STRAWBERRY FRENCH TOAST (N)	brioche with pistachio frangipane, chantilly cream, fresh strawberries, pistachio, maple syrup	16.5
WARM BELGIAN WAFFLE 500 CAL	with fresh berries and chantilly cream	12.95

Eggs

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

Fruit, Grains & Yogurt

YOGURT GRANOLA PARFAIT (N) 470 CAL	Greek yogurt, granola, fresh fruit	12
FRESH FRUIT SALAD (V) 90 CAL	selection of seasonal fruit	8.5
ORGANIC STEEL-CUT OATMEAL WITH FRESH BERRIES (V) 180-280 CAL	with milk of your choice	9.75
ORGANIC STEEL-CUT OATMEAL WITH HONEY WALNUTS & BANANA (N) (V) 320-420 CAL	with maple syrup and milk of your choice	9.75
CHIA SEED PUDDING (N) (V) 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		5.25
HAZELNUT FLÛTE (N) 340 CAL		5.25
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
NEW STRAWBERRY BABKA BRIOCHE		6
CHIA SEED MUFFIN 450 CAL		5.5
BLUEBERRY MUFFIN (V) 490 CAL		5.5
QUINOA SPELT SCONE (N) 500 CAL		5.5
NEW CHEDDAR SCALLION SCONE		5.5

Toasties & Sandwiches

Served with a small green salad 90 CAL		
NEW CHIPOTLE CHICKEN CLUB TOASTIE	with crispy prosciutto, chipotle aioli, plum tomato, hard-boiled egg on toasted sourdough wheat	19
CHICKEN & MUSHROOM TOASTIE 1030 CAL	with caramelized onion, Gruyère, truffle mayo on sourdough wheat	17.5
TARRAGON CHICKEN SALAD CROISSANT 380 CAL	with pickled onion and arugula	15.5
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	15.5
HAM & GRUYÈRE 430 CAL	with mustard and cornichons on a French roll	15.5

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	15.5
• with an egg* +80 CAL		+3.5
• with smoked salmon* +50 CAL		+5.5
NEW TUSCAN TUNA TOAST	marinated tuna, white bean spread, arugula, fennel slaw, radish, microgreens, herb aioli	18
CHICKEN & MOZZARELLA MELT 460 CAL	fresh mozzarella, chicken, tomato-pepper jam, basil oil	17
TURKEY, BACON & AVOCADO 590 CAL	turkey, bacon, tomato, avocado, arugula, herb aioli	17.5
SMOKED SALMON* 540 CAL	butter, scallion, dill, served with a side of herb aioli	18.25

BAKER'S LUNCH COMBO 590-680 CAL	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	14.5
NEW GRILLED THREE CHEESE TOASTIE & TOMATO SOUP COMBO	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		
GAZPACHO 190-370 CAL	topped with mango, cucumber, radish, basil	7.5 / 9.5
CHICKEN SOUP 170-280 CAL	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	chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread	20
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	17
• with grilled chicken +60 CAL		+5.25
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	17
• with smoked salmon* +50 CAL		+5.5
NEW AVOCADO & CHARRED CORN CAESAR	kale, romaine, charred corn, avocado, grape tomato, cucumber, radish, pickled onion, shaved parmesan, croutons, caesar dressing, served with our artisanal bread	17
• with grilled chicken +60 CAL		+5.25
QUINOA & AVOCADO (V) 580 CAL	organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, radish, house basil vinaigrette, served with our artisanal bread	17
QUICHE LORRAINE 540 CAL	buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad	16.5
MUSHROOM & GRUYÈRE QUICHE 590 CAL	buttery crust filled with savory custard, roasted mushrooms, served with a small green salad	16.5
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

Sides

CHOCOLATE CHIP CROOKIE 490 CAL		7.25
NEW POPPYSEED PASSIONFRUIT CROOKIE		7.25
NEW EARL GREY BLUEBERRY CROOKIE		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 MACARON (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

Desserts

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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	Ask your server about our tea selection	5

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
NEW STICKY TOFFEE CHAI	• make it dirty with a shot of espresso	6.5 / 7.5 +1.75

Cold Beverages

COLD BREW COFFEE 0 CAL		6
ICED LATTE 30-110 CAL		6
NEW ICED STRAWBERRY MATCHA LATTE		7
ICED PISTACHIO MATCHA LATTE (N) 90-160 CAL		6.75
ICED MATCHA LATTE 60-140 CAL		6.5
NEW ICED SHAKEN BANANA CHAI		7
NEW ICED STICKY TOFFEE CHAI	• make it dirty with a shot of espresso	6.5 +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

Homemade Lemonades

LEMONADE 60 CAL		5
LEMONADE ICED TEA 40 CAL		5
MINT LEMONADE 60 CAL		5.75
NEW SPARKLING LAVENDER LEMONADE		6

*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