

NEW

Seasonal Favorites

FROM OUR BAKERY

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	MINI BANANA CHOCOLATE CAKE (N) 160 CAL	3.5
DOUBLE CHOCOLATE CHIP COOKIE 250 CAL	4.5	COCONUT MACAROON 230 CAL	3.5
BELGIAN CHOCOLATE BROWNIE 580 CAL	6.5	LEMON TART 460 CAL	7.75
MINI BROWNIE 170 CAL	3.5	MIXED BERRY TART (N) 430 CAL	9
MINI APRICOT CAKE (N) 140 CAL	3.5	FRENCH CREAM DOUGHNUT 550 CAL	7
MINI CARROT CAKE (V) 150 CAL	3.5		

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

LA COLOMBE DRAFT COLD BREW 0 CAL	6
LA COLOMBE CANNED COLD BREW 15-100 CAL	4.5
 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
ICED STICKY TOFFEE CHAI 160-330 CAL	6.5
• make it dirty with a shot of espresso	+1.75
ICED LATTE 30-110 CAL	6
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-NYSP



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



ROASTED BUTTERNUT SQUASH & GOAT CHEESE FRITTATA 15.75

oven-baked omelette, served with a small green salad

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

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

VIENNOISERIES

CROISSANT | 260 CAL 5

PAIN AU CHOCOLAT | 310 CAL 5.5

PAIN AUX RAISINS | 320 CAL 5.5

SPECIALTY

ALMOND CROISSANT (N) | 530 CAL 6

CHOCOLATE ALMOND CROISSANT (N) | 580 CAL 6.5

CHEESE DANISH | 300 CAL 5.25



APPLE ALMOND DANISH (N) 6

APPLE TURNOVER | 250 CAL 5.25

CHIA SEED MUFFIN | 450 CAL 5.5



PUMPKIN MUFFIN 5.5

BLUEBERRY MUFFIN (V) | 490 CAL 5.5

QUINOA SPELT SCONE (N) | 500 CAL 5.5

Toasties & Sandwiches



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, served with a small green salad

ALL-BEEF HOT DOG | 320 CAL 8
nitrate-free with Dijon mustard and cornichon relish on a potato bun



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



Our artisanal bread-making process is nice and slow, with our bakers guiding the way.

In fact, it takes 34 hours to make our bread from start to finish.



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



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

SMOKED SALMON* | 540 CAL 18.25
butter, scallion, dill, served with a side of herb aioli

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



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

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

Soup

Served with our artisanal bread | 200 CAL



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

CHICKEN SOUP | 170-280 CAL 7.5 / 9.5
with vegetables, farro, spicy harissa

ORGANIC LENTIL SOUP (V) | 230-460 CAL 7.5 / 9.5

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

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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

THREE BEAN CHILI

