

FIRST CUP. LAST GLASS.

MENU

TO EAT

CHOCOLATE CROISSANT	5
Pain au Chocolat (veg)	
WALNUT CROISSANT	6
Walnut Frangipane (veg)	
BRIOCHE & JAM	7
House Cultured Butter, Seasonal Preserves (veg)	
BOL DE CHOCOLAT	6
Bowl of Hot Chocolate served w/ Brioche (veg)	
SALMON TARTINE	10
Sourdough, Cured Salmon, Marinated Beets, Farmer's Cheese, Herb Garnish	
STEEL CUT OATS	8
Oats, Chia, Pecan & Vanilla Granola, Housemade Nut Butter, Orange Spiced Apple, Seasonal Fruits (vegan)	
SEASONAL GALETTE	10
Squash, Creamy Swiss Chard, Pickled Peppers, Raclette (veg)	
QUICHE	10
Potato, Caramelized Onion, Green Onion, Tomme (veg)	
BAKED RATATOUILLE	10
Poached Egg, Creme Fraiche, Chives (veg, gf)	
SOFT BOILED EGG	4
Salt, Sourdough (veg)	

TO DRINK

FILTER COFFEE	3.5
ESPRESSO	3.5
CAPPUCCINO	4.5
GIBRALTAR	4
LATTE	5
COLD BREW	4.5

FRANQUETTE