

TO EAT

BRUNCH

CROISSANT 5

Butter (veg)

PAIN AU CHOCOLAT 7

Chocolate Croissant (veg)

WALNUT CROISSANT 7

Walnut Frangipane (veg)

FRENCH TOAST 14

Speculoos Butter, Chantilly Cream (veg)

SEASONAL GALETTE 10

Creamy Leek, Chevre, Chive (veg)

BRIOCHE & JAM 8

House Cultured Butter, Seasonal Preserves (veg)

STEEL CUT OATS 10

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

SALMON TARTINE 14

Sourdough, Beet Cured Salmon, Farmer's Cheese, Pickled Radish

POTATO QUICHE 10

Potato, Caramelized Onion, Green Onion, Cheese (veg)

QUICHE LORRAINE 10

Jambon, Cheese

BAKED RATATOUILLE 12

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

CROQUE MADAME 16

Sourdough, Jambon, Emmental, Fried Egg

TOULOUSE SAUSAGE 10

Yogurt Mustard Sauce, Frisee

COFFEE

FILTER COFFEE 3.5

ESPRESSO 3.5

CAPPUCCINO 4.5

GIBRALTAR 4

LATTE 4.5

MOCHA 6

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

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

TEA

CHAI LATTE* 6.5

LONDON FOG* 6

LOOSE LEAF

EARL GREY* 4.5

JADE CLOUD GREEN* 4.5

PATAGONIA SUPER BERRY 4.5

GOLDEN CHAMOMILE 4.5

PEPPERMINT 4.5

ICED

BLACK TEA* 3.5

*Contains Caffeine

TO DRINK

SPARKLING

ROSE OF GAMAY 16/64

Brut Rose, Domaine Migot, NV

SAVAGNIN 175

"S" Zero, Domaine Du Pelican, Brut Nature, 2019

ROSÉ / SKIN CONTACT

ROSÉ OF CABERNET FRANC 12/52

Domaine Charles Jogueet, Chinon, Loire, 2022

ROSÉ OF TIBOUREN 102

Clos Cibonne, Cuvee Tradition, Cotes de Provence, 2021

WHITE

RIESLING 15/64

Domaine Allimant-Laugner, Alsace, 2021

CHARDONNAY 16/72

Domaine de Chevillard, Savoie, 2018

JACQUERE 18/88

Domaine Rousses, 'La Pente', Savoie, 2021

CLAIRETTE 16/72

Domaine de la Grande Colline, 'Bibendum', Cotes du Rhone, 2021

SEASONAL

LA BONNE FRANQUETTE 14

Seasonal Cordial & Sparkling Wine

RED

SCIACCARELLU 16/67

Sciaccarellu, Domaine Marquilliani, L'ile De Beaute, Corsica, 2022

GAMAY 14/64

Domaine Migot, Cotes du Toul, 2022

CINSAULT 17/76

Domaine de la Grande Colline, 'Bibendum', Cotes du Rhone, 2021

CARIGNAN & SYRAH 12/48

Château de Fontareche, 'Cuvee Pierre Mignard', Corbieres, 2020

MALBEC 15/60

Château de Fontenay, 'L'Intrepide', Touraine, Chenonceaux, 2019

SYRAH/GRENACHE 17/76

JL Chave, 'Mon Coeur', Cotes du Rhone, 2021

BEER & CIDER

LAGER 8

Urban Roots, "10 Degrees" (16oz)

PALE ALE 8

Berryessa, "Pink Foam" (16oz)

IPA 8

Bike Dog Brewing, "Zebra Pants" (16oz)

FRENCH CIDER 7

AVAL "Blanc" (12oz)

NON-ALCOHOLIC

MON CHERI 8

Seasonal Cordial, Soda Water

SPARKLING PINK LEMONADE 6

SPARKLING BLOOD ORANGE 7

SPARKLING WATER 3

ROOT BEER 5



4/12/2024

*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.