

FIRST CUP. LAST GLASS.

MENU

BREAKFAST

PAIN AU CHOCOLAT 5

Chocolate Croissant (veg)

WALNUT CROISSANT 7

Walnut Frangipane (veg)

BRIOCHE & JAM 7

House Cultured Butter, Seasonal Preserves (veg)

STEEL CUT OATS 8

Pecan & Vanilla Granola, Nut Butter, Seasonal Fruit (vegan)
(gf)

SEASONAL GALETTE 10

Mushroom Conserva, Creamed Mixed Greens, Emmental,
Chives (veg)

SALMON TARTINE 14

Sourdough, Beet Cured Salmon, Farmer's Cheese, Pickled
Veg, Herb Garnish

QUICHE 10

Leek, Caramelized Onion, Green Onion, Montboissie (veg)

QUICHE LORRAINE 10

Jambon, Caramelized Onion, Montboisse

BAKED RATATOUILLE 12

Poached Egg, Creme Fraiche, Chives (veg, gf)

TOULOUSE BREAKFAST SAUSAGE 10

Yogurt Mustard Sauce, Frisse

SOFT BOILED EGG 4

Salt, Brioche (veg)

COFFEE

FILTER COFFEE 3.5

ESPRESSO 3.5

CAPPUCCINO 4.5

GIBRALTAR 4

LATTE 4.5

MOCHA 6

BOL DE CHOCOLAT 6

SYRUPS: Vanilla, Honey, Simple, Seasonal (+.75)

ALT. MILK: Oat, Almond (+.50)

ADD SHOT 1.5

TEA

CHAI LATTE 6.5

MATCHA 7

LOOSE LEAF

EARL GREY 4.5

SUPER BERRY HIBISCUS 4.5

JADE CLOUD GREEN 4.5

GOLDEN CHAMOMILE 4.5

LAVENDER MINT 4.5

ICED

BUTTERFLY TEA 5

MANGOSTEEN TEA 5

BLACK TEA 3.5

FRANQUETTE



*Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note: A 4% service fee is added to dine-in bills to help cover the cost of employee health benefits.