

FIRST CUP. LAST GLASS.

# MENU

## TO EAT

<b>CROISSANT</b> Pain au Chocolat (veg)	5
<b>WALNUT CROISSANT</b> Walnut Frangipane (veg)	6
<b>BRIOCHE &amp; JAM</b> House Cultured Butter, Seasonal Preserves (veg)	4
<b>BOL DE CHOCOLAT</b> Served w/ Brioche (veg)	6
<b>PORRIDGE</b> Oats, Apple, Granola, Nut Butter, Kiwi, Blueberry (vegan)	8
<b>SALMON TARTINE</b> Sourdough, Cured Salmon, Beets, Farmer's Cheese	10
<b>LEEK &amp; POTATO GALETTE</b> Green Garlic, Chevre, Spring Onion (veg)	10
<b>QUICHE</b> Rainbow Chard, Asparagus, Caramelized Onion, Tomme (veg)	8
<b>BAKED RATATOUILLE</b> Poached Egg, Creme Fraiche, Chives (veg, gf)	10
<b>SOFT BOILED EGG</b> Salt, Sourdough (veg)	4

## TO DRINK

<b>FILTER COFFEE</b>	3.5
<b>ESPRESSO</b>	3.5
<b>CAPPUCCINO</b>	4.5
<b>LATTE</b>	4.5
<b>COLD BREW</b>	4.5
<b>GUEST V60/CHEMEX</b>	6.5\9.5

FRANQUETTE

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