



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	
• with an organic 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	
SCRAMBLED EGGS & GRUYÈRE CROISSANT SANDWICH 540 CAL	
on everything croissant, served with a small green salad	
• 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	
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	
16.5	
DUTCH MINI-PANCAKES 560 CAL	
with banana, maple butter, powdered sugar	
13.75	
NEW 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	

Organic 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	
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

Fruit, Grains & Yogurt

NEW 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

VIENNOISERIES

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

SPECIALTY

ALMOND CROISSANT (N) 530 CAL	6
CHOCOLATE ALMOND CROISSANT (N) 580 CAL	6.5
CHEESE DANISH 300 CAL	5.25
NEW 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
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	
with crispy prosciutto, Gruyère, chipotle aioli, plum tomato, hard-boiled egg on toasted sourdough wheat	19
CHICKEN & MUSHROOM TOASTIE 1030 CAL	17.5
with caramelized onion, Gruyère, truffle mayo on sourdough wheat	
TARRAGON CHICKEN SALAD CROISSANT 380 CAL	15.5
with pickled onion and arugula	
TOMATO & MOZZARELLA 410 CAL	14
with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta	
PROSCIUTTO & MANCHEGO 410 CAL	15.5
with dried figs and mustard butter on a French roll	
HAM & GRUYÈRE 430 CAL	15.5
with mustard and cornichons on a French roll	

Tartines

Substitute with superseed bread | 230 CAL

AVOCADO TOAST (V) 590 CAL	
avocado mash, citrus-cumin salt, chia seeds, side of marinated kale	15.5
• with an organic egg* +80 CAL	+3.5
• with smoked salmon* +50 CAL	+5.5
NEW ROASTED PEACH & RICOTTA TOAST (N)	
ricotta, prosciutto, roasted peaches, almonds, arugula, hot honey, Parmesan	18
CHICKEN & MOZZARELLA MELT 460 CAL	17
fresh mozzarella, chicken, tomato-pepper jam, basil oil	
TURKEY, BACON & AVOCADO 590 CAL	17.5
turkey, bacon, tomato, avocado, arugula, herb aioli	
SMOKED SALMON* 540 CAL	18.25
butter, scallion, dill, served with a side of herb aioli	

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

GRILLED THREE CHEESE TOASTIE & TOMATO SOUP COMBO | 925 CAL 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

NEW GAZPACHO (V) 190-370 CAL	
topped with mango, cucumber, radish, basil	7.5 / 9.5
CHICKEN SOUP 170-280 CAL	7.5 / 9.5
with vegetables, quinoa, spicy harissa	
ORGANIC LENTIL SOUP (V) 230-460 CAL	7.5 / 9.5
SOUP OF THE DAY 60-420 CAL	7.5 / 9.5

Salads & Quiches

NEW CRISPY PROSCIUTTO WEDGE	
romaine, arugula, chicken, prosciutto, blue cheese, avocado, cabbage, corn, radish, croutons, avocado ranch dressing, 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	17.5
• with grilled chicken +60 CAL	+5.25
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	
AVOCADO & CHARRED CORN CAESAR 600 CAL	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
WARM GRAIN BOWL (N) 680 CAL	17
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	+5.25
QUINOA & AVOCADO (V) 580 CAL	17
organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, radish, house basil vinaigrette, served with our artisanal bread	
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 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	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 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 550 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	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
STICKY TOFFEE CHAI 160-500 CAL	6.5 / 7.5
• make it dirty with a shot of espresso	+1.75

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	6.75
ICED MATCHA LATTE 60-140 CAL	6.5
ICED STICKY TOFFEE CHAI 160-330 CAL	6.5
• make it dirty with a shot of espresso	+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
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