

NEW

Seasonal Favorites

FROM OUR BAKERY

SPECULOOS COOKIE TIRAMISU (N)	8
PUMPKIN MUFFIN	5.75
PUMPKIN WHITE CHOCOLATE PECAN CROOKIE (N)	7.25
APPLE COBBLER CROOKIE	7.25
CHOCOLATE CHIP CROOKIE 490 CAL	7.25
APPLE ALMOND DANISH (N)	6.5
CHOCOLATE SCONE	5.5
CHEDDAR SCALLION SCONE	5.5

SPECIALTY BEVERAGES

PUMPKIN SPICE LATTE	6.5 / 7.5
ICED PUMPKIN SPICE LATTE	6.5
PUMPKIN CREAM COLD BREW	7.25
SPICED APPLE CIDER	6 / 7

SPICED
APPLE CIDER



PUMPKIN
CREAM
COLD BREW



Desserts

CHOCOLATE CHIP COOKIE 710 CAL	6	CHOCOLATE MOUSSE CAKE (N) 470 CAL	8.75
DOUBLE CHOCOLATE CHIP COOKIE 250 CAL	4.5	LEMON TART 460 CAL	8.5
BELGIAN CHOCOLATE BROWNIE 580 CAL	6.5	MIXED BERRY TART (N) 430 CAL	9
MINI BROWNIE 170 CAL	3.5	PASSIONFRUIT TART 510 CAL	8.5
MINI APRICOT CAKE (N) 140 CAL	3.5	APRICOT PISTACHIO TART (N) 380 CAL	8.5
MINI CARROT CAKE (V) 150 CAL	3.5	PEAR ALMOND TART (N) 430 CAL	8.5
MINI BANANA CHOCOLATE CAKE (N) 160 CAL	3.5	CANELÉ 180 CAL	4
COCONUT MACAROON 230 CAL	3.5	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

 PUMPKIN SPICE LATTE	6.5 / 7.5
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

• with Pumpkin or French Cream Cold Foam +1.25

 ICED PUMPKIN SPICE LATTE	6.5
 PUMPKIN CREAM COLD BREW	7.25
ICED PISTACHIO MATCHA LATTE (N) 90-160 CAL	7
ICED MATCHA LATTE 60-140 CAL	6.75
COLD BREW COFFEE 0 CAL	6
ICED LATTE 30-110 CAL	6.25
ICED STICKY TOFFEE CHAI 160-330 CAL	6.75
• make it dirty with a shot of espresso	+2
ICED TEA 0 CAL	5.25
ICED GREEN TEA 0 CAL	5.25
ORANGE JUICE 120 CAL	5.5
STILL OR SPARKLING WATER 0 CAL	4

Homemade Lemonades

LEMONADE 60 CAL	5
LEMONADE ICED TEA 40 CAL	5
MINT LEMONADE 60 CAL	5.75

0926-CT



M E N U

Quality

Simplicity

Conviviality

Authenticity



ROASTED
GRAPE & GOAT
CHEESE TOAST

ROASTED
CAULIFLOWER
CHICKEN CAESAR

Morning Classics

BAKED EGGS* BENEDICT | 560 CAL

on croissant roll with hollandaise, scallion, microgreens, served with a small green salad

- with smoked salmon* | +50 CAL 22
- with bacon | +170 CAL 21
- with avocado | +70 CAL 21

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

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

SUNNY-SIDE BREAKFAST BOWL (N) | 590 CAL 17
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

NEW ROASTED BUTTERNUT SQUASH & GOAT CHEESE FRITTATA 16.5
oven-baked omelette, served with a small green salad

NEW PISTACHIO STRAWBERRY FRENCH TOAST (N) 16.5
brioche with pistachio frangipane, chantilly cream, fresh strawberries, and maple syrup

DUTCH MINI-PANCAKES | 560 CAL 14
with banana, maple butter, powdered sugar

WARM BELGIAN WAFFLE | 500 CAL 13
with fresh berries and chantilly cream

Breakfast Sandwiches



SMOKED SALMON CROISSANT ROLL BREAKFAST SANDWICH 17

smoked salmon, ricotta, slow-baked egg soufflé, scallion, and herb mayo on an everything croissant roll

EGG*, CHEDDAR & AVOCADO BREAKFAST SANDWICH | 610 CAL 13.75

with chipotle aioli, served with a small green salad

• with bacon | +170 CAL +3.25

TOASTED HAM & GRUYÈRE CROISSANT | 540 CAL 13.5

served with whole grain mustard and a small green salad

• with an egg* | +80 CAL +3.5

SCRAMBLED EGGS & GRUYÈRE CROISSANT SANDWICH | 540 CAL 14.5

on croissant roll with hollandaise, scallion, microgreens, 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

Fruit, Grains & Yogurt

YOGURT GRANOLA PARFAIT (N) | 470 CAL 12.5

Greek yogurt, granola, fresh fruit



NEW CHIA SEED PUDDING BERRY BOWL (N) (V) 11

topped with strawberries, banana, blueberries, blackberries, and granola

FRESH FRUIT SALAD (V) | 90 CAL 8.5

selection of seasonal fruit

STEEL-CUT OATMEAL WITH FRESH BERRIES (V) | 180-280 CAL 10.25

with milk of your choice

STEEL-CUT OATMEAL WITH HONEY WALNUTS & BANANA (N) (V) | 320-420 CAL 10.25

with maple syrup and milk of your choice

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

APPLE TURNOVER | 250 CAL 5.5

CHIA SEED MUFFIN | 450 CAL 5.75

BLUEBERRY MUFFIN (V) | 490 CAL 5.75

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

Toasties & Sandwiches

Served with a small green salad | 90 CAL



HAM & GRUYERE PRESSED BAGUETTE 17.5
Paris ham, Gruyère, butter, cornichons, and whole grain mustard on a baguette, pressed and served hot

CHIPOTLE CHICKEN CLUB TOASTIE | 870 CAL 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



CAPRESE BAGUETTE 16
tomato, mozzarella, basil oil, arugula, mayo, and balsamic glaze on a baguette

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 egg* | +80 CAL +3.5

• with smoked salmon* | +50 CAL +5.75



ROASTED GRAPE & GOAT CHEESE TOAST (N) 17
roasted grapes, goat cheese, radicchio, honey walnuts, and arugula on wheat bread with lemon juice and balsamic glaze

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

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

Salads & Quiches

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



ROASTED CAULIFLOWER CHICKEN CAESAR 18.5
kale, romaine, radicchio, chicken, roasted cauliflower, crispy prosciutto, and pickled onion, topped with Parmesan, croutons, and Caesar dressing, served with our artisanal bread

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

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



HAM & GRUYÈRE PRESSED BAGUETTE & TOMATO SOUP COMBO | 925 CAL 21.5

served with a cup of tomato basil soup and a small arugula salad

Soup

Served with our artisanal bread | 200 CAL



THREE BEAN CHILI 11
topped with chopped avocado, radish, and scallions.

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

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ROASTED CAULIFLOWER CHICKEN CAESAR 18.5

kale, romaine, radicchio, chicken, roasted cauliflower, crispy prosciutto, and pickled onion, topped with Parmesan, croutons, and Caesar dressing, served with our artisanal bread

ROASTED GRAPE & GOAT CHEESE TOAST (N) 17

roasted grapes, goat cheese, radicchio, honey walnuts, and arugula on wheat bread with lemon juice and balsamic glaze

HAM & GRUYERE PRESSED BAGUETTE 17.5

Paris ham, Gruyère, butter, cornichons, and whole grain mustard on a baguette, pressed and served hot

THREE BEAN CHILI 11

topped with chopped avocado, radish, and scallions. Served with wheat bread and baguette

ROASTED BUTTERNUT SQUASH & GOAT CHEESE FRITTATA 16.5

Oven-baked omelette, served with a small green salad



HAM & GRUYÈRE
PRESSED BAGUETTE
WITH TOMATO SOUP