



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*	22
• with bacon	21
• with avocado	21
EGG*, CHEDDAR & AVOCADO	13.75
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	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	15.5
with cucumber, pickled onion, arugula on everything croissant, served with a small green salad	
SCRAMBLED EGGS & GRUYÈRE CROISSANT SANDWICH 540 CAL	14.5
on everything croissant, served with a small green salad	
• with smoked salmon* +50 CAL	+5.75
• with bacon +170 CAL	+3.25
• with avocado +70 CAL	+3.25
SUNNY-SIDE BREAKFAST BOWL (N) 590 CAL	17
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	
DUTCH MINI-PANCAKES 560 CAL	14
with banana, maple butter, powdered sugar	
NEW PEACHES & CREAM FRENCH TOAST (N)	16.5
brioche with almond frangipane, chantilly cream, peaches, almonds, maple syrup	
WARM BELGIAN WAFFLE 500 CAL	13
with fresh berries and chantilly cream	

Organic Eggs

Served with our artisanal bread 200 CAL	
NEW SPRING PEA & CHEDDAR FRITTATA	16.5
oven-baked omelette with arugula, served with a small green salad	
TWO SOFT-BOILED EGGS* 160-890 CAL	13
SKILLET-BAKED EGGS* WITH AVOCADO, TOMATO & FETA 390 CAL	15.25
SKILLET-BAKED EGGS* WITH BACON & SCALLIONS 290 CAL	15.25
THREE EGG SCRAMBLE 270 CAL	14
served with a small green salad	
OMELETTES	
served with a small green salad	
Substitute with egg whites 140 CAL	+3.5
AVOCADO & TOMATO OMELETTE 580 CAL	17
with tomato-pepper jam	
SMOKED SALMON* OMELETTE 580 CAL	20
with Greek yogurt and scallions	
HAM & GRUYÈRE OMELETTE 430 CAL	18.5
with scallions	
MUSHROOM & GOAT CHEESE OMELETTE 400 CAL	18

Fruit, Grains & Yogurt

NEW YOGURT GRANOLA PARFAIT (N) 470 CAL	12.5
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	10.25
with milk of your choice	
ORGANIC STEEL-CUT OATMEAL WITH HONEY WALNUTS & BANANA (N) (V) 320-420 CAL	10.25
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
BUTTER BRIOCHE 350 CAL	5.5
HAZELNUT FLÛTE (N) 340 CAL	5.5
ALMOND CROISSANT (N) 530 CAL	6.25
CHOCOLATE ALMOND CROISSANT (N) 580 CAL	6.5
CHEESE DANISH 300 CAL	5.5
NEW TART CHERRY DANISH (N)	6.5
APPLE TURNOVER 250 CAL	5.5
CHIA SEED MUFFIN 450 CAL	5.75
BLUEBERRY MUFFIN (V) 490 CAL	5.75
QUINOA SPELT SCONE (N) 500 CAL	5.5
NEW CHOCOLATE SCONE	5.5
NEW 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	
NEW CHIPOTLE CHICKEN CLUB TOASTIE	19
with crispy prosciutto, Gruyère, chipotle aioli, plum tomato, hard-boiled egg on toasted sourdough wheat	
CHICKEN & MUSHROOM TOASTIE 1030 CAL	18
with caramelized onion, Gruyère, truffle mayo on sourdough wheat	
TARRAGON CHICKEN SALAD CROISSANT 380 CAL	16
with pickled onion and arugula	
TOMATO & MOZZARELLA 410 CAL	14
with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta	
PROSCIUTTO & MANCHEGO 410 CAL	16
with dried figs and mustard butter on a French roll	
HAM & GRUYÈRE 430 CAL	16
with mustard and cornichons on a French roll	

Tartines

Signature open-faced sandwiches, made on our sourdough wheat	
Substitute with superseed bread 230 CAL	+2
AVOCADO TOAST (V) 590 CAL	16
avocado mash, citrus-cumin salt, chia seeds, side of marinated kale	
• with an organic egg* +80 CAL	+3.5
• with smoked salmon* +50 CAL	+5.75
NEW ROASTED PEACH & RICOTTA TOAST (N)	18
ricotta, prosciutto, roasted peaches, almonds, arugula, hot honey, Parmesan	
CHICKEN & MOZZARELLA MELT 460 CAL	18
fresh mozzarella, chicken, tomato-pepper jam, basil oil	
TURKEY, BACON & AVOCADO 590 CAL	18
turkey, bacon, tomato, avocado, arugula, herb aioli	
SMOKED SALMON* 540 CAL	20
butter, scallion, dill, served with a side of herb aioli	

BAKER'S LUNCH COMBO 590-680 CAL	19
half of an avocado toast, a small quinoa & arugula salad, and a cup of soup of your choice	
• select two 350-440 CAL	15.5
GRILLED THREE CHEESE TOASTIE & TOMATO SOUP COMBO 925 CAL	20
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 (V) 190-370 CAL	7.75 / 9.75
topped with mango, cucumber, radish, basil	
CHICKEN SOUP 170-280 CAL	7.75 / 9.75
with vegetables, quinoa, spicy harissa	
ORGANIC LENTIL SOUP (V) 230-460 CAL	7.75 / 9.75
SOUP OF THE DAY 60-420 CAL	7.75 / 9.75

Salads & Quiches

NEW CRISPY PROSCIUTTO WEDGE	20.5
romaine, arugula, chicken, prosciutto, blue cheese, avocado, cabbage, corn, radish, croutons, avocado ranch dressing, served with our artisanal bread	
NEW WATERMELON, FENNEL & FETA SALAD	17.5
arugula, corn, avocado, cucumber, mint, aleppo pepper, harissa dressing, served with our artisanal bread	
• with grilled chicken +60 CAL	+5.5
GRILLED CHICKEN COBB 610 CAL	20.5
chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread	
AVOCADO & CHARRED CORN CAESAR 600 CAL	17.5
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	+5.5
WARM GRAIN BOWL (N) 680 CAL	17.5
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	+5.5
QUINOA & AVOCADO (V) 580 CAL	17.5
organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, radish, house basil vinaigrette, served with our artisanal bread	
QUICHE LORRAINE 540 CAL	17.5
buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad	
MUSHROOM & GRUYÈRE QUICHE 590 CAL	17.5
buttery crust filled with savory custard, served with a small green salad	

Desserts

CHOCOLATE CHIP CROOKIE 490 CAL	7.25
NEW CHERRY COBBLER CROOKIE (N)	7.25
NEW EARL GREY BLUEBERRY CROOKIE	7.25
CHOCOLATE CHIP COOKIE 710 CAL	6
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	8.75
LEMON TART 460 CAL	8.5
MIXED BERRY TART (N) 430 CAL	9
PASSIONFRUIT TART 510 CAL	8.5
APRICOT PISTACHIO TART (N) 380 CAL	8.5
PEAR ALMOND TART (N) 430 CAL	8.5
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	5
CAPPUCCINO 60-130 CAL	5.95 / 6.75
LATTE 60-140 CAL	5.95 / 6.75
CAFÉ AU LAIT 40-110 CAL	6 / 7
ESPRESSO 0 CAL	4.25 / 5.25
AMERICANO 0 CAL	4.75 / 5.5
MACCHIATO 20-160 CAL	4.75 / 5.25
TEA 0 CAL	5.25
Ask your server about our tea selection	
SPECIALTY	
BELGIAN MOCHA 170-300 CAL	6.5 / 7.5
BELGIAN HOT CHOCOLATE 180-320 CAL	5.95 / 6.75
MATCHA LATTE 60-140 CAL	6.5 / 7.5
HONEY LEMON GINGER 90-200 CAL	5.75 / 6.5
STICKY TOFFEE CHAI 160-500 CAL	6.75 / 7.75
• make it dirty with a shot of espresso	+2

Cold Beverages

NEW ICED STRAWBERRY MATCHA LATTE	7
NEW FRENCH CREAM CHICORY COLD BREW	7.25
NEW PISTACHIO CREAM CHERRY COLD BREW (N)	7.25
ICED PISTACHIO MATCHA LATTE (N) 90-160 CAL	7
ICED MATCHA LATTE 60-140 CAL	6.75
ICED STICKY TOFFEE CHAI 160-330 CAL	6.75
• make it dirty with a shot of espresso	+2
COLD BREW COFFEE 0 CAL	6
ICED LATTE 30-110 CAL	6.25
ICED TEA 0 CAL	5.25
ICED GREEN TEA 0 CAL	5.25
ORANGE JUICE 120 CAL	5.5
APPLE JUICE 150 CAL	5.5
STILL OR SPARKLING WATER 0 CAL	4
NEW WATERMELON COOLER	7
LEMONADE 60 CAL	5
LEMONADE ICED TEA 40 CAL	5
MINT LEMONADE 60 CAL	5.75

Sides

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

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