

MENU

TO EAT

WALNUT CROISSANT	7
Walnut Frangipane (veg)	
PAIN AU CHOCOLAT	7
Orange Marmalade (veg)	
BRIOCHE & JAM	8
House Cultured Butter, Seasonal Preserves (veg)	
SALMON TARTINE	14
Sourdough, Beet Cured Salmon, Farmer's Cheese, Pickled Veg, Herb Garnish	
STEEL CUT OATS	10
Oats, Pecan, Walnut & Vanilla Granola, Housemade Nut Butter, Seasonal Fruit (vegan, gf)	
WINTER GALETTE	10
Baby Crimini, Creamy Chard, Chevre, Chive (veg)	
QUICHE	10
Leek, Potato, Caramelized Onion, Green Onion, Montboisse (veg)	
BAKED RATATOUILLE	12
Poached Egg, Creme Fraiche, Chives (veg, gf)	
SOFT BOILED EGG	4
Salt, Sourdough (veg)	

COFFEE BEVERAGES

FILTER COFFEE	3.5
ESPRESSO	3.5
CAPPUCCINO	4.5
GIBRALTAR	4
LATTE	5
COLD BREW	4.5
MOCHA	6

SYRUP: Vanilla, Simple, Seasonal (+.75)

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

TEA BEVERAGES

CHAI LATTE	4.5
LONDON FOG	4.5
ICED BLACK TEA	3.5

LOOSE LEAF

EARL GREY	4.5
JADE CLOUD GREEN	4.5
PATAGONIA SUPER BERRY*	4.5
GOLDEN CHAMOMILE*	4.5
LAVENDER MINT *	4.5

*HERBAL