



DINE-IN

• MENU •

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	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	
NEW SPRING PEA & CHEDDAR FRITTATA	15.75
oven-baked omelette with arugula, served with our artisanal bread and a small green salad	
NEW CHORIZO, SWEET POTATO & KALE FRITTATA	15.75
oven-baked omelette with cheddar, served with our artisanal bread and a small green salad	

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 WITH FRESH BERRIES (V) 180-280 CAL	9.75
with milk of your choice	
ORGANIC STEEL-CUT OATMEAL WITH HONEY WALNUTS & BANANA (N) (V) 320-420 CAL	9.75
with maple syrup and milk of your choice	
CHIA SEED PUDDING (N) (V) 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
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

Desserts

CHOCOLATE CHIP CROOKIE 490 CAL	7.25
NEW POPPYSEED PASSIONFRUIT CROOKIE	7.25
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 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

Toasties & Sandwiches

NEW CHIPOTLE CHICKEN CLUB TOASTIE	19
with crispy prosciutto, chipotle aioli, plum tomato, hard-boiled egg on toasted sourdough wheat, served with a small green salad	
TARRAGON CHICKEN SALAD CROISSANT 380 CAL	15.5
with pickled onion and arugula, served with a small green salad	
TOMATO & MOZZARELLA 410 CAL	14
with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta, served with a small green salad	
HAM & GRUYÈRE 430 CAL	15.5
with mustard and cornichons on a French roll, served with a small green salad	
ALL-BEEF HOT DOG 320 CAL	8
nitrate-free with Dijon mustard and cornichon relish on a potato bun	

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* +80 CAL	+5.5

NEW TUSCAN TUNA TOAST	18
marinated tuna, white bean spread, arugula, fennel slaw, radish, microgreens, herb aioli	
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	

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 (N) (V) 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
NEW AVOCADO & CHARRED CORN CAESAR	17
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	+5.25
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
NEW STICKY TOFFEE CHAI	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
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	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

Homemade Lemonades

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

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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

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