

BREAKFAST

PLAIN ORGANIC HOMEMADE YOGURT \$4.00

side honey \$1.50

BOWL OF FRESH BERRIES \$9.00 VEGAN GF

add whipped cream \$1.00

BOWL OF HOMEMADE GRANOLA VEGAN GF

AND MILK PITCHER \$8.50

coconut, raisins, apricot, sunflower seeds,
oat, almonds, cran-raisins, maple syrup
almond milk, soy milk, oat milk add \$1.00

MELI-MELO PARFAIT \$12.00

homemade granola, fresh berries,
homemade organic plain yogurt

AÇAÍ BOWL \$14.00 VEGAN GF

açaí smoothie, homemade granola,
banana, raspberries, blueberries

CHEFS BREAD PUDDING \$5.50

cranberries, raisins,
candied orange peel,
milk, cream, egg, sugar, rum

PLAIN CROISSANT \$4.00

side of homemade jam \$2.50

HOMEMADE VALRHONA BROWNIE \$5.50

HAM AND CHEESE CROISSANT \$12.50

ham, Swiss cheese, side mesclun salad,
homemade Dijon vinaigrette

BACON, EGG, AND CHEESE CROISSANT \$13.50

bacon, Swiss cheese,
scrambled organic egg, served with
side mesclun salad, homemade Dijon vinaigrette

LOX CROISSANT \$15.50

smoked salmon, chive sauce, raw onions,
capers, sliced tomato, served with
mesclun salad, homemade Dijon vinaigrette

OMELETS

7AM-11AM WEEKDAYS

8AM-12PM WEEKENDS

THREE ORGANIC EGGS SERVED WITH MESCLUN SALAD, HOMEMADE DIJON VINAIGRETTE, TOASTED BAGUETTE

CLASSIQUE \$12.00

Swiss cheese

COMPLETE \$13.00

ham, Swiss cheese

CRÈOLE \$13.00

roasted onion, bell peppers

FRESH HERB \$12.00

scallions, chives

SICILIAN \$15.00

ratatouille, prosciutto di Parma

WHITE EGG \$15.00

egg whites, spinach, goat cheese

PESTO \$12.00

Pesto (basil, garlic, pine nuts, parmesan)

HEALTHY GREEN VEGGIES \$13.00

string beans, spinach, asparagus

SMOKED SALMON \$15.00

daikon, chive sauce, smoked salmon

ADD ONS

MEATS

crab meat \$5.50

smoked salmon \$5.50

shrimp \$5.50

prosciutto di Parma \$4.50

ham \$4.00

chicken \$4.00

turkey \$4.00

scoop chicken curry \$5.00

plain tuna \$4.00

scoop cranberry tuna \$5.00

bacon \$4.00

organic egg \$2.50

anchovies \$2.50

VEGETABLES

asparagus \$2.00

artichoke \$2.00

ratatouille \$3.00

guacamole \$5.00

avocado \$4.00

roasted onion \$2.00

bean sprouts \$2.00

minced garlic \$1.00

zucchini \$2.00

eggplant \$2.00

mesclun \$2.00

portobello \$4.00

cured olives \$2.00

walnuts \$2.00

corn \$2.00

scallions \$1.00

tomatoes \$2.00

sun dried tomatoes \$2.00

spinach \$2.00

hearts of palm \$2.00

shredded carrots \$2.00

yellow squash \$2.00

bell pepper \$2.00

lentils \$3.00

beet \$3.00

capers \$1.00

cornichons \$2.00

pine nuts \$3.00

CHEESES

swiss \$3.50

goat cheese \$3.50

mozzarella \$3.50

brie \$3.50

fresh mozzarella \$3.50

blue cheese \$3.50

roquefort \$5.00

raclette \$5.00

ricotta \$2.50

Swiss \$3.50

shaved parmesan \$3.00

grated parmesan \$1.00

**ANY ADDITIONS OR CHANGES WILL BE EXTRA
20% GRATUITY WILL BE ADDED FOR PARTY OF 6 OR MORE**

CONSUMER ADVISORY: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.
ADVICE SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS.