



# DINE-IN

Quality

Simplicity

Conviviality

Authenticity

## Breakfast & Brunch

EGG,* CHEDDAR & AVOCADO	12.75
BREAKFAST SANDWICH   610 CAL with tomato-pepper jam, served with a green salad	
• with bacon   +180 CAL	+3
TOASTED HAM & GRUYÈRE	12.75
CROISSANT   540 CAL served with a trio of mustard and a green salad	
• with an organic egg*   +80 CAL	+3.25
SUNNY-SIDE BREAKFAST BOWL (N)   590 CAL	16
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	
DUTCH MINI-PANCAKES   560 CAL	12.75
with banana, maple butter, powdered sugar	
WARM BELGIAN WAFFLE   500 CAL	11.75
with fresh berries and whipped cream	

## Fresh Fruits & Yogurt

YOGURT GRANOLA PARFAIT (N)   470 CAL	11.75
organic Greek yogurt, granola, fresh fruit	
FRESH FRUIT SALAD (V)   90 CAL	7.75
selection of seasonal fruit	
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)   590 CAL	8.75
coconut milk, maple syrup, chia seeds, seasonal compote	

## Organic Eggs

Served with our artisanal bread | 200 CAL

ROASTED CAULIFLOWER & CHEDDAR FRITTATA   420 CAL	15
oven-baked omelette, served with a small green salad	
TWO SOFT-BOILED EGGS*   160-890 CAL	10.75
SKILLET-BAKED EGGS* WITH AVOCADO, TOMATO & FETA   390 CAL	14.25
SKILLET-BAKED EGGS* WITH BACON & SCALLIONS   290 CAL	14.25

## From Our Bakery

### VIENNOISERIES

CROISSANT   260 CAL	4.5
PAIN AU CHOCOLAT   310 CAL	5
PAIN AUX RAISINS   320 CAL	5
BUTTER BRIOCHE   350 CAL	5
HAZELNUT FLÛTE (N)   340 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	5.5
sourdough wheat, sourdough rye, baguette, superseed, or five grain & raisin	
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	16
roasted red pepper, tomato & walnut spread, roasted sweet potato & cauliflower, arugula, pickled onions, feta, sweet harissa oil	
• with grilled chicken   +60 CAL	+5
<b>NEW</b> TWO BAKED ORGANIC EGGS*   690 CAL	14.75
herbed Greek yogurt spread, grape tomatoes, arugula, citrus-cumin salt, sweet harissa oil	

## Tartines

Substitute with superseed bread | 230 CAL

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

**NEW**

### OUR COMBOS

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

## Sandwiches

Served with a small green salad | 90 CAL

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

## Soup

Served with our artisanal bread | 200 CAL

CHICKEN SOUP   170-280 CAL	7.25 / 9.25
with vegetables, quinoa, spicy harissa	
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   610 CAL	19.5
chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread	
WARM GRAIN BOWL (N)   680 CAL	16.5
warm farro, massaged kale, roasted sweet potato and Brussels sprouts, goat cheese, pickled cranberries, honey walnuts, served with our artisanal bread	
• with grilled chicken   +60 CAL	+5
BLACK LENTIL BOWL (V) (N)   480 CAL	16.5
balsamic beets, hummus, lentils, grape tomatoes, mixed greens, pistachio dukkah, vinaigrette, spicy tahini, served with our artisanal bread	
• with smoked salmon*   +50 CAL	+5.25
MEDITERRANEAN CAESAR   570 CAL	18.75
grilled chicken, Niçoise olives, bell pepper, feta, croutons, romaine, kale, caesar dressing, zhug, served with our artisanal bread	
<b>NEW</b> QUINOA & AVOCADO (V)   580 CAL	16.5
organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, radish, house basil vinaigrette, served with our artisanal bread	
QUICHE LORRAINE   540 CAL	16
buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad	
MUSHROOM & GRUYÈRE QUICHE   590 CAL	16
buttery crust filled with savory custard, roasted mushrooms, served with a small green salad	

## 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
PASSIONFRUIT TART   510 CAL	7.5
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 MATCHA LATTE   60-140 CAL	6.25
ICED PUMPKIN SPICE LATTE (S)	6.5
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.

**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