



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	with tomato-pepper jam, served with a small green salad	13.5
• with bacon		+2.75
TOASTED HAM & GRUYÈRE CROISSANT	served with a trio of mustard and a small green salad	13.5
• with an organic egg*		+3.5
SMOKED SALMON* & HERBED GOAT CHEESE CROISSANT SANDWICH	with cucumber, pickled onion, arugula on everything croissant, served with a small green salad	14.5
SCRAMBLED EGGS & GRUYÈRE CROISSANT SANDWICH	on everything croissant, served with a small green salad	14.5
• with smoked salmon*		+5.5
• with bacon		+2.75
• with avocado		+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	16
DUTCH MINI-PANCAKES	with banana, maple butter, powdered sugar	13.5
NEW PEACHES & CREAM FRENCH TOAST (N)	brioche with almond frangipane, chantilly cream, peaches, almonds, maple syrup	16
WARM BELGIAN WAFFLE	with fresh berries and chantilly cream	12.95

Organic Eggs

Served with our artisanal bread 200 cal • 250mg s

NEW SPRING PEA & CHEDDAR FRITTATA	oven-baked omelette with arugula, 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
• with bacon & scallions		290 cal • 490mg s
THREE EGG SCRAMBLE	served with a small green salad	12.75
OMELETTES	served with a small green salad	
Substitute with egg whites		140 cal • 300mg s
• with avocado & tomato		580 cal • 930mg s
• with smoked salmon* & Greek yogurt		580 cal • 1220mg s
• with ham & Gruyère		430 cal • 960mg s
• with mushroom & goat cheese		400 cal • 710mg s

Fruit, Grains & Yogurt

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

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
NEW TART CHERRY DANISH (N)		6
APPLE TURNOVER	250 cal • 220mg s	5.25
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
NEW CHOCOLATE SCONE		5.5
NEW CHEDDAR SCALLION SCONE		5.5

Toasties & Sandwiches

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

Tartines

Signature open-faced sandwiches, made on our sourdough wheat

Substitute with superseed bread	230 cal • 20mg s	+2
AVOCADO TOAST (V)	avocado mash, citrus-cumin salt, chia seeds, side of marinated kale	590 cal • 710mg s
15.25		
• with an organic egg*		80 cal • 80mg s
• with smoked salmon*		50 cal • 300mg s
NEW ROASTED PEACH & RICOTTA TOAST (N)	ricotta, prosciutto, roasted peaches, almonds, arugula, hot honey, Parmesan	17.5
CHICKEN & MOZZARELLA MELT	fresh mozzarella, chicken, tomato-pepper jam, basil oil	730 cal • 1020mg s
16.75		
TURKEY, BACON & AVOCADO	turkey, bacon, tomato, avocado, arugula, herb aioli	590 cal • 1200mg s
17		
SMOKED SALMON*	butter, scallion, dill, served with a side of herb aioli	540 cal • 1290mg s
18		

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
GRILLED THREE CHEESE TOASTIE & TOMATO SOUP	925 cal • 1927mg s	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)

NEW GAZPACHO (V)	topped with mango, cucumber, radish, basil	190-370 cal • 464-927mg s	7.5 / 9.5
CHICKEN SOUP	with vegetables, quinoa, spicy harissa	170-280 cal • 550-1090mg s	7.5 / 9.5
ORGANIC LENTIL SOUP (V)		230-460 cal • 640-1280mg s	7.5 / 9.5
SOUP OF THE DAY		60-420 cal • 390-800mg s	7.5 / 9.5

Salads & Quiches

NEW CRISPY PROSCIUTTO WEDGE	chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread	20
NEW WATERMELON, FENNEL & FETA SALAD	arugula, corn, avocado, cucumber, mint, aleppo pepper, harissa dressing, served with our artisanal bread	17
• with grilled chicken		60 cal • 850mg s
+4.75		
GRILLED CHICKEN COBB	chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread	610 cal • 900mg s
19.75		
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	16.5
• with grilled chicken		60 cal • 850mg s
+4.75		
WARM GRAIN BOWL (N)	warm farro, massaged kale, roasted sweet potato and Brussels sprouts, caramelized onion, goat cheese, pickled cranberries, honey walnuts, served with our artisanal bread	680 cal • 1640mg s
16.5		
• with grilled chicken		60 cal • 850mg s
+4.75		
QUINOA & AVOCADO (V)	organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, radish, house basil vinaigrette, served with our artisanal bread	580 cal • 520mg s
16.5		
QUICHE LORRAINE	buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad	540 cal • 1010mg s
16		
MUSHROOM & GRUYÈRE QUICHE	buttery crust filled with savory custard served with a small green salad	590 cal • 1020mg s
16		

Desserts

CHOCOLATE CHIP CROOKIE	490 cal • 470mg s	7.25
NEW CHERRY COBBLER CROOKIE (N)		7.25
NEW EARL GREY BLUEBERRY CROOKIE		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 MACAROON	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
STICKY TOFFEE CHAI	160-500 cal • 90-140mg s	6.25 / 7.25
• make it dirty with a shot of espresso		+1.5

Cold Beverages

NEW ICED STRAWBERRY MATCHA LATTE		6.75
NEW FRENCH CREAM CHICORY COLD BREW		7.25
NEW PISTACHIO CREAM CHERRY COLD BREW (N)		7.25
ICED PISTACHIO MATCHA LATTE	90-160 cal • 40-85mg s	6.75
ICED MATCHA LATTE	60-140 cal • 70-130mg s	6
ICED STICKY TOFFEE CHAI	160-330 cal • 107-130mg s	6.25
• make it dirty with a shot of espresso		+1.5
COLD BREW COFFEE	0 cal • 30mg s	5.5
ICED LATTE	30-110 cal • 70-100mg s	5.5
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
NEW WATERMELON COOLER		6.95
LEMONADE	60 cal • 20mg s	4.5
LEMONADE ICED TEA	40 cal • 10mg s	4.75
MINT LEMONADE	60 cal • 20mg s	5.25

Sides

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

*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