



# DINE-IN

Quality

Simplicity

Conviviality

Authenticity

## Breakfast & Brunch

EGG*, CHEDDAR & AVOCADO BREAKFAST SANDWICH   610 CAL with tomato-pepper jam, served with a green salad · with bacon   +180 CAL	12.75 +3
TOASTED HAM & GRUYÈRE CROISSANT   540 CAL served with a green salad · with an organic egg*   +80 CAL	12.75 +3.25
DUTCH MINI-PANCAKES   560 CAL with banana, maple butter, powdered sugar	12.75
WARM BELGIAN WAFFLE   500 CAL with fresh berries and whipped cream	11.75

## Fresh Fruits & Yogurt

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

## Organic Eggs

Served with our artisanal bread | 200 CAL

ROASTED CAULIFLOWER & CHEDDAR FRITTATA   420 CAL oven-baked omelette, served with a small green salad	15
TWO SOFT-BOILED EGGS*   160-890 CAL	10.75

## From Our Bakery

### VIENNOISERIES

CROISSANT   260 CAL	4.5
PAIN AU CHOCOLAT   310 CAL	5
PAIN AUX RAISINS   320 CAL	5

### SPECIALTY

ALMOND CROISSANT (N)   530 CAL	5.25
CHOCOLATE ALMOND CROISSANT (N)   580 CAL	5.5
CHEESE DANISH   300 CAL	5
APPLE TURNOVER   250 CAL	5
CHIA SEED MUFFIN   450 CAL	5
BLUEBERRY MUFFIN (V)   490 CAL	5
PUMPKIN MUFFIN (S)	5
PUMPKIN TWIST (S)	5
QUINOA SPELT SCONE (N)   500 CAL	5.25

## Sides

BREAD   110-650 CAL sourdough wheat, baguette, superseed, or five grain & raisin	5.5
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

<b>NEW</b> ROASTED VEGGIES & FETA (N)   870 CAL roasted red pepper, tomato & walnut spread, roasted sweet potato & cauliflower, arugula, pickled onions, feta, sweet harissa oil · with grilled chicken   +60 CAL	16 +5
<b>NEW</b> TWO BAKED ORGANIC EGGS*   690 CAL herbed Greek yogurt spread, grape tomatoes, arugula, citrus-cumin salt, sweet harissa oil	14.75

## Tartines

Signature open-faced sandwiches, made on our sourdough wheat

Substitute with superseed bread   230 CAL	+2
AVOCADO TOAST (V)   590 CAL avocado mash, citrus-cumin salt, chia seeds, side of marinated kale · with an organic egg*   +80 CAL · with smoked salmon*   +50 CAL	14.5 +3.25 +5.25
CHICKEN & MOZZARELLA MELT   460 CAL fresh mozzarella, chicken, tomato-pepper jam, basil oil	16.5
SMOKED SALMON*   540 CAL organic butter, scallion, dill, served with a side of herb aioli	18



### OUR COMBOS

BAKER'S LUNCH   590-680 CAL half of an avocado toast, a small quinoa & arugula salad, and a cup of soup of your choice · select two   350-440 CAL	17.5 13.75
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## Sandwiches

Served with a small green salad | 90 CAL

TOMATO & MOZZARELLA   410 CAL with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta	14
HAM & GRUYÈRE   430 CAL with mustard and cornichons on a French roll	15.5

## Soup

Served with our artisanal bread | 200 CAL

CHICKEN SOUP   170-280 CAL with vegetables, quinoa, spicy harissa	7.25 / 9.25
ORGANIC LENTIL SOUP (V)   230-460 CAL	7.25 / 9.25

## Salads & Quiches

GRILLED CHICKEN COBB   610 CAL chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread	19.5
BLACK LENTIL BOWL (V) (N)   480 CAL balsamic beets, hummus, lentils, grape tomatoes, mixed greens, pistachio dukkah, vinaigrette, spicy tahini, served with our artisanal bread · with smoked salmon*   +50 CAL	16.5 +5.25



<b>NEW</b> QUINOA & AVOCADO (V)   580 CAL organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, radish, house basil vinaigrette, served with our artisanal bread	16.5
QUICHE LORRAINE   540 CAL buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad	16
MUSHROOM & GRUYÈRE QUICHE   590 CAL buttery crust filled with savory custard, roasted mushrooms, served with a small green salad	16

## 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	5.25
DOUBLE CHOCOLATE CHIP COOKIE   250 CAL	4.25
BELGIAN CHOCOLATE BROWNIE   580 CAL	5.5
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
LEMON TART   460 CAL	7.5
MIXED BERRY TART (N)   430 CAL	8.75
APRICOT PISTACHIO TART (N)   380 CAL	7.5
PEAR ALMOND TART (N)   430 CAL	7.5
CANELÉ   180 CAL	3.75
FRENCH CREAM DOUGHNUT   550 CAL	6.5
PUMPKIN CREAM DOUGHNUT (S)	6.5
MAPLE PECAN TART (N) (S)	8

## Hot Beverages

Includes whole & non-fat dairy milk.

· with oat milk or almond milk (N)	+1
· add vanilla syrup   +30 CAL	+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	4.25 / 5
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	5.25 / 6
MATCHA LATTE   60-140 CAL	6 / 7
HONEY LEMON GINGER   90-200 CAL	5.25 / 6
CHAI LATTE   80-380 CAL	6.25 / 7
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	6.25
ICED TEA   0 CAL	4.5
ICED GREEN TEA   0 CAL	4.5
ORANGE JUICE   120 CAL	5
APPLE JUICE   150 CAL	5
STILL OR SPARKLING WATER   0 CAL	3.5

## Homemade Lemonades

LEMONADE   60 CAL	4.5
LEMONADE ICED TEA   40 CAL	4.75
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.

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**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