

# TO EAT

## BRUNCH

### CROISSANT 5

Butter or Chocolate (veg)

### WALNUT CROISSANT 7

Walnut Frangipane (veg)

### ALMOND CROISSANT 7

Marzipan (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, Montboissie

### PAIN PERDU 12

Vanilla Custard, Jam, Powder Sugar (veg)

### CROQUE MADAME 16

Sourdough, Jambon, Emmental, Fried Egg

### BAKED RATATOUILLE 12

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

### TOULOUSE BREAKFAST SAUSAGE 10

Yogurt Mustard Sauce, Frisse

## 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)

## 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

# TO DRINK

## SPARKLING

### ROSÉ OF GAMAY 16/64

Domaine Migot, Brut, Lorraine, NV

### CREMANT D' ALSACE 16/64

Charles Frey, Brut, 2020

### PET NAT OF ALIGOTE 16/64

Domaine Coteaux de Margots, Bourgogne

### SAVAGNIN 120

Domaine Du Pelican, Brut "S" Zero, 2019

## ROSÉ

### SYRAH / GRENACHE / CINSAULT 15/60

Chateau Beaubois, Rhone, 2021

### CABERNET FRANC 16/64

Thibaud Boudignon, Loire, 2022

## WHITE

### CHARDONNAY 15/60

Domaine Leo Petit, Arbois, Jura, 2020

### CLAIRETTE 15/60

Domaine Le Galantin, Bandol, 2021

### MUSCADET 16/64

Chereau-Carre du Chateau de Chasseloir, Sevre-et-Maine, 2018

### CHENIN BLANC 17/68

Domaine Frederic Mabileau, Saumur, 2013

### CHENIN BLANC 75

Clos de Plantes, Middle Loire, 2021

## SEASONAL

### LA BONNE FRANQUETTE 14

Summer Fruit Cordial, Sparkling Wine

### BELLINI 14

Sparkling Wine, White Peach or Apricot

## RED

### GAMAY 17/68

Domaine Sancy Thomas Broyer, Julienas, 2020

### CABERNET FRANC 17/68

Domaine De La Paleine, Saumur, NV

### SYRAH, GRENACHE & CINSAULT 15/60

Les Eminades, Saint-Chinian, 2021

### SYRAH 16/64

Jean-Francois Jacouton, Rhone, 2020

### MOURVEDRE & GRENACHE 82

Domaine Marie Berenice, Bandol, 2019

## BEER & CIDER

### SESSION IPA 8

Berryessa Brewing, Mini Speration Anxiety (16oz)

### IPA 8

Dunloe Brewing, Mental Thoughts (16oz)

### CIDER 14

Far West Cider, You Guava Be Kidding Me (16oz)

## NON-ALCOHOLIC

### MON CHERI 7

Berry + Lime + Soda Water

### SPARKLING LEMONADE 5

### MANDARIN OR GUAVA SODA 5

### SPARKLING WATER 5

### ROOT BEER 5

\*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.

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



07/22/2023