

NEW

Seasonal Favorites

FROM OUR BAKERY

SPECULOOS COOKIE TIRAMISU (N)	8
PUMPKIN MUFFIN	5.5
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
CHOCOLATE SCONE	5.5
CHEDDAR SCALLION SCONE	5.5

SPECIALTY BEVERAGES

PUMPKIN SPICE LATTE	6.25 / 7.25
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	5.5	CHOCOLATE MOUSSE CAKE (N) 470 CAL	8.25
DOUBLE CHOCOLATE CHIP COOKIE 250 CAL	4.5	LEMON TART 460 CAL	7.75
BELGIAN CHOCOLATE BROWNIE 580 CAL	6.5	MIXED BERRY TART (N) 430 CAL	9
MINI BROWNIE 170 CAL	3.5	PASSIONFRUIT TART 510 CAL	7.75
MINI APRICOT CAKE (N) 140 CAL	3.5	APRICOT PISTACHIO TART (N) 380 CAL	7.75
MINI CARROT CAKE (V) 150 CAL	3.5	PEAR ALMOND TART (N) 430 CAL	7.75
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	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



PUMPKIN SPICE LATTE	6.25 / 7.25
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

• 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	6.75
ICED MATCHA LATTE 60-140 CAL	6.5
COLD BREW COFFEE 0 CAL	6
ICED LATTE 30-110 CAL	6
ICED STICKY TOFFEE CHAI 160-330 CAL	6.5
• make it dirty with a shot of espresso	+1.75
ICED TEA 0 CAL	5
ICED GREEN TEA 0 CAL	5
ORANGE JUICE 120 CAL	5.5
STILL OR SPARKLING WATER 0 CAL	3.75

Homemade Lemonades

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

0926-FL



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	21
• with bacon +170 CAL	20
• with avocado +70 CAL	20

OMELETTES

served with a small green salad	
Substitute with egg whites 140 CAL	+3.5
AVOCADO & TOMATO OMELETTE 580 CAL	16
with tomato-pepper jam	
SMOKED SALMON* OMELETTE 580 CAL	18.75
with Greek yogurt and scallions	
HAM & GRUYÈRE OMELETTE 430 CAL	18.25
with scallions	
MUSHROOM & GOAT CHEESE OMELETTE 400 CAL	17

TWO SOFT-BOILED EGGS* 160-890 CAL	11
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SKILLET-BAKED EGGS* WITH AVOCADO, TOMATO & FETA 390 CAL	15
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SKILLET-BAKED EGGS* WITH BACON & SCALLIONS 290 CAL	15
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THREE EGG SCRAMBLE 270 CAL	13
served with a small green salad	

SUNNY-SIDE BREAKFAST BOWL (N) 590 CAL	16.5
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	15.75
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	13.75
with banana, maple butter, powdered sugar	

WARM BELGIAN WAFFLE 500 CAL	12.95
with fresh berries and chantilly cream	

Breakfast Sandwiches



SMOKED SALMON CROISSANT ROLL BREAKFAST SANDWICH	16
smoked salmon, ricotta, slow-baked egg soufflé, scallion, and herb mayo on an everything croissant roll	

EGG*, CHEDDAR & AVOCADO BREAKFAST SANDWICH 610 CAL	13.5
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	+5.5
• with bacon +170 CAL	+3.25
• with avocado +70 CAL	+3.25

Fruit, Grains & Yogurt

YOGURT GRANOLA PARFAIT (N) 470 CAL	12
Greek yogurt, granola, fresh fruit	



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	9.75
with milk of your choice	

STEEL-CUT OATMEAL WITH HONEY WALNUTS & BANANA (N) (V) 320-420 CAL	9.75
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	5.25
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
APPLE TURNOVER 250 CAL	5.25
CHIA SEED MUFFIN 450 CAL	5.5
BLUEBERRY MUFFIN (V) 490 CAL	5.5

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

- NEW** **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 17.5
with caramelized onion, Gruyère, truffle mayo on sourdough wheat
- NEW** **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 15.5
avocado mash, citrus-cumin salt, chia seeds, side of marinated kale
- with an egg* | +80 CAL +3.5
- with smoked salmon* | +50 CAL +5.5
- NEW** **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 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

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
chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread

- NEW** **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
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

- 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

- NEW** **HAM & GRUYÈRE PRESSED BAGUETTE & TOMATO SOUP COMBO** | 925 CAL 21
served with a cup of tomato basil soup and a small arugula salad

Soup

Served with our artisanal bread | 200 CAL

- NEW** **THREE BEAN CHILI** 11
topped with chopped avocado, radish, and scallions

- GAZPACHO (V)** | 190–370 CAL 7.5 / 9.5
topped with mango, cucumber, radish, basil

- TOMATO BASIL SOUP** | 80–170 CAL 7.5 / 9.5

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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 15.75

Oven-baked omelette, served with a small green salad



HAM & GRUYÈRE
PRESSED BAGUETTE
WITH TOMATO SOUP