



# 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   610 CAL with tomato-pepper jam, served with a small green salad • with bacon   +170 CAL	13.5 +3.25
TOASTED HAM & GRUYÈRE CROISSANT   540 CAL served with a trio of mustard and a small green salad • with an egg*   +80 CAL	13.5 +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 • with smoked salmon*   +50 CAL • with bacon   +170 CAL • with avocado   +70 CAL	14.5 +5.5 +3.25 +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
<b>NEW</b> PEACHES & CREAM FRENCH TOAST (N) brioche with almond frangipane, chantilly cream, peaches, almonds, 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	
<b>NEW</b> SPRING PEA & CHEDDAR FRITTATA oven-baked omelette with arugula, 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
<b>OMELETTES</b> 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 and scallions	18.75
HAM & GRUYÈRE OMELETTE   430 CAL with scallions	18.25
MUSHROOM & GOAT CHEESE OMELETTE   400 CAL	17

## Fruit, Grains & Yogurt

<b>NEW</b> 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
<b>NEW</b> TART CHERRY DANISH (N)	6
APPLE TURNOVER   250 CAL	5.25
CHIA SEED MUFFIN   450 CAL	5.5
BLUEBERRY MUFFIN (V)   490 CAL	5.5
QUINOA SPELT SCONE (N)   500 CAL	5.5
<b>NEW</b> CHOCOLATE SCONE	5.5
<b>NEW</b> CHEDDAR SCALLION SCONE	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.

## Toasties & Sandwiches

Served with a small green salad   90 CAL	
<b>NEW</b> CHIPOTLE CHICKEN CLUB TOASTIE with crispy prosciutto, Gruyère, 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 • with an egg*   +80 CAL • with smoked salmon*   +50 CAL	15.5 +3.5 +5.5
<b>NEW</b> ROASTED PEACH & RICOTTA TOAST (N) ricotta, prosciutto, roasted peaches, almonds, arugula, hot honey, Parmesan	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 half of an avocado toast, a small quinoa & arugula salad, and a cup of soup of your choice • select two   350-440 CAL	18.5 14.5
GRILLED THREE CHEESE TOASTIE & TOMATO SOUP COMBO   925 CAL 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	19.5

## Soup

Served with our artisanal bread   200 CAL	
GAZPACHO (V)   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

<b>NEW</b> CRISPY PROSCIUTTO WEDGE romaine, arugula, chicken, prosciutto, blue cheese, avocado, cabbage, corn, radish, croutons, avocado ranch dressing, served with our artisanal bread	20
<b>NEW</b> WATERMELON, FENNEL & FETA SALAD arugula, corn, avocado, cucumber, mint, aleppo pepper, harissa dressing, served with our artisanal bread • with grilled chicken   +60 CAL	17.5 +5.25
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
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 • with grilled chicken   +60 CAL	17 +5.25
WARM GRAIN BOWL (N)   680 CAL warm farro, massaged kale, roasted sweet potato and Brussels sprouts, caramelized onion, goat cheese, pickled cranberries, honey walnuts, served with our artisanal bread • with grilled chicken   +60 CAL	17 +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 served with a small green salad	16.5

## Desserts

CHOCOLATE CHIP CROOKIE   490 CAL	7.25
<b>NEW</b> CHERRY COBBLER CROOKIE (N)	7.25
<b>NEW</b> 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   230 CAL	3.5
CHOCOLATE 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

## 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
STICKY TOFFEE CHAI   160-500 CAL • make it dirty with a shot of espresso	6.5 / 7.5 +1.75

## Cold Beverages

<b>NEW</b> ICED STRAWBERRY MATCHA LATTE	7
<b>NEW</b> FRENCH CREAM CHICORY COLD BREW	7.25
<b>NEW</b> PISTACHIO CREAM CHERRY COLD BREW (N)	7.25
ICED PISTACHIO MATCHA LATTE (N)   90-160 CAL	6.75
ICED MATCHA LATTE   60-140 CAL	6.5
ICED STICKY TOFFEE CHAI   160-330 CAL • make it dirty with a shot of espresso	6.5 +1.75
COLD BREW COFFEE   0 CAL	6
ICED LATTE   30-110 CAL	6
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
<b>NEW</b> WATERMELON COOLER	7
LEMONADE   60 CAL	5
LEMONADE ICED TEA   40 CAL	5
MINT LEMONADE   60 CAL	5.75

## Sides

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