

TO EAT

PASTRIES

CROISSANT (veg) 5

CHOCOLATE CROISSANT (veg) 7

WALNUT CROISSANT (veg) 7

CALIFORNIA GROWN GALLETTE 12

Butternut Squash, Spiced Apple, Carmelized Onion, Farmer's Cheese (veg)

BREAKFAST

STEEL CUT OATS 10

Granola, Nut Butter, Seasonal Fruit (v, gf)

SOFT BOILED EGG 5

Brioche Sticks (veg)

BRIOCHE & JAM (veg) 8

POTATO & GREEN ONION QUICHE 12

Comte, Green Goddess (veg)

*Add Side Salad 6

*Add Potato Salad 6

BAKED RATATOUILLE 14

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

*Add Side Toast \$2

TOULOUSE SAUSAGE 16

Dijon Garlic Remoulade, Frisee, Jardiniere (gf)

SOUP & SALAD

CREAMY BUTTERNUT SQUASH

SOUP 12

Saffron, Sweet Potato, Honey Drizzle, Creme

Fraiche (gf)

SPINACH & FRISÉE SALAD 20

Poached Egg, Lardon, Dijon Vinaigrette (gf)

BUTTER LETTUCES 15

Pickled Shallot, Radish, Dill Dressing (gf, veg)

*Add Salmon Rilletes \$6

MIXED BABY LETTUCES 12

Herb Vinaigrette, Fines Herbs (gf, v)

SANDWICHES & TARTINES

TOASTED SANDWICH

AU JAMBON 16

Herb Mustard Butter, Emmental

*Add Side Salad 6

*Add Potato Salad 6

SALMON TARTINE 16

Beet Cured Salmon, Farmer's Cheese, Pickled Radish

FLORENTINE TARTINE 18

Sauteed Spinach, Lardons, Poached Egg

WINTER TARTINE 19

Roasted Trumpet Mushrooms,

Pickled Chanterelles, Leek Farmers Cheese,

Fig Vinaigrette (Veg)

TO DRINK

SPARKLING

CREMANT D'ALSACE ROSE 14/60

Dom. Allimant-Laugner, NV

ROSÉ / CHILLED RED

ROSE OF GRENACHE 14/60

Dom. Gavoty, Grand Classique, Provence 2024

WHITE

RIESLING 14/60

Boeckel Midelberg, Alsace, 2021

SAUVIGNON BLANC 15/64

Dom. du Salvard, "Unique", France 2024

CHARDONNAY 15/64

Dom. Macon-Villages, "Henri Perrusset", France 2023

CA GROWN CHENIN BLANC 16/68

Haarmeyer, St. Rey, Clarksburg, 2024

RED

CABERNET FRANC 16/68

Château Soucherie, 'Reliefs', Anjou, FR, 2020

PINOT NOIR 16/68

Rene Bouvier, Bourgogne, FR, 2023

MONDEUSE 17/72

Claude Quenard Et Fils, Savoie, FR, 2020

CABERNET SAUVIGNON, 18/72

Roman Ceremony, Santa Ynez, CA, 2022

SEASONAL SPRITZ

LA BONNE FRANQUETTE 14

Fresh Fruit Cordial, Sparkling Wine

BEER

CZECH STYLE LAGER 9

Urban Roots, "10 Degrees" (16oz)

BELGIAN WIT ALE 7

St. Bernardus, Belgium (12oz)

WEST COAST IPA 9

Urban Roots, "Like Riding A Bike" (16oz)

FRENCH CIDER 7

AVAL Blanc/Rose (12oz)

SANS-ALCOHOL

N/A BEER 6

Brew Dog 'Punk AF' IPA (12oz)

SPARKLING BLOOD ORANGE 7.5

BLACK CHERRY SODA 6

ROOT BEER 6

DIET COKE 6

PERRIER 4.5

LA CROIX 4.5

(v) vegan (gf) gluten free (veg) vegetarian

*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.

All sales of wine by the bottle are final with the exception of flawed wines.



12/8/2025