

FIRST CUP. LAST GLASS.

# MENU

## TO EAT

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

## TO DRINK

<b>FILTER COFFEE</b>	3.5
<b>ESPRESSO</b>	3.5
<b>CAPPUCCINO</b>	4.5
<b>GIBRALTAR</b>	4
<b>LATTE</b>	5
<b>COLD BREW</b>	4.5

FRANQUETTE