



DINE-IN

Quality

Simplicity

Conviviality

Authenticity

Breakfast & Brunch

EGG, CHEDDAR & AVOCADO BREAKFAST SANDWICH*	12.75
with tomato-pepper jam, served with a green salad 610 cal	
• with bacon 790 cal	+3
TOASTED HAM & GRUYÈRE CROISSANT	12.75
served with a trio of mustard and a green salad 540 cal	
• with an organic egg* 80 cal	+3.25
SUNNY-SIDE BREAKFAST BOWL (N)	16.5
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 590 cal	
DUTCH MINI-PANCAKES	13.5
with banana, maple butter, powdered sugar 560 cal	
WARM BELGIAN WAFFLE	12.25
with fresh berries and whipped cream 500 cal	

Fresh Fruits & Yogurt

YOGURT GRANOLA PARFAIT (N)	11.75
organic Greek yogurt, granola, fresh fruit 470 cal	
FRESH FRUIT SALAD (V)	7.75
selection of seasonal fruit 90 cal	
ORGANIC STEEL-CUT OATMEAL (V)	
• with fresh berries and milk of choice 180-280 cal	9.25
• with honey walnuts, banana, maple syrup, and milk of choice (N) 320-420 cal	9.25
CHIA SEED PUDDING (V) (N)	8.75
coconut milk, maple syrup, chia seeds, seasonal compote 590 cal	

Organic Eggs & Omelettes

Served with our artisanal bread (200 cal)

ROASTED CAULIFLOWER & CHEDDAR FRITTATA	15.75
oven-baked omelette, served with a small green salad 420 cal	
TWO SOFT-BOILED EGGS*	11.75
160-890 cal	
SKILLET-BAKED EGGS*	
• with avocado, tomato & feta 390 cal	14.5
• with bacon & scallions 290 cal	14.5
THREE EGG SCRAMBLE	13.5
served with a small green salad 270 cal	
OMELETTES	
served with a small green salad	
Substitute with egg whites 140 cal	+3.25
• with avocado & tomato 580 cal	16
• with smoked salmon* & Greek yogurt 580 cal	18
• with ham & Gruyère 430 cal	17.5
• with mushroom & goat cheese 400 cal	17

From Our Bakery

VIENNOISERIES	
CROISSANT 260 cal	4.75
PAIN AU CHOCOLAT 310 cal	5.25
PAIN AUX RAISINS 320 cal	5.25
BUTTER BRIOCHE 350 cal	5.25
HAZELNUT FLÛTE (N) 340 cal	5.25
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SPECIALTY	
ALMOND CROISSANT (N) 530 cal	5.75
CHOCOLATE ALMOND CROISSANT (N) 580 cal	6
APPLE TURNOVER 250 cal	5.25
CHIA SEED MUFFIN 450 cal	5.25
BLUEBERRY MUFFIN (V) 490 cal	5.25
PUMPKIN MUFFIN (S)	5.25
PUMPKIN TWIST (S)	5.25
QUINOA SPELT SCONE (N) 500 cal	5.25

Sides

BREAD	5.5
sourdough wheat, sourdough rye, baguette, superseed, or five grain & raisin 110-650 cal	
AVOCADO MASH 370 cal	6.75
HUMMUS 390 cal	6.75
BACON 150 cal	6.25
PROSCIUTTO 110 cal	6.75
HAM & GRUYÈRE 320 cal	8.75

Flatbreads

Pinsa Romana flatbread, made with ancient grains & our sourdough

NEW ROASTED VEGGIES & FETA (N)	16.5
roasted red pepper, tomato & walnut spread, roasted sweet potato & cauliflower, arugula, pickled onions, feta, sweet harissa oil 870 cal	
• with grilled chicken 60 cal	+5
NEW TWO BAKED ORGANIC EGGS*	15
herbed Greek yogurt spread, grape tomatoes, arugula, citrus-cumin salt, sweet harissa oil 690 cal	

Tartines

Signature open-faced sandwiches, made on our sourdough wheat

Substitute with superseed bread 230 cal	+2
AVOCADO TOAST (V)	15
avocado mash, citrus-cumin salt, chia seeds, side of marinated kale 590 cal	
• with an organic egg* 80 cal	+3.25
• with smoked salmon* 50 cal	+5.25
CHICKEN & MOZZARELLA MELT	17
fresh mozzarella, chicken, tomato-pepper jam, basil oil 730 cal	
TURKEY, BACON & AVOCADO	17
turkey, bacon, tomato, avocado, arugula, herb aioli 590 cal	
SMOKED SALMON*	18
organic butter, scallion, dill, served with a side of herb aioli 540 cal	



OUR COMBOS

BAKER'S LUNCH	18
half of an avocado toast, a small quinoa & arugula salad, and a cup of soup of your choice 590-680 cal	
• select two 350-440 cal	14

Sandwiches

Served with a small green salad (90 cal)

TOMATO & MOZZARELLA	14
with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta 410 cal	
PROSCIUTTO & MANCHEGO	16
with dried figs and mustard butter on a French roll 410 cal	
HAM & GRUYÈRE	16
with mustard and cornichons on a French roll 430 cal	

Soup

Served with our artisanal bread (200 cal)

GAZPACHO (V)	7.25 / 9.25
topped with mango, cucumber, radish, basil 190-370 cal	
CHICKEN SOUP	7.25 / 9.25
with vegetables, quinoa, spicy harissa 170-280 cal	
ORGANIC LENTIL SOUP (V) 230-460 cal	7.25 / 9.25
SOUP OF THE DAY 60-420 cal	7.25 / 9.25

Salads & Quiches

GRILLED CHICKEN COBB	19.5
chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread 610 cal	
WARM GRAIN BOWL (N)	16.75
warm farro, massaged kale, roasted sweet potato and Brussels sprouts, goat cheese, pickled cranberries, honey walnuts, served with our artisanal bread 680 cal	
• with grilled chicken 60 cal	+5
BLACK LENTIL BOWL (V) (N)	16.75
balsamic beets, hummus, lentils, grape tomatoes, mixed greens, pistachio dukkah, vinaigrette, spicy tahini, served with our artisanal bread 480 cal	
• with smoked salmon* 50 cal	+5.25
MEDITERRANEAN CAESAR	19
grilled chicken, Niçoise olives, bell pepper, feta, croutons, romaine, kale, caesar dressing, zhug, served with our artisanal bread 570 cal	
QUINOA & AVOCADO (V)	16.75
organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, radish, house basil vinaigrette, served with our artisanal bread 580 cal	
QUICHE LORRAINE	16.75
buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad 540 cal	
MUSHROOM & GRUYÈRE QUICHE	16.75
buttery crust filled with savory custard, roasted mushrooms, served with a small green salad 590 cal	

Desserts

CHOCOLATE CHIP CROOKIE (S)	6.75
CHOCOLATE PECAN PUMPKIN CROOKIE (N) (S)	6.75
PEPPERMINT CHOCOLATE CROOKIE (S)	6.75
CHOCOLATE CHIP COOKIE 710 cal	5.75
DOUBLE CHOCOLATE CHIP COOKIE 450 cal	4.25
BELGIAN CHOCOLATE BROWNIE 580 cal	6.25
MINI BROWNIE 170 cal	3.25
MINI APRICOT CAKE (N) 140 cal	3.25
MINI CARROT CAKE (V) 150 cal	3.25
MINI BANANA CHOCOLATE CAKE (N) 160 cal	3.25
COCONUT MACARON (N) 230 cal	3.25
CHOCOLATE MOUSSE CAKE (N) 470 cal	8.25
LEMON TART 460 cal	8
MIXED BERRY TART (N) 430 cal	8.75
PASSIONFRUIT TART 520 cal	8
APRICOT PISTACHIO TART (N) 380 cal	8
PEAR ALMOND TART (N) 430 cal	8
FRENCH CREAM DOUGHNUT 420 cal	6.5
PUMPKIN CREAM DOUGHNUT (S)	6.5
MAPLE PECAN TART (N) (S)	8.25

Hot Beverages

Includes whole & non-fat dairy milk.

• with oat milk or almond milk (N)	+1
• add vanilla syrup 30 cal • 0mg s	+1

CLASSICS

COFFEE 0 cal	4.5
CAPPUCCINO 60-130 cal	5.5 / 6.5
LATTE 60-140 cal	5.5 / 6.5
CAFÉ AU LAIT 40-110 cal	5 / 6
ESPRESSO 0 cal	3.75 / 4.75
AMERICANO 0 cal	4.25 / 5
MACCHIATO 20-160 cal	4.5 / 5.25
TEA 0 cal	4.5
Ask your server about our tea selection	

SPECIALTY

BELGIAN MOCHA 170-300 cal	6 / 7
BELGIAN HOT CHOCOLATE 180-320 cal	5.5 / 6.25
MATCHA LATTE 60-140 cal	6.25 / 7.25
HONEY LEMON GINGER 90-200 cal	5.5 / 6.25
CHAI LATTE 80-380 cal	6.5 / 7.25
PUMPKIN SPICE LATTE (S)	6 / 7

Cold Beverages

COLD BREW COFFEE 0 cal	5.5
ICED LATTE 30-110 cal	6
ICED PUMPKIN SPICE LATTE (S)	6.5
ICED MATCHA LATTE 60-140 cal	6.5
ICED TEA 0 cal	4.75
ICED GREEN TEA 0 cal	4.75
ORANGE JUICE 120 cal	5
APPLE JUICE 150 cal	5
STILL OR SPARKLING WATER 0 cal	3.5

Homemade Lemonades

LEMONADE 60 cal	4.75
LEMONADE ICED TEA 40 cal	5
MINT LEMONADE 60 cal	5.25

*Consuming raw or undercooked ingredients may increase your risk of foodborne illnesses.

2,000 calories a day is used for general nutrition, but calorie needs vary. Additional nutritional information upon request.

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 (S) Seasonal Item